



YOUR GOOD TIME IRISH
EATING & DRINKING PLACE

meg o'malley's

IRISH PUB

LOVELY BEGINNINGS

POTATO BALLS

Hand-breaded mix of mashed potatoes, corned beef, scallions, and cheddar. Served with sour cream and chive dip.

5 / 14 10 / 25

CABBAGE WRAPS

Juicy ground corned beef wrapped in cabbage and served with whole grain mustard. 15.50

SAUSAGE ROLLS

Irish bangers rolled in flaky pastry, baked until golden brown and served with whole grain mustard.

3 / 12 additional 4 each



MEG'S THREESOME

Can't decide? Sample our favorites! Potato Balls, Cabbage Wraps, & Sausage Rolls. 28



SCOTCH EGG*

Soft-boiled egg wrapped in ground sausage, breaded & fried. Served with Dubliner cheese, pickled red onions, and Irish mustard horseradish sauce. 14

CRAB & SHRIMP CAKE

Blue crab and shrimp, griddled or blackened, served with spicy fried onions and creamy remoulade. 13.50

CHEESE & ALE CROCK

A bubbling mixture of Smithwick's Ale, cheddar, and Dubliner cheese. Served with assorted breads for dipping. 17

WINGS

Tossed in your choice of Guinness-honey garlic, hot, Irish whiskey barbeque, or Meg's dry rub. Served with celery, carrots, and ranch or house-made bleu cheese. 17

CHICKEN TENDERS

Pickle-brined, hand-breaded tenderloins served with choice of Irish whiskey barbecue sauce, ranch, or honey mustard. 15

O'MALLEY'S CHIPS

Choose two sauces: Guinness gravy, ale cheese, or vegetarian roasted vegetable gravy. 11.50
Tossed in Meg's Dry Rub for 2

SLIDERS

CHEESEBURGER

Fresh, chargrilled Angus beef, American cheese, Guinness braised onions, and pickles on toasted buns. 15

SHAVED PRIME RIB

Our legendary prime rib on toasted buns with Irish mustard horseradish sauce and au jus. 18

CORNER BEEF

Braised corned beef, 1000 Island dressing, and Swiss on toasted buns. 17



18¢ IRISH PARLIAMENT BEAN SOUP

Same recipe as served in Irish Parliament for 18¢. We continue to serve this lovely house-made soup for that price today.

Cup 18¢ Bowl 6

SOUPS

ONION SOUP

Caramelized onions in a rich lager broth, baked with garlic croutons, Swiss and cheddar. 10

POTATO-BACON-LEEK SOUP

A cream-based traditional favorite, topped with cheddar and scallions. 8

IRISH STEW

Tender chunks of beef simmered in a rich broth with potatoes, root vegetables, and fresh herbs. 10

SOUP OF THE DAY

Ask your server about today's freshly prepared selection. 8



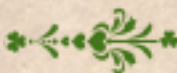
SCAN FOR
SPECIAL
OF THE WEEK

SCAN FOR
GLUTEN
FRIENDLY
MENU





TRADITIONAL PUB FARE



SHEPHERD’S PIE

Choice ground beef simmered in a rich broth with root vegetables and sweet peas, baked with colcannon topping. Served with buttered cabbage and brown bread.

Reg. 18.50 Lg. 21

Top with Baked Three Cheese Macaroni instead of colcannon for 4

Top with melted cheddar for 1



IRISH STEW

Tender chunks of beef simmered in a rich broth with potatoes, root vegetables, and fresh herbs. Served with buttered cabbage and brown bread. 16



BANGERS & MASH

Irish sausages on a mound of colcannon with Guinness-onion gravy, buttered cabbage, and brown bread. 18

Sub vegetarian sausage for 3

Top it with Irish Stew instead of gravy for 3



PUB TRINITY

Smaller sized portions of our Shepherd’s Pie, Irish Stew, and Bangers & Mash. Served with buttered cabbage and brown bread. 24

PADDY’S CHICKEN POT PIE

Tender chicken, root vegetables, and sweet peas in a creamy sauce with a flaky crust. Served with buttered cabbage and brown bread. 18.50

BEEF & GUINNESS PIE

Tender braised beef, mushrooms, and onions in a rich Guinness sauce with a flaky crust. Served with buttered cabbage and brown bread. 18.50

Top with Baked Three Cheese Macaroni instead of a flaky crust for 4

NEW! BRAISED CORNED BEEF

Brined for 21 days, mustard rubbed, cooked slow and low until fork tender. Served with buttered cabbage, roasted red potatoes, Guinness-honey glazed carrots, and brown bread. 25

MEG’S CHIP SHOP

Served on a bed of O’Malley’s Chips with Meg’s slaw

CHICKEN & CHIPS

Pickle-brined, hand-breaded tenderloins served with Irish whiskey barbecue sauce or honey mustard. 18.50

