

MURPH'S

HIDEAWAY

MENZ



Kitchen Hours:

Monday	12-8pm
Tuesday	12-8pm
Wednesday	3-8pm
Thursday	12-8pm
Friday	12-9pm
Saturday	12-9pm
Sunday	12-8pm

710 Route 940
Pocono Lake, PA 18347
(570) 355-1266

Take-out available until
7:30pm Daily

SOUP

HOME MADE SOUP DU JOUR	CUP	BOWL
Chef made soup of the day	\$4	\$6
HOME MADE CHILI	CUP	BOWL
Topped with Melted cheddar cheese	\$5	\$7
CROCK OF FRENCH ONION SOUP		\$6

Starters

ONION RINGS	\$7
Crispy batter dipped onions paired with ranch dipping sauce	
FRIED PIEROGIES	\$7
Potato stuffed pockets topped with fresh grilled onions served with sour cream	
CRISPY RICE BALLS	\$9
3 Risotto balls stuffed with beef , cheese and peas served with a Puddle of tomato basil sauce	
MOZZARELLA WEDGES	\$9
Battered cheese wedges paired with our fresh homemade Tomato basil dipping sauce	
POTSTICKERS	\$9
Chicken and lemongrass stuffed dumplings drizzled with a sweet chili sesame glaze and Balsamic glaze	
SPINACH ARTICHOKE AND TOMATO DIP	\$9
Creamy dip accented with fresh tomato, parmesan and celery, paired with homemade Toast points	
STUFFED EGGPLANT ROLLATINI	\$10
Thin battered eggplant stuffed with ricotta cheese mozzarella cheese & baked in a fresh tomato basil sauce	
FRESH MOZZARELLA CAPRESE	\$10
Fresh mozzarella layered with Prosciutto, tomatoes, red onion and roasted red peppers, drizzled with a Balsamic basil glaze	
JUMBO SEAFOOD STUFFED CLAMS	\$9
5 Clams stuffed with Shrimp, Scallops and Crab with a parmesan and herb crumb topping	
CLAMS OR MUSSELS	\$9
Cooked to perfection in choice of garlic wine, old bay, marinara, posillipo or just steamed with garlic bread	
KEY LARGO SHRIMP	\$11
Coconut coated shrimp paired with our pineapple jalapeno sauce	
SHRIMP COCKTAIL	\$10
Chilled Shrimp served with a spicy cocktail sauce	
FRIED CALAMARI	\$11
Seasoned flour dredged calamari served with our homemade tomato and basil sauce	
NACHO SUPREME	\$11
Fresh seasoned beef, onions, tomatoes, jalapeños, 4 cheese sauce, lettuce, sour cream & salsa	
SEARED CRABBY CAKES	\$13
Seared hand packed crab cakes served with a chipotle remoulade sauce	

Take Out, Gift Certificates & Catering Available

VEGAN AND SPECIAL DIET OPTIONS AVAILABLE

PLEASE ASK YOUR SERVER

Wings (Bone-In or Boneless)

6 Wings \$6.99	12 Wings \$11.99
THE BOX \$23.99 (25 Wings for take out ONLY }	

CHOICE OF SAUCES:

Mild— Bourbon Raspberry— Hot— Mc Hales— BBQ
Mandarin Sweet Chili—Mango habanera— Ginger Sesame
Thai Peanut— Garlic Parmesan— Honey Garlic— Hot Garlic

Dry Rubs

Lemon pepper - Bourbon Brown Sugar-Old Bay- Cajun-
Lime Margarita



Salads

HOUSE SALAD	\$5
Harvest mix lettuce with fresh tomatoes, red onions , shredded cheese and croutons topped with grilled chicken \$10 - steak or shrimp \$12	
PEACH TREE SALAD	\$10
Harvest mix lettuce with Grilled Peaches, Walnuts, red onions, croutons and Feta cheese topped with grilled chicken - steak or shrimp \$12	
CEASAR SALAD	\$6
Romaine lettuce, shredded parmesan cheese, and Caesar dressing on the side with choice of chicken \$10 steak or shrimp \$12	
CAJUN CHOPPED SALMON SALAD	\$12
Mixed greens with tomatoes, red onions, pepper jack cheese, bacon, croutons and chopped seasoned salmon with Cajun dressing	
BLU MARBLE	\$12
Harvest mix lettuce with tomato, red onion, croutons and fresh blue Cheese crumble topped with Seasoned grilled Steak	

