

DESIGN YOUR OWN MENU

*Make your selections from the following items and we will customize your own menu.
You may wish to consult with a manager on various pairings to ensure suitability for your group and event.*

Passed or Shared Appetizer Platters

(Choose up to three items from the following list)

Celtic Mushrooms

Mushrooms breaded and deep fried to a golden brown

Mini Crab Cakes

Seasoned with Miss Peggy's special recipe our Crab Cakes are made with jumbo lump crabmeat

Smoked Salmon Rolls

Thinly sliced Irish Smoked Salmon filled with a seasoned potato salad stuffing and rolled

Guinness Fried Oysters

Plump juicy oysters marinated in Guinness stout, breaded and specially seasoned, shallow fried and served with our signature coleslaw

Killarney Cabbage Wraps

Fresh cabbage leaves stuffed with corned beef and potato mix, steamed and topped with a homemade Irish Whiskey Mustard dressing

Annapolis Crab Dip

Fresh Lump Crabmeat and spinach bound together with cream cheese and seasoning

Wexford Potatoes Cakes

Mashed potatoes, onions, peppers, and cheese coated in seasoned bread crumbs and shallow fried

Calamari Mattapoisett

Calamari rings lightly dusted in our seasoned breadcrumbs and shallow fried to a crispy brown

Soups

(choose one item from the following list)

Potato and Leek Soup

*A traditional Irish Soup made
with Potatoes and Leeks*

New England Clam Chowder

*A traditional New England soup made Irish style with
chopped clams, potato, thyme and onion.*

Cream of Crab Soup

A specialty crab soup made with cream and sherry

Spicy Tomato and Irish Whiskey Soup

*Hearty chunks of tomato with onion and black pepper,
finished with Jameson's Irish Whiskey*

Salads

(choose one item from the following list)

Entrée Salad

*A mix of fresh greens, romaine lettuce
topped with tomatoes, onions, cucumber & mushrooms*

Caesar Salad

Classically prepared with all fresh ingredients

Chieftain Salad

*Romaine lettuce with crumbled Blue cheese,
walnuts, raisins and croutons*

Entrée Choices

(Choose up to four items from the following lists.)

Irish Favorites

(Irish Favorite entrees are served with appropriate sides as noted.)

Traditional Lamb Stew

*The original recipe using tender cubes of Lamb stewed with
celery, carrots and mashed potatoes*

Saint Brendan's Pot Pie

*Salmon, Shrimp, Crabmeat, Scallops, and Clams served in a
tomato basil cream sauce with onions, peppers and
carrots, baked in a casserole*

Shepherds Pie

*Ground Sirloin, onions, peas and carrots baked in rich
casserole and topped with mashed potatoes*

Fish & Chips

Using Alaskan Pollock this white fish is dipped in our homemade beer batter and deep fried to a golden brown served with tartare sauce and Irish chips

The Irish Boxy

A traditional potato pancake topped with a medley of sautéed Vegetables bound with a tomato basil sauce and Finished with melted provolone cheese all baked in the oven

Medieval Beef Stew

Tender chunks of Beef braised and stewed in an Irish stout with carrots, leeks and served with mashed potatoes.

Murphy's Pot Roast

A home styled Pot Roast slow cooked with a little Irish Stout served over potatoes and fresh market vegetables

Cottage Pie

Breast of Chicken cooked in a rich sauce with mushrooms, Onions and celery topped with mashed potatoes

Corned Beef & Cabbage

"The best you will ever have" First cut Corned Beef slow cooked for ten hours served with braised cabbage, potatoes, carrots and parsnips

Poultry

(Poultry entrees are served with choice of potato and fresh steamed vegetables, unless otherwise noted.)

Chicken Cashel Blue

Double breast of Chicken filled with Cashel Blue Cheese, wrapped with a strip of Irish bacon and oven roasted.