FISH & CHIPS

Hand-dipped Haddock in a house-made Harp Lager batter. Served with creamy remoulade or chili horseradish sauce. 24

BABY BACK RIBS & CHIPS

Half rack of our lager braised ribs finished on the grill with Irish whiskey barbeque sauce. 24

STEAK & CHIPS

Chargrilled Wagyu sirloin served with house-made chimichurri. 26

BABY BACK RIBS

Lager braised and finished on the grill with Irish whiskey barbeque sauce. Served with one of our classic sides. 36

Upgrade any classic side to signature side for 2

IRISH DUMPLINGS

Tender potato dumplings tossed in an Irish rasher, bacon, shallot, and spinach cream sauce. Finished with imported Parmesan. Served with garlic toast and choice of topper.

Chicken Breast 24
Chargrilled or Blackened

Salmon 28
Chargrilled or Blackened

Chargrilled Wagyu Sirloin 36

NEW!

GUINNESS-HONEY GLAZED SALMON

Pan seared and finished with our house made glaze. Served atop buttery colcannon potatoes with spicy, crispy fried onions and citrus dressed baby greens. 27

BONE-IN PORK CHOP

Dry rubbed, chargrilled, and served over roasted red potatoes with house made chimichurri. Served with one of our classic sides. 36

Upgrade any classic side to signature side for 2

CRAB & SHRIMP CAKES

Twin cakes loaded with blue crab and shrimp. Griddled or blackened, served with spicy fried onions and creamy remoulade. Served with one of our classic sides. 26

Upgrade any classic side to signature side for 2



CLASSIC SIDES 4.50

- Colcannon • Buttered Cabbage
- Roasted Red Potatoes • Meg’s Slaw
- Guinness-Honey Glazed Carrots • O’Malley’s Chips

SIGNATURE SIDES 7

- Oven Roasted Broccoli
- Bacon-Cheddar Loaded Colcannon
- Sautéed Vegetable Medley

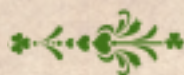
BAKED THREE CHEESE MAC

Cavatappi pasta baked in a creamy, three cheese sauce with a crunchy Dubliner topping. 8

*Consuming raw, undercooked animal protein such as beef, poultry, fish, shellfish, eggs, or pork may be hazardous to your health.



SANDWICHES



All sandwiches are served with a pickle spear, and Meg's slaw upon request.
Add O'Malley's Chips for 4.50

THE KILKENNY

Our iconic corned beef sandwich. Choice brisket, brined for 21 days, cooked slow and low until fork tender. Served on griddled rye bread with Swiss, buttered cabbage, and 1000 Island dressing. 24

CHICKEN

Marinated chicken breast, chargrilled, blackened, or Guinness-honey glazed with all the fixings on a toasted potato bun. 17

IRISH CUBAN

Piled high with slow-roasted pork loin, braised corned beef, Swiss, whole grain mustard, and pickles. Pressed and griddled on a fresh roll. 22

HOUSE ROASTED TURKEY

Hand sliced and topped with Swiss, bacon, lettuce, tomato, and herb aioli on a rustic Irish roll. 18

NEW! SALMON

Chargrilled, blackened, or Guinness-honey glazed, with all the fixings on a toasted potato bun. 19

MEG'S B.L.T.

With mayonnaise on toasted sourdough, wheat, or rye bread. 15
Add a fried egg for 2*

M.O.M.'S GRILLED CHEESE

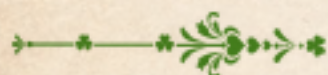
Garlic-rosemary buttered sourdough, Dubliner, Swiss, and cheddar cheeses, with Guinness braised onions, tomatoes, and arugula. 17
Add bacon for 1

SHAVED PRIME RIB

Meg's legendary prime rib topped with sautéed mushrooms, horseradish Havarti, and Irish mustard horseradish sauce. Served on a rustic roll with au jus. 25

CRAB & SHRIMP CAKE

Blue crab and shrimp, griddled or blackened with lettuce, tomato, Guinness braised onions, and creamy remoulade on a toasted potato bun. 17



SALADS



MEG'S COBB

Crisp iceberg lettuce with chopped bacon, roasted turkey, tomatoes, onions, hard boiled eggs, cucumbers, and Dubliner cheese. 19

WEDGE

Crisp iceberg lettuce, topped with our house made bleu cheese dressing, crumbled bleu cheese, diced tomatoes, and chopped bacon. 14

HOUSE

Fresh field greens, tomatoes, cucumbers, onions, garlic croutons, shredded cheddar, and quinoa salad.

Sm. 9 Lg. 13

NEW! PUB CAESAR

Crisp romaine with shredded purple cabbage tossed in our signature Caesar dressing with garlic croutons and Parmesan cheese.