KIDS MENU

GRILLED CHEESE /FF \$7	MAC AND CHEESE \$7
CHICKEN FINGER/FF \$8	HAMBURGER/FF \$8
CHEESE BURGER/FF \$8	CHICKEN PARM/SPAG \$9
FRIED SHRIMP/FF \$9	PENNE MEATBALLS \$8

PUB FRIES

CAJUN FRIES	\$5
WAFFLE SWEET POTATO FRIES	\$7
OLD BAY FRIES WITH RANCH	\$5
TEXAS FRIES	\$8
Fries topped with seasoned beef, melted cheddar, bacon and sour cream	
PIZZA FRIES	\$7
Fries topped with our homemade marinara & melted mozzarella	
CHILI CHEESE FRIES	\$7
Fries topped with homemade chili and melted cheese sauce	
DISCO FRIES	\$7
Fries topped with gravy and melted American cheese	

MAC HIDEAWAY

BUFFALO MAC	\$11
Mac & Cheese tossed with crispy chicken topped with blue cheese crumble and drizzled with hot sauce	
CHILI MAC	\$10
Mac & Cheese layered with our homemade Chili	
CAJUN FIRE SHRIMP	\$12
Mac & Cheese with Seared seasoned shrimp, spinach, tomatoes and 4 Cheese sauce topped with jalapeno's and bacon bits	
LOBSTER MAC	\$14
Mac & Cheese with Maine Lobster chunks and broccoli tossed in our 4 Cheese sauce	



HAND PACKED BURGERS

CHEESE BURGER <i>Hand packed burger on a toasted Brioche Roll</i>	\$11
CALIFORNIA CLASSIC <i>Lettuce, tomato, red onion & mayo</i>	\$11
MUSHROOM SWISS BURGER <i>Swiss cheese, sautéed mushrooms and spinach</i>	\$12
CAJUN BLEU BURGER <i>Cajun seasoned burger topped with onion, tomato and blue cheese crumbles</i>	\$12
FIRE JACK BURGER <i>Pepper Jack cheese topped with sautéed mushrooms & onions</i>	\$12
COWBOY BURGER <i>BBQ sauce, Onion rings, cheddar cheese & bacon on Texas toast</i>	\$12
LEAN BURGER <i>Homemade Seasoned turkey burger with lettuce, tomato, red onion & mayo</i>	\$10
VEGGY BURGER <i>Vegetarian patty served with lettuce, tomato, red onion</i>	\$10

CHEESESTEAKS

PLAIN CHEESESTEAK <i>Seasoned shaved steak on a fresh toasted roll</i>	\$11
THE GREEK CHEESESTEAK <i>Shaved steak sautéed spinach and feta cheese with seasoned mayo</i>	\$12
GUIDO'S CHEESESTEAK <i>Shaved steak with sautéed peppers & onions topped with provolone cheese and marinara</i>	\$12
CHILI CHEESESTEAK <i>Shaved steak homemade chili and melted cheddar cheese</i>	\$12
SMOKEHOUSE STEAK <i>Shaved steak melted cheddar & bacon with BBQ sauce</i>	\$12
CALI CHEESESTEAK <i>Shaved steak with lettuce, tomato, mayo and red onion</i>	\$12
PHILADELPHIA CHICKEN CHEESESTEAK <i>Seasoned chicken chunks with sautéed peppers, onions, mushrooms and mozzarella</i>	\$12
BUFFALO CHICKEN CHEESESTEAK <i>Seasoned chicken chunks with house buffalo sauce, onions and blue cheese Crumbles</i>	\$12

Gluten-free bread available - ADD \$2.00**

QUESADILLAS

VEGGIE <i>Cheese quesadilla with grilled peppers, onions, mushrooms, tomatoes & spinach</i>	\$9
CHICKEN <i>Cheese quesadilla with Seasoned chicken</i>	\$11
CHEESESTEAK <i>Grilled shaved steak with mushrooms & onion, peppers</i>	\$11
BUFFALO CHICKEN <i>Cheese quesadilla with Seasoned chicken in our own buffalo hot sauce with blue cheese crumbles</i>	\$11
CHICKEN BACON RANCH <i>Cheese quesadilla with Seasoned chicken, bacon & ranch dressings</i>	\$11
SHRIMP <i>Cheese quesadilla with battered shrimp, spinach and tomatoes</i>	\$13
COWBOY <i>Cheese quesadilla with pulled slow cooked short ribs, onions, bacon and barbeque</i>	\$13



