



IRISH TIMES



BAR & GRILL • NAPLES

ENTER A STRANGER – LEAVE A FRIEND – RETURN AS FAMILY

APPETIZERS

SHRIMP COCKTAIL

Juicy shrimp served with Marie Rose and cocktail sauces – \$24

SMOKED IRISH SALMON ★

Smoked Irish salmon, hardboiled egg, capers, and gherkin mayo served with Irish brown bread – \$22

CRISPY CALAMARI

With marinara sauce & lemon – \$18

DEVILED EGGS

Topped with Donnelly's Irish bacon & chives – \$15

SAUSAGE ROLLS

Donnelly's Irish sausage wrapped in puff pastry and baked – \$10

PRETZELS WITH PUB CHEESE

Warm pretzel sticks served with pub cheese – \$10

CHICKEN SLIDERS

Three fried chicken sliders on mini brioche buns – \$14

BEEF SLIDERS

Three beef sliders with cheddar cheese and sautéed onions on mini brioche buns – \$15

POTATO SKINS

Topped with cheddar cheese, bacon & chives, served with a side of sour cream – \$10

MOZZARELLA STICKS

Fried until golden brown, served with a side of marinara sauce – \$10

COCONUT SHRIMP

Fried until golden brown, served with homemade apricot dip – \$12

BLUEPOINT OYSTERS

HALF DOZEN OR DOZEN ★

with mignonette sauce – (6) \$18 or (12) \$35

OYSTERS & GUINNESS ★

3 oysters & a pint – \$15

CHICKEN WINGS

Hot, medium, mild, teriyaki, BBQ, dry rub or naked.

Served with celery, carrots and blue cheese dressing – (8) \$17 or (12) \$24

SAMPLER PLATTER

Pick three: coconut shrimp (4), potato skins (2), mozzarella sticks (4), sausage rolls (2), or chicken wings (6) – \$24

IRISH BROWN BREAD

House baked Irish brown bread served with fresh honey cinnamon butter – \$6

SOUP & SALAD

SOUP OF THE DAY

Made fresh daily. Served with Irish brown bread – \$9

FRENCH ONION SOUP

Caramelized onions in a beef stock topped with a Swiss and Gruyere cheese crouton – \$12

COBB SALAD

Lettuce, cucumber onion, Irish bacon, hard-boiled egg, blue cheese crumbles and diced chicken with the dressing of your choice – \$18

WEDGE SALAD

Iceberg lettuce wedge topped with Irish bacon bits, tomato & Irish Time's blue cheese dressing – \$18
Add chicken +\$8

AVOCADO CHICKEN SALAD

Avocado halves topped with chicken salad and grapes on a bed of mixed greens – \$17

PEAR & ARUGULA SALAD

Asian pear and arugula, macadamia nuts, goat cheese crumbles, red onion and lemon dressing – \$18

BABY GEM CAESAR SALAD

Romaine, parmesan cheese, croutons, crispy pancetta & Caesar dressing – \$16
Add Chicken +\$8 Add Steak or Shrimp \$9

FLATBREADS

CHARGRILLED VEGGIE FLATBREAD 🌱

Pesto sauce, sautéed mushrooms, red onion, diced tomato, brie cheese and arugula – \$17

BUFFALO CHICKEN FLATBREAD 🌱

Buffalo chicken, tomato, red onion, cheddar and arugula – \$20

BEVERAGES

Assorted Juice – \$3

Coke, Diet Coke, Sprite, Lemonade – \$3

Saratoga Springs sparkling water – \$4.5 or \$9

Barry's Irish Tea – \$4

Fresh Brewed Coffee – \$3

SIDES

Mashed Potatoes – \$8

Truffle Chips – \$10

Veg of the Day – \$8

Curry Sauce – \$3

Side Salad – \$8

Hand-cut Chips – \$8

Baked Potato – \$8

Sautéed Spinach – \$8

Sweet Potato Wedges – \$9

Coleslaw – \$3

★ 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.



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IRISH CLASSICS

BEEF & GUINNESS STEW

Diced beef, carrots, onions, parsnips, mushrooms and barley in a rich broth, topped with mash – \$24

SHEPHERD'S PIE

Braised beef, carrots, and peas in a rich gravy, topped with mashed potatoes and Irish cheddar – \$22

CORNERED BEEF & CABBAGE

Silverside of corned beef served with steamed cabbage, carrots, mashed potatoes & parsley sauce – \$24

GAELIC STYLE CHICKEN CURRY

Diced chicken, onion and bell peppers in a rich curry sauce, served with hand-cut chips & basmati rice – \$25

BANGERS & MASH

Donnelly's Irish sausage, mashed potatoes and caramelized onions, smothered in gravy with a grilled tomato – \$24

HARP BATTERED FISH & CHIPS

Harp beer battered cod, hand-cut chips, tartar sauce & coleslaw – \$24

\$5 Split Plate Charge

 = **vegan option available**

 = **gluten free option available**

DESSERT

Brownie with Soft Serve – \$9

The Big Carrot Cake – \$12

All Day Vanilla Sundae – \$9

Homemade Banoffee – \$9

ENTREES

RIBEYE STEAK

Ribeye steak served with roasted garlic & herb Yukon gold potatoes, veg of the day and peppercorn sauce – \$36

Add 4 shrimp +\$8

SEARED SCALLOPS

Served with veggie risotto, veg of the day and beurre blanc – \$32

PAN SEARED SALMON DARNE

Kerrygold butter & cucumber sauce, served with mashed potatoes and veg of the day – \$28

BURGERS

Served with hand-cut chips or a side salad.

THE DUBLIN BURGER

Burger topped with Dubliner cheddar cheese, red onion, lettuce and tomato on brioche bun – \$18

FIGHTING IRISH BURGER

Burger topped with pepper jack cheese, sautéed onions, jalapeños and bacon jam on brioche bun – \$19

THE VEGAN BURGER

Vegan burger topped with lettuce, tomato & onion on a brioche bun – \$19

HANDHELDS

Served with hand-cut chips or a side salad.

PRIME RIB SANDWICH

Thinly sliced prime rib with sautéed onions, mushrooms and Swiss cheese on a crispy roll with side of au jus – \$18

BUFFALO CHICKEN WRAP

Buffalo popcorn chicken, cheddar cheese, tomato, red onion, lettuce, arugula and mayo in a wrap – \$17

COD SANDWICH

Harp battered cod fillet with lettuce, tomato, onion and tartar sauce on a crispy roll – \$18

FRIED CHICKEN SANDWICH

Southern fried chicken breast with dill pickles and spicy mayo on a brioche bun – \$19

STEAK SANDWICH

New York strip with Swiss cheese and arugula on a crispy roll – \$18

REUBEN SANDWICH

Thinly sliced house baked corned beef, on rye toast with Swiss cheese, sauerkraut and thousand island – \$18

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CELEBRATE WITH US!

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!