



MARCH SPECIALS

Cocktails

- Hard Strawberry Lemonade \$14 Virgin \$6
Jameson Traditional Irish Coffee \$15

Shareables

- New England Clam Chowder & Fococcia Bread small \$9 large \$13
Hushpuppies - \$10 (Corn Fritters) served with zesty sauce

Entrees

- Jules Whaler Sandwich - \$19 Fried fillet of haddock served on a ciabatta roll with coleslaw and french fries

- Shepherd's Pie - \$20 VT Beef, sweet peas in a tomato base, topped with Yukon gold mashed potatoes seasoned to perfection (GF)

- O'Malley's Corned Beef & Cabbage - \$20
NYC's finest corned beef, potatoes, carrots, and cabbage served with homemade Irish soda bread

1 lb Thinly Sliced New York Corned Beef to-go - \$25

- Zuppa di Pesce - \$36 This amazing Italian seafood stew includes shrimp, cod, and clams served in a fragrant herbed broth over fettuccini (GF option +2)

Dessert

Over The Rainbow Cupcake - \$10

St. Patrick's celebration, Bakery Chef Amy sends our annual jumbo cupcakes over the rainbow to find the pot of *gold!*

Irish Cream Lattes (non alcoholic) - \$6

Please No Substitutions with any Specials