HEROS-SANDWICHES

CALI GRILLED CHICKEN SANDWICH <i>Grilled chicken breast on a toasted Brioche Roll with lettuce, tomato, red onion & mayo</i>	\$9
RUBEN SANDWICH <i>Grilled corned beef or Turkey on Marble Rye bread with sauerkraut, Swiss cheese & Russian dressing</i>	\$11
CRISPY FISH SANDWICH <i>Beer Battered cod loins on a toasted Brioche roll with lettuce, tomato, red onion & tartar sauce</i>	\$11
CHICKEN PARMESAN HERO <i>Hand breaded crispy chicken topped with our homemade marinara & mozzarella cheese</i>	\$11
TRADITIONAL SAUSAGE & PEPPERS <i>A blend of sausage peppers and onions topped with provolone</i>	\$11
EGGPLANT PARMSEAN HERO <i>Layered eggplant baked with marinara sauce and topped with parmesan and mozzarella cheese</i>	\$9
MOM'S MEATBALL PARM HERO <i>Homemade meatballs simmered in our tomato sauce topped with melted mozzarella cheese</i>	\$10
HUNGRY MAN BEEF SANDWICH <i>Slow cooked pulled short Ribs, bacon, onions, cheddar and gravy on grilled Texas toast</i>	\$12
COLD ITALIAN <i>Ham, Genoa salami, pepperoni, provolone, fresh mozzarella, lettuce, tomato, onions and zesty Italian dressing</i>	\$11
Veal Parmesan Hero <i>Hand breaded crispy veal topped with our homemade marinara sauce and mozzarella cheese</i>	\$11

WRAPS-PANINIS

GRILLED VEGGIE WRAP <i>Grilled peppers, onions, mushrooms, tomatoes, zucchini & spinach with mozzarella cheese</i>	\$9
CHICKEN CAESEAR WRAP <i>Chicken with romaine lettuce, Caesar dressing & shredded parmesan</i>	\$10
CRISPY CHICKEN CAPRESE WRAP <i>Crispy chicken topped with fresh mozzarella, tomatoes, spinach and roasted peppers with a balsamic basil glaze</i>	\$11
SHRIMP PO' BOY WRAP <i>Battered shrimp, tomatoes, Pepper jack cheese, chipotle mayo sauce and coleslaw</i>	\$12
TURKEY BACON SWISS PANINI <i>Sliced turkey breast, bacon, Swiss cheese and thousand island dressing</i>	\$11
THE NEOPALITAN PANINI <i>Ham, salami, pepperoni, spinach, sliced tomatoes and provolone with a basil balsamic drizzle</i>	\$12
CHICKEN CORDON BLEU PANINI <i>Sliced Crispy Chicken breast, Ham, Swiss cheese and Honey Mustard dressing</i>	\$12



IF YOU'RE HAPPY WITH OUR FOOD AND SERVICE TELL YOUR FRIENDS !

**IF WE'RE NOT UP TO YOUR EXPECTATIONS
TELL MIKE, BIANCA or MATT !**

*** Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness**

**** All gluten-free items are prepared in and served from a shared kitchen**

MURPH'S AT NIGHT

BUTCHER'S BLOCK

HAND CUT CHOICE NY STRIP **MARKET PRICE**
Seasoned & char-grilled to perfection with a choice of starch and vegetables *Smothered with onions, peppers and mushroom add \$3*

HAND CUT FILET MIGNON **MARKET PRICE**
Seasoned & char-grilled to perfection with a choice of starch and vegetables, topped with a Jameson cracked pepper sauce

ROSEMARY RUBBED LAMB CHOP'S **\$22**
Grilled lamb served with seared vegetables and garlic mash drizzled with aged balsamic

FRENCHED CENTER CUT PORK CHOP **\$18**
Seared seasoned chop smothered with sweet cherry pepper and caramelized onions choice of starch

SLOW COOKED BBQ RIBS 1/2 RACK \$16 FULL \$21
Choice of BBQ or Bourbon brown sugar rub with a choice of starch and vegetables

SLOW COOKED POT ROAST **\$17**
Served with garlic mashed potatoes and vegetables

DOCK SIDE SEAFOOD

SHRIMP SCAMPI HIDEAWAY **\$18**
Seasoned Shrimp tossed with garlic butter, grilled tomatoes and broccoli in a wine sauce

