



Irish Eyes Pub & Restaurant

213 Anglers Road • Lewes, DE 19958

Ph. 302-645-6888

Appetizers

PAN SEARED TUNA

Pan seared rare with wasabi, ginger and teriyaki glaze 12.99

CHICKEN TENDERS

Served with Bushmills BBQ sauce 7.99

HOT CRAB DIP

Served in a bread bowl with Old Bay tortillas 12.99

CLAM STRIPS

Served with cocktail sauce 7.99

FRIED PICKLES

Served with sriracha mayo 6.99

COCONUT SHRIMP

Skewers served with teriyaki glaze and wasabi 8.99

"ALMOST FAMOUS" CUCUMBER BRUSCHETTA

Diced cucumbers, feta, dill havarti, shallot oil, toast points, balsamic drizzle 8.99

CHEESY NACHOS

Tomatoes, jalapeños, mixed cheese, guacamole, sour cream and salsa 8.99 add chicken 2.50 add crab meat 3.00

QUESADILLAS

Tomatoes, jalapeños, mixed cheese, guacamole, sour cream and salsa 7.99 add chicken 2.50 add crab meat 3.00

SCALLOPS & GRITS

Scallops over cheesy grits then topped with a mushroom and bacon butter sauce 8.99

IRISH NACHOS

Fries, ranch dressing, cheese, scallions 7.99 add chicken 2.50 add crab meat 3.00

WHITE QUESO FRIES

Large basket of fries served with white queso for dipping 7.99

 Vegetarian Selections

FAMOUS BUFFALO WINGS

Hot

Third Times a Charm
Bushmills BBQ
Carolina BBQ
Honey Teriyaki
Sweet Chili
Chesapeake Bay
Raspberry Chili
10/8.99 • 20/17.49
add 0.50 for extra
bleu cheese or ranch

Soups

FRENCH ONION

crock 5.99

TOMATO BISQUE

cup 3.99 / bowl 6.99 / bread bowl 7.99

MANHATTAN CLAM CHOWDER

cup 4.99 / bowl 7.99

CREAM 'O CRAB

cup 4.99 / bowl 7.99 / bread bowl 8.99

Seafood Bar

STEAMED SHRIMP

Delmarva or Key West seasoned 1/2 lb. 9.99 1 lb. 18.99

PRINCE EDWARD ISLAND MUSSELS

Bacon & blue cheese, white wine & garlic or marinara
1 lb. for 8.99 2 lb. for 17.99

STEAMED MIDDLENECK CLAMS

12 for 7.99 24 for 14.99

CLAMS CASINO

Middlenecks topped with bacon and parmesan cheese 8.99

SNOW CRAB LEGS

1/2 lb. 9.99 1 lb. 18.99

SHRIMP COCKTAIL

Jumbo chilled shrimp served with cocktail sauce and lemon wedge 8.99

Raw Bar

OYSTERS ON THE HALF SHELL

1/2 dozen local 7.99 1/2 dozen global - Market Price

MIDDLENECKS ON THE HALF SHELL

1/2 dozen - 6.99 1 dozen - 13.49

OYSTER SHOOTERS

Fresh shucked oyster, vodka, cocktail sauce and lemon 4.50

Sandwiches

Sandwiches and Burgers are served with your choice of french fries, homemade chips, potato salad or cole slaw

KELLY'S KETCH

Broiled Maryland crab cake, lettuce, tomato, kaiser, Chesapeake aioli 12.99

FIGHTING IRISH

Crab imperial, tomato, melted cheddar, English muffin 12.99

CLOVER

Lean corned beef, cole slaw, 1000 island, rye, hot or cold 8.99

MURPHY'S MELT

Turkey, cole slaw, 1000 island, melted Swiss, pumpernickel 8.99

KINSALE

Fresh catch, grilled, blackened or broiled, lettuce, tomato, kaiser 12.99

DUBLINER

Lean corned beef, sauerkraut, melted Swiss, marble rye, side 1000 island 8.99

CAESAR WRAP

Chopped romaine, shredded parmesan, Caesar dressing 7.99 with grilled chicken 9.99

GRILLED CHICKEN SANDWICH

Chicken breast, brie, arugula, bacon, red pepper aioli 10.99

APPLE AND BRIE PANINI

Arugula, Fuji apples, brie, sour dough bread 9.99

GROWN UP GRILLED CHEESE

Provolone, American, Cheddar, cup of tomato bisque 8.99

Burgers

Add 1.00 for first topping, \$0.50 for additional American, Swiss, Provolone, Cheddar, Bleu Cheese
Other toppings: Bacon, Mushrooms, Fried Onions, Roasted Red Peppers

CLASSIC BURGER

Lettuce, tomato, onion 8.99

BLACK & BLEU

Cajun spices, bleu cheese, lettuce, tomato, onion 9.99

VEGGIE

Lettuce, tomato, onion, ranch 8.99

ANDOUILLE

Creole remoulade, fried onions, lettuce, tomato 10.99

PRIME RIB

Swiss, tarragon aioli, fried onions, lettuce, tomato 12.99

TURKEY

Mustard aioli, lettuce, tomato and onion 8.99

Salads

add to any salad:

