

Throwback Thursday's at the Limerick Pub
(Dine In Only Please)

SALADS / soups

Add Chicken (\$8) or Salmon (\$13)

LIMERICK COBB 12.5

Grilled Chicken, Bacon, Monterey Jack, Mesclun Greens, Egg, Tomato, Cucumbers and Dijon Vinaigrette

HOUSE SALAD (V) 7

Mixed Greens with Tomatoes, Onions, Cucumber and Shredded Carrots

WARM GOAT CHEESE SALAD (V) 10.5

Mixed Greens, Spinach, Roasted and Pickled Beets, Cucumber, Tomatoes, Onions with Pan Fried Goat Cheese

POTATO LEEK (V) 3.5 / 5.5

Leeks, Potatoes, Garlic, Heavy Cream and Milk

CREAMY SEAFOOD CHOWDER 3.5 / 5.5

Our special recipe since 2011

STARTERS

CRISPY BUTTERMILK CALAMARI 8.5

Sriracha Remoulade, Pickled Peppers, Lemon

WARM CHESAPEAKE STYLE CRAB DIP 9

Cream Cheese, Cheddar, Old Bay and lightly Grilled French Bread

WARM PRETZEL 5.5

With house made Guinness Onion Cheese Dip

FRIED MUSHROOMS 6

With Honey Mustard

SHEPHERD'S PIE POTATO SKINS 7.5

Skins stuffed with Ground Beef, Peas and Melted Cheese

CHICKEN WINGS 9

8 Wings tossed in Buffalo, BBQ, Sweet Thai Chili, Old Bay, Lemon Pepper or Naked
(extra Bleu Cheese or Ranch is .50)

MOZZARELLA STICKS 5

With house made Marinara Sauce

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Lettuce, Tomato, Onion and Pickle Spear available upon request

THE LIMERICK CHEESEBURGER 9

Half pound grilled to order with melted Cheddar Cheese

HOUSE MADE VEGGIE BURGER (V) 9

House made Mixed Beans and Greens Patty with Whole Grain Mustard

CAJUN CHICKEN SAMMY 10

Cajun Spiced Chicken Breast grilled with Swiss Cheese and Strip Bacon

IRISH REUBEN 10

Beer Braised Corned Beef, Stewed Cabbage, Swiss Cheese, 1000 Island dressing on Marbled Rye

TOM'S TOASTIE 10

Crispy Strip Bacon, Irish Bacon, Tomatoes, Cheddar and Swiss on Sourdough

*Consuming raw or undercooked animal foods may increase your risk of contracting a food-borne illness,
especially if you have certain medical problems*

PUB CLASSICS

FISH & CHIPS 14

Fresh, never frozen, Beer Battered Cod, House Made Chips, and Tartar Sauce

BANGERS & MASH or VEGGIE BANGERS & MASH (V) 14

Mashed Potatoes, Garlic Peas and Mustard Cream Sauce

VEGGIE CURRY (V) 11

Japanese style mild curry that has a hint of sweet with Carrots, Potatoes, Onions and Jasmine Rice

CHICKEN ALFREDO 14

Cajun Spiced Chicken over fettucine with Alfredo Sauce, Mushrooms and Shaved Parmesan Cheese

GRILLED SALMON 17

Sauteed Spinach, Jasmine Rice and Garlic Butter

CHICKEN TIKKA MASALA 14

Marinated with Spices and Yogurt then cooked in a Tomato Coriander Curry with Jasmine Rice

GUINNESS BEEF STEW 14

Slow Cooked Beef, Carrots, Celery and Potatoes in a Guinness Stout Broth with a slice of Irish Brown Bread

SHEPHERD'S PIE 14

Ground Beef mixed with Gravy, Peas, Celery, Onion and Carrots, topped with Mashed Potatoes and Shredded Cheese

SIDES - 4.5

Irish Brown Bread Loaf
House Cut Chips

Sauteed Mushrooms
Tater Tots

Mashed Potatoes
Onion Rings

Baked Potato
Garlic Spinach

HOUSE MADE DESSERTS - 5

BANOFEE

Bananas, Caramel and Fresh Whipped Cream on a Graham Cracker crust

APPLE CRUMB

Served warm with a Cinnamon Anglaise

WARM BREAD PUDDING

Topped with Vanilla Anglaise Rum Raisin Sauce

CHOCOLATE POT de CREME

With Strawberries and Whipped Cream

DRINKS - 3

Coffee, Iced Tea or Fountain Sodas (Coke Products)

OTHER DRINKS - 4

Hot Tea, Hot Chocolate, IBC Root Beer

San Pellegrino Sparkling Orange or San Pellegrino Sparkling Lemon

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