SCALLOPS ROCKAFELLER **\$18**
Seasoned Scallops topped with a 4 cheese garlic cream wilted spinach and toasted parmesan crumbs

CALAMARI CALABRESE **\$15**
Tender Calamari sautéed with sweet and hot cherry peppers, roasted garlic and fresh tomato basil sauce

STUFFED FILET OF FISH **\$16**
Stuffed with seasoned Crab topped with a garlic wine reduction

CAJUN LEMON LIME SALMON **\$16**
Seasoned with Murph's lemon lime Cajun spice drizzled with chipotle sauce and spicy balsamic glaze

FISH -N- CHIP **\$14**
Beer Battered Crispy Cod Served with Old Bay Fries

SHIPWRECK PLATTER **\$21**
Baked shrimp, scallops, white fish filet, salmon and seafood stuffed clams

FISHERMAN'S KETTEL **\$21**
Shrimp, scallops, calamari, clams and mussels in a garlic old bay boil

TWIN LOBSTER TAILS **MARKET PRICE**
Served with a choice of starch and vegetables
STUFFED WITH CRABMEAT ADD \$4

MURPH'S PASTA

TRADITIONAL PENNE ALLA VODKA **\$12**
Rendered prosciutto, onions and tomatoes in a pink vodka cream sauce

TRADITIONAL LINGUINE & CLAMS **\$14**
Sautéed clams served in a garlic white wine sauce or red sauce

RAVIOLI ESCAPE **\$14**
Crispy chicken, mushroom, spinach and sundried tomatoes in a pink parmesan cream sauce

CASTAWAY **\$16**
Tortellini tossed with Shrimp, chicken, broccoli and tomatoes in a garlic butter sauce

HIDEAWAY CARBONATTA **\$16**
Cavatappi pasta tossed in a Parmesan cream sauce with chicken, shrimp, bacon, onions and broccoli

FETTUCINE BUANAVITA **\$19**
Sautéed shrimp, onions, spinach, tomatoes and mushrooms in a brandy parmesan cream sauce with sliced tender steak

FISHERMANS FEAST **\$23**
Sautéed clams, mussels, scallops, calamari and shrimp served in a garlic white wine sauce or red sauce
over linguine add \$8 for Lobster tail

CRABBY LOBSTER RAVIOLI **\$21**
Topped with crab, bacon and shallots in a brandy cream sauce drizzled with truffle oil

*Make it a
Surf & Turf
Add
Lobster Tail
MARKET PRICE*



OVEN AND SKILLET

CHICKEN \$16 - VEAL \$18

PARMESAN -Baked with homemade marinara and mozzarella

FRANCESE —Lemon, butter and wine sauce

MARSALA- Mushrooms and shallots in a sweet marsala wine sauce

FARMERS SKILLET - Sausage, onions, zucchini, tomatoes, sweet cherry peppers and potatoes in a garlic rosemary sauce

MURPH'S -Breaded cutlets topped with fresh mozzarella, assorted peppers, tomatoes and red onions, drizzled with Balsamic and Truffle infused oil

SHRIMP PARMESAN **\$17**

EGGPLANT PARMESAN **\$14**

SIZZLING SKILLET

CHICKEN \$16 - Seasonal seared vegetables and chicken with a Mesquite barbeque sauce

STEAK \$18 - Seasonal seared vegetables and sliced NY Strip steak with a Bourbon sesame glaze

SHRIMP \$17 - Seasonal seared vegetables and shrimp with a Tequila lime sauce

LOBSTER \$21 - Seasonal seared vegetables and Maine Lobster with a sweet chili glaze

*SERVED ON A SIZZLING SKILLET
WITH CHIOCE OF STARCH*



CHEFS DELIGHTS

SEAFOOD NEWBURG **\$22**
Maine Lobster, Scallops, Shrimp. Mushrooms and Oven Dried Tomatoes tossed in a Sherry Wine cream sauce over Rice and toasted Cheddar Cheese

TRADITIONAL SHEPARDS PIE **\$16**
Simmered Beef, Pork and Lamb stew topped with Mashed Potatoes and Toasted Cheddar Cheese

NEWPORT SALMON **\$19**
Seafood Stuffed Salmon over a bed of Spinach dowed with a Brandy Tarragon Sauce

OSCAR THE CRAB **\$19**
Crispy Stuffed Chicken Breast imbedded with Blue Crab, Asparagus and Cheese showered with a Lemon Pepper Sauce

* Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness

**** 18% Gratuity will be added to parties of 8 or more.**