DINNER

APPETIZERS

SHRIMP COCKTAIL ★ 25
Served with our signature cocktail sauce

SMOKED IRISH SALMON ★ 24
Smoked Irish salmon, scallion & dill cream cheese, capers, and cucumber served with Irish brown bread

CRISPY CALAMARI 20
With andouille sausage, jalapeño, banana peppers with sweet chili sauce

DEVILED EGGS 18
Topped with bacon & chives, served with brown bread

CLASSIC IRISH HUMMUS DIP 8
Creamy chickpea and tahini dip blended with fresh lemon and herbs, served with warm naan and fresh vegetables

MOZZARELLA STICKS 10
Fried until golden brown, served with a side of marinara sauce

COCONUT SHRIMP 12
Fried until golden brown, served with homemade orange marmalade

IRISH CORNED BEEF EGG ROLL 19
House 7 day cured corned beef, braised Savoy cabbage, caramelized onions, served with a Guinness mustard cream

SAMPLER PLATTER

Coconut shrimp (4), mozzarella sticks (4), potato skins (4) 24

CHICKEN WINGS

Hot, medium, mild, teriyaki, BBQ, dry rub or naked. Served with celery, carrots and blue cheese dressing

(8) 18 · (16) 30

SOUP & SALAD

FRENCH ONION SOUP 12
Caramelized onions in a beef stock topped with a Swiss cheese crouton

CHEF'S SOUP OF THE DAY 12
Ask your server

CASHEL BLUE & PEAR SALAD 18
Fresh baby arugula tossed in honey sherry vinaigrette, topped with Bartlett pear, candied walnut, Cashel Blue, and pickled red onions

AVOCADO CHICKEN SALAD 18
Mixed green salad topped with avocado, red onion, tomato and grapes

BABY GEM CAESAR SALAD 16
Romaine, parmesan cheese, croutons, Caesar dressing

ADD CHICKEN +9 ADD STEAK OR SHRIMP +10

FLATBREADS

PEPPERONI 19
Hearty marinara, pepperoni and mozzarella cheese

MARGHERITA 18
Tomato, fresh basil, mozzarella and olive oil

CHICKEN BACON RANCH 21
Grilled chicken, crispy bacon, mozzarella and ranch dressing

BLUEPOINT OYSTERS

HALF DOZEN OR DOZEN ★ ..... (6) 20 · (12) 38
with cocktail sauce

OYSTERS & GUINNESS ★ 16
3 oysters & a pint

BEVERAGES

Assorted Juice	4
Coke, Diet Coke, Sprite, Lemonade	4
Sparkling Water	4.5 / 9
Barry's Irish Tea	4
Fresh Brewed Coffee	4

SIDES

Broccoli	8
Hand-cut Chips	8
Mashed Potatoes	8
Curry Chips	12
Onion Rings	9
Truffle Fries	10
Carrot & Parsnip	8
Baked Potato	8
Sautéed Spinach	8
Sweet Potato Fries	9
Coleslaw	3
Additional Dressing	50c

$5 SPLIT PLATE CHARGE = vegan option available = gluten free option available

★ CONSUMER ADVISORY: PLEASE ALERT YOUR SERVER FOR ANY FOOD OR NUT ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DINNER

IRISH CLASSICS

BEEF & GUINNESS STEW **28**
Stewed chuck roast with potato, carrots, parsnips, onions, celery and garlic in a rich broth

SHEPHERD'S PIE **26**
Braised beef & lamb, carrots, onion, parsnip, peas and garlic in a rich gravy, topped with mashed potatoes

CORNED BEEF & CABBAGE **28**
Corned beef served with steamed cabbage, carrots, fingerling potatoes & pub mustard

GAELIC STYLE CHICKEN CURRY **26**
Chicken, onion, mushrooms, green and red peppers in a rich curry sauce, served with white rice

MAKE IT VEGETARIAN · *roasted cauliflower & chickpeas* **24**

MAKE IT PESCATARIAN · *shrimp* **28**

BANGERS & MASH **26**
Donnelly's Irish sausage, mashed potatoes and caramelized onion, smothered in gravy with grilled tomato

HARP BATTERED FISH & CHIPS **26**
Harp beer battered haddock, hand-cut chips, tartar sauce & coleslaw

BURGERS

Served with hand-cut chips or a side salad

THE DUBLIN BURGER **19**
Burger topped with Dubliner cheddar cheese, red onion, lettuce and tomato on brioche bun

FIGHTING IRISH BURGER **20**
Burger topped with pepper jack cheese, jalapeños and bacon jam on brioche bun

THE VEGAN BURGER **21**
Chickpea, mushroom & barley patty topped with lettuce, tomato & onion on a brioche bun

$5 SPLIT PLATE CHARGE

= vegan option available

= gluten free option available

ENTREES

PAN SEARED BLACK GROUPER **32**
Southern Gulf grouper, Kerrygold potato cake, root vegetables, Gulf shrimp beurre blanc, pickled fennel and micro dill

FISHERMAN'S PIE **30**
Gulf grouper, Gulf shrimp, blue crab and aromatic vegetables in a rich Kerrygold velouté, crowned with a flaky pastry

IRISH HERB ROAST CHICKEN **32**
Oven roast half chicken marinated in an Irish herb blend, with roast fingerling potatoes, grilled broccolini and house demi-glace

RIGATONI ALLA VODKA **20**
Al dente rigatoni in a rich, creamy tomato vodka sauce, finished with parmesan and fresh basil

ADD CHICKEN +9 **ADD SHRIMP +10**

SHRIMP SCAMPI **26**
Shrimp with garlic and capers over spaghetti in a white wine and lemon butter sauce

CHICKEN PESTO PASTA **25**
Chicken sautéed with onions, bell peppers over spaghetti with grated parmesan cheese

SALMON CRISP **29**
Grilled salmon on a bed of spinach topped with mashed potatoes

HANDHELDS

Served with hand-cut chips or a side salad

CHICKEN RANCH WRAP **18**
Grilled chicken, cheddar cheese, tomato, red onion, lettuce, with ranch dressing in a choice of sun-dried tomato or spinach wrap

PHILLY CHEESE STEAK **19**
Thinly shaved steak, American cheese, sautéed onions and peppers on a toasted roll

FRIED CHICKEN SANDWICH **20**
Southern fried chicken breast with dill pickles, coleslaw and spicy mayo on a brioche bun

STEAK SANDWICH **20**
Skirt steak with mixed greens, red onion and chimichurri sauce

REUBEN SANDWICH **20**
Thinly sliced house baked corned beef on rye toast with Swiss cheese, sauerkraut and thousand island

CELEBRATE WITH US!

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Irish Times is the perfect venue for your special celebration! We take immense pride in offering an authentic Irish culinary experience and a warm, inviting atmosphere for your gatherings. Whether you're planning a birthday bash, anniversary celebration, or corporate event, our dedicated team is here to make your occasion truly memorable. For inquiries about hosting your party with us, customizing menus, or any special requests, please don't hesitate to reach out. We look forward to creating unforgettable moments with you and your guests. Sláinte!

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