Chicken Kildare

Double breast of Chicken stuffed and rolled with Irish Ham and Crab Imperial lightly breaded, pan sautéed, and topped with a sherry cream sauce

Ballina Chicken

Breast of Chicken stuffed with ham and white cheddar cheese rolled in seasoned bread crumbs and pan sautéed to a golden brown

Farm House Chicken

Oven roasted half Chicken seasoned with herbs served with sage and onion stuffing, and pan gravy

Chicken Castle Rea

Breast of Chicken grilled and sliced served over fettuccini, all tossed with a creamy parmesan cheese sauce and finished with diced tomato and steamed broccoli crowns

Meat

(Meat entrees are served with choice of potato and fresh steamed vegetables, unless otherwise noted.)

St. Patrick's Prime Rib

Our 14 oz specialty: a thick, hand cut slice of tender slow roasted Prime Rib. Served with a horseradish cream sauce, potatoes, steamed vegetables, and parsnips mash

Steak Jameson

You choose a 9oz or 14oz New York Strip, flamed in Jameson's Irish Whiskey, charbroiled and topped with roasted garlic butter

Filet Fermoy

Tenderloin of Beef stuffed and rolled with a basil and mushroom pesto rolled and oven roasted sliced and finished with a mushroom demi-glaze.

Rack of Lamb

Your choice: Two or three center cut Lamb chops. Marinated in garlic, rosemary, and olive oil, flame grilled and oven roasted

Longford Leg of Lamb

Oven roasted leg of Lamb, sliced and served with a demi glaze.

Veal Marsala

Tender slices of Veal lightly dusted in flour pan sautéed, finished with a Marsala sauce.

Veal Chop Bunratty

A 14oz Veal chop char broiled and finished with a portabella mushroom and white wine sauce.

Veal Oscar

Tender slice of Veal lightly dusted in seasoned flour and pan-fried. Finished with a hollandaise sauce and served over mashed potatoes with fresh steamed asparagus

Pork Chop Mountjoy

A 14oz center cut pork chop flame grilled and finished with a Magner's apple sauce

Killarney Stuffed Pork

Tenderloin of Pork stuffed with our brown bread and apple stuffing. Topped with a sweet and spicy Bourbon BBQ sauce.

Pork Tenderloin Armagh

Tenderloin of Pork studded with fresh cracked peppercorn pan seared and oven roasted sliced and finished with a mushroom sauce.

Seafood

(All seafood entrees are served with garden rice and fresh steamed vegetables, unless otherwise noted.)

Flounder Kinsale

Fillet of fresh Flounder stuffed with jumbo lump crabmeat, mushrooms, green onion and topped with a sherry parmesan cream sauce.

Seafood "Pot O Gold"

A generous portion of jumbo sea Scallops, gulf Shrimp and Jumbo lump Crabmeat in a Kerry gold butter sauce baked in a casserole dish to a golden brown

Achill Island Shrimp Scampi

Large Gulf Shrimp sautéed in a hot skillet with fresh spinach, garlic butter, lemon juice, and white wine

Salmon Adare

Fillet of Salmon grilled and topped with a champagne citrus cream sauce

Doolin's Seafood Pasta

Scallops, Shrimp, Lobster and jumbo lump Crabmeat sautéed and finished with diced fresh tomatoes and scallions served over tossed fettuccini in a parmesan cream sauce with fresh broccoli

Mattapoissett Cod Casserole

Fillets of fresh Cod lightly seasoned, baked and topped with asiago cheese, bread crumbs, and roasted garlic butter.

Guinness Fried Oysters

Plump fresh Oysters marinated in Guinness Stout, breaded, specially seasoned, and shallow-fried.

Killybegs Platter

A generous platter of Shrimp, Scallops, Oysters and Salmon cooked to perfection and served with two special sauces

Salmon Galway Bay

A fresh fillet of Salmon stuffed with seasoned lump Crabmeat, oven baked and drizzled with a champagne citrus cream sauce

Miss Peggy's Crab Cakes

Seasoned with Miss Peggy's special recipe, our crab cakes are made with jumbo lump Crabmeat, baked in the oven.

Dessert Choice

(choose one item from the following list)

Bailey's and Chocolate Mousse

A white chocolate mousse flavored with a little Bailey's Irish cream

Traditional Irish Bread Pudding

Homemade the traditional Irish way and finished with an original custard sauce

Crème Brulee Cheesecake

A chilled mix of both of your favorites garnished with a swirl of fresh whipped cream and a slice of strawberry