Grilled Chicken 2.50, **Fresh Catch** 5.00, **Crab Cake** 5.00

IRISH EYES HOME SALAD

Mixed greens, tomato, cucumber, red onion and shredded carrots 7.99

WEDGE BLT

Iceberg wedge, bleu cheese, tomato, cucumber, bacon, croutons, ranch dressing 8.99

CAESAR

Deconstructed romaine hearts, homemade caesar dressing, shaved parmesan and herb croutons 7.99

LOCAL GREENS

Mixed greens, pears, tempura bleu cheese, candied pecans, shallot vinaigrette 8.99

WALNUT & BLEU CHEESE

Walnuts, blue cheese crumbles and raspberry vinaigrette 7.99

APPLE AND SHRIMP

Mixed greens, shrimp skewers, fuji apples, shredded carrots, candied pecans, basil balsamic 11.99

SPINACH SALAD

Organic spinach, almonds, dried cranberries, bacon, red onion, sesame ginger vinaigrette 8.99

ASIAN SALMON

Grilled salmon, organic arugula, almonds, purple cabbage, cucumber, red onion, sesame ginger vinaigrette 13.99

Pick of the Irish

Meats are fully cooked, although some meats slow cooked at a low temperature may cause them to have a pinkish tint - this is a good thing!

FISH & CHIPS

Beer battered cod, french fries, cole slaw 12.99

BANGERS & MASH

Grilled Irish sausages, mashers, brown gravy, cabbage and peas 13.99

CORNED BEEF & CABBAGE

Slow cooked corned beef, cabbage, red skin potatoes 13.99

SHEPHERDS PIE

Seasoned ground beef, peas, carrots, corn, mashers, melted cheeses 13.99

BEEF & GUINNESS STEW

Slow cooked beef, carrots and Guinness served in a bread bowl with side salad 10.99

VEGETARIAN SHEPHERDS PIE

Fresh chef's vegetables, alfredo sauce, mashers, melted cheeses 10.99

SEAFOOD SHEPHERDS PIE

Fresh chef's vegetables, scallops, shrimp, crab, alfredo sauce, mashers, melted cheeses 16.99

All entrées served with Chef's choice starch, vegetable and homemade fresh bread.

Combinations

LAND & SEA

A 4 ounce broiled North Atlantic lobster tail and a Killians Irish Red marinated 8 ounce center cut ribeye 29.99

STEAK & CAKE

A broiled Maryland crab cake with Chesapeake aioli and a Killians Irish Red marinated 8 ounce center cut ribeye 23.99

ATLANTIC

A 4 ounce broiled North Atlantic lobster tail and a marinated grilled shrimp skewer 24.99

SUSSEX COUNTY SURF & TURF

A broiled Maryland crab cake with Chesapeake aioli and a grilled chicken breast topped with sweet salsa 19.99

KEY WEST

A grilled scallop skewer and a grilled shrimp skewer, both marinated with Key West style spices 19.99

Noodles

All noodle entrées served with homemade fresh baked bread

CLAM & LINGUINI

Clams tossed with your choice of white or red sauce, garnished with a dozen middlenecks, served over linguini 17.99

SEAFOOD SCAMPI

PEI mussels, middleneck clams and large shrimp, tossed in a butter, garlic and white wine sauce, served over fettuccine 19.99

BLACKENED CHICKEN ALFREDO

Cajun chicken breast, served over fettuccine in a creamy alfredo sauce 17.99

MEDITERRANEAN PASTA

Fresh spinach, red onion, tomato, black olive, feta cheese and wild mushrooms, tossed in garlic and olive oil over linguini 16.99

Chef's Specialties

TWIN TAILS

A pair of 4 ounce North Atlantic lobster tails, broiled and served with a baked potato and chef's vegetables 32.99

MUSTARD SALMON

8 ounce salmon fillet, pan seared and topped with a sweet mustard sauce and our "almost famous" cucumber bruschetta, served over rice 19.99

ASIAN TUNA

Pan seared rare tuna, served over cool sesame ginger noodles and a side of wasabi, with chef's vegetables 19.99

Seafood

MARYLAND CRAB CAKES

A pair of broiled crab cakes, served with Chesapeake aioli 22.99

FRIED SHRIMP

Large shrimp, hand breaded, served with cocktail sauce 18.99

FRIED OYSTERS

Freshly shucked oysters, hand breaded, served with cocktail sauce 18.99

GRILLED SCALLOPS

Large marinated sea scallops, skewered and grilled 18.99

FRESH CATCH

Chef's fresh catch of the day, grilled, blackened or broiled, served with Chesapeake aioli 19.99

CRAB IMPERIAL

Maryland backfin crabmeat, tossed in a creamy imperial sauce with red and green bell peppers 22.99

SNOW CRAB LEGS

1 lb. steamed snow crab legs, served with drawn butter 22.99

Land

FILET MIGNON

8 ounce hand cut tenderloin, grilled to perfection 24.99

FILET OF RIBEYE

8 ounce center cut ribeye, marinated in Killians Irish Red, grilled to your liking 22.99