Sm. 9 Lg. 13

MATT'S CASBAH'S WARM NUTTED GOAT CHEESE

Enjoy our delicious re-creation of this iconic salad, beloved since 1996. Goat cheese round covered in crushed peanuts, almonds, and cashews. Served atop fresh field greens with heirloom tomatoes, pickled red onions, ginger cilantro vinaigrette and toasted pita points. 21

BURGERS

*Short Rib & Brisket
1/2 pounders!*

PUB

Chargrilled or blackened with choice of Swiss, American, or cheddar and all the fixings on a toasted potato bun. 18

NEW! ULTIMATE IRISH PUB

Chargrilled, topped with a tangy Tullamore D.E.W. Irish whiskey sauce, Guinness braised onions, arugula, Dubliner, and bleu cheese on a toasted potato bun. 20

IRISH BREAKFAST*

Chargrilled and piled high with melted Dubliner cheese, rashers, bangers, grilled tomatoes, Guinness braised onions, and a fried egg on a toasted potato bun. 22

KILLER PATTY MELT

Chargrilled, smothered with braised corned beef, melted Swiss, buttered cabbage, and 1000 Island dressing on griddled rye bread. 24

Make it a
DOUBLE for 6

Add bacon, sautéed mushrooms, Guinness braised onions, spicy fried onions, horseradish Havarti, bleu cheese, or jalapeños for 1 each.

SALAD TOPPERS*

Chicken 8.50
Chargrilled, Fried, Blackened, or Guinness-honey glazed

Crab & Shrimp Cake 9
Griddled or Blackened

Salmon 13
Chargrilled, Blackened, or Guinness-honey glazed

Wagyu Sirloin 18
Chargrilled



MegOMalleys.com



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HAPPY ENDINGS



IRISH WAKE CAKE

Death by chocolate! Double fudge chocolate cake drizzled with Irish whiskey cream, raspberry sauce, and whipped cream. 11



DECADENT FLOURLESS TORTE

Gluten friendly, rich, dark chocolate cake drizzled with Irish whiskey cream, raspberry sauce, and whipped cream. 10

M.O.M.'S BREAD PUDDING

Made fresh daily from an old Irish recipe and topped with whipped cream. 9

Choose 2 sauces:

Irish Whiskey Cream

Raspberry

Warm Whiskey Caramel

Additional Sauces 50¢

STICKY BUN SUNDAE

Our famous house-made sweet roll, dripping with buttery cinnamon-pecan glaze, topped with a scoop of vanilla bean ice cream and warm whiskey caramel sauce. 15

MARY'S BERRY SHORTCAKE

Topped with fresh strawberries and blueberries in a delicious glaze with sweetened whipped cream. 10

FRESH BAKED SCONES

Hot from the oven with whipped strawberry butter.

3 / 10 6 / 17



NIGHTLY SPECIALS



Available after 4pm. While supplies last.

MONDAY

COUNTRY FRIED CHICKEN BREAST

Buttermilk marinated, hand-breaded, and crispy fried, boneless chicken breast. Smothered with Meg's famous house-made Irish country sausage, banger, and rasher gravy. Served with creamy colcannon and buttered sweet peas. 19

TUESDAY

BOPPER'S MEATLOAF

An old time family favorite recipe! A blend of choice ground beef and pork, secret spices, and plump golden raisins, glazed with ketchup and slow roasted. Served with creamy garlic-rosemary mashed potatoes, buttered sweet peas, and Guinness gravy. 18

WEDNESDAY

ROASTED PORK LOIN

House-brined and slow roasted to make it extra moist and tender. Hand-sliced to order and served with roasted red potatoes, roasted broccoli, and a tangy Irish mustard brown gravy. 18

THURSDAY

CHICKEN & DUMPLINGS

Hearty mixture of all white meat chicken, a medley of fresh vegetables, and herbs stewed in a rich, thick chicken sauce. Topped with our house-made, light and fluffy, rosemary-chive dumplings. 17

FRIDAY & SATURDAY

MEG'S LEGENDARY PRIME RIB

Certified Angus beef, encrusted with a custom spice blend and fresh garlic. Slow roasted for 18 hours to make it incredibly tender and flavorful. Hand-cut to order, garnished with our crispy, spicy fried onions, and herb infused au jus. 42

SUNDAY

GUINNESS POT ROAST

Beef chuck braised slow and low to make it fork-tender and full of flavor, with a medley of root vegetables. Served over creamy colcannon and topped with Guinness gravy. 26



Scan the QR For our Extensive Beverage Menu:

Beer • Wine • Whiskey • Specialty Cocktails • Happy Hour

CRAFT YOUR OWN OLD FASHIONED!



SCAN ME!



Review us on Google

Happiest O' Hours Mon.-Fri. 2-6 pm • Sunday Jazz Brunch 10 am - 2 pm

812 E. New Haven Avenue • Historic Downtown Melbourne
(321) 952-5510 • MegOMalleys.com

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