NEW YORK STRIP

12 ounce hand cut strip steak, topped with a wild mushroom demi glace and grilled 24.99

SEAFOOD & GRITS

A marinated grilled shrimp skewer and a marinated grilled scallop skewer, served over grits with a bacon and wild mushroom sauce with chef's vegetables 19.99

WHOLE NORTH ATLANTIC LOBSTER

Live whole cold water lobster, steamed and served with drawn butter, Chef's choice of starch and vegetable - Market Price

White Wine

CHATEAU ST. MICHELLE RIESLING, WASHINGTON

Distinct fruit-driven aromas and flavors of ripe pears, juicy peach and cantaloupe 6.00/22.00
Perfect accompaniment for fresh fruit, crab, mild cheeses & chicken

SYCAMORE LANE WHITE ZINFANDEL, CALIFORNIA

Delightful berrylike aromas and crisp, delicate fruity flavors 5.00
Perfect accompaniment for seafood, poultry & bbq fare

SYCAMORE LANE PINOT GRIGIO, CALIFORNIA

Aromas of citrus, melon and pear highlighting the crisp, clean flavors 5.00
Perfect accompaniment for seafood, poultry & bbq fare

MONTEVINA SAUVIGNON BLANC, CALIFORNIA

Aromas of fresh cut grass and citrus zest with clean and bright flavors of ripe fig and melon 7.00/26.00
Perfect accompaniment for fresh fish, grilled chicken & salads

MENAGE A' TROIS, CALIFORNIA

Undeniably fruity and unabashedly easy citrus and tropical fruit flavors with crisp acidity 8.00/30.00
Perfect accompaniment for fresh fish and pasta

SYCAMORE LANE CHARDONNAY, CALIFORNIA

Displays ripe apple and citrus aromas with a hint of light butter and rich, creamy flavors 5.00
Perfect accompaniment for bbq fare and pork

KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY, CALIFORNIA

Layered aromas of green apples, peaches, honey and vanilla, with a hint of spiced nuts and toasted oak 8.50/32.00
Perfect accompaniment for shrimp, chicken & pasta

Champagne

J ROGET BRUT

Medium dry with crisp fruit flavors of apple and pear with toasty yeast notes and floral nuances 5.00/18.00

KORBEL

Light and crisp, with spicy fruit flavors, with a medium dry finish 32.00 bottle

VEUVE CLICQUOT

Creamy, with a touch of sweetness 70.00 bottle

Beverages

PEPSI, DIET PEPSI, SIERRA MIST, MT. DEW, GINGER ALE, RASPBERRY TEA, ICED TEA, PINK LEMONADE, CLUB SODA, TONIC WATER, BOTTLED WATER, ENERGY DRINK, ORANGE JUICE, GRAPE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, APPLE JUICE, COFFEE, MILK, CHOCOLATE MILK

Red Wine

JARGON PINOT NOIR, CALIFORNIA

Flavored with good notes of strawberries, chocolate, green peppers, spice and mild tannins 7.50/28.00
Perfect accompaniment for Irish dishes, tuna, seafood and grits

MENAGE A' TROIS RED, CALIFORNIA

Fresh, ripe jam like fruit with a forward, silky and soft finish 8.00/30.00
Perfect accompaniment for grilled meats or chicken

SYCAMORE LANE MERLOT, CALIFORNIA

Classic aromas of ripe red cherry and plum with hints of tobacco, herbs and vanilla oak 5.00
Perfect accompaniment for grilled meats or chicken

WINGNUT ZINFANDEL, CALIFORNIA

Brilliantly balanced with a spicy middle palate and modest tannins that flow into a juicy, nearly sweet finish 8.00/30.00
Perfect accompaniment for a big juicy hamburger

SYCAMORE LANE CABERNET SAUVIGNON, CALIFORNIA

Boasts cherry and black currant aromas with smooth, rich flavors enhanced by oak aging 5.00
Perfect accompaniment for steak, chicken & pasta

Beer

BOTTLES

Miller Lite	Bud Light
MGD 64	Bud Light Lime
Miller Chill	Rolling Rock
Pilsner Urquell	Michelob
16 Mile Old Court Ale	Michelob Ultra
Woodchuck Amber Cider	Landshark
Red Stripe	Natural Light
Dos Equis Lager	Bass Ale
Heineken	Stella Artois
Heineken Light	Sam Adams
Amstel Light	Corona
New Castle Brown Ale	Corona Light
Coors Light	Mike's Hard Cranberry
Coors Banquet	Twisted Tea Half & Half
Molson Canadian	Dogfish Head Shelter Pale Ale
Smirnoff Ice	Dogfish Head 60 Min IPA
Parrot Bay Strawberry Daiquiri	McSorley's Black Lager
Budweiser	

DRAFT

Guinness	Coors Light
Harp	Blue Moon
Smithwicks	Killians Irish Red
Strong Bow Cider	Yuengling Lager
Miller Lite	16 Mile
Miller High Life	Blue Moon Seasonal

NON-ALCOHOLIC

O'Douls
Kaliber
Becks