SOUP		Wings	
HOME MADE SOUP DU JOUR CUP	BOWL	12 Wings \$ 10 THE BOX \$23 30 Wings for t	ake out ONLY}
Chef made soup of the day \$4	<i>\$6</i>	CHOICE OF SAUCES:	
HOME MADE CHILI CUP	P BOWL	Mild— Bourbon Raspberry— Hot— Mc Hale	s— BBQ
Topped with Melted cheddar cheese \$5	<i>\$7</i>	Mandarin Sweet Chili—Mango habanera— Gin	-
CROCK OF FRENCH ONION SOUP	<i>\$5</i>	Thai Peanut— Garlic Parmesan— Honey Garlic- Dry Rubs	— Hot Garlic
<u>Starters</u>		Lemon pepper — Bourbon Brown Sugar— Old L	Bay— Cajun
ONION RINGS	<i>\$6</i>	Lime Margarita	
Crispy batter dipped onions paired with ranch dipp	oing sauce		Constitution of the second
FRIED PIEROGIES	\$7		
Potato stuffed pockets topped with fresh grilled on with sour cream	ions and		
CRISPY RICE BALLS	<b>\$9</b>	Salads	
3Risotto balls stuffed with beef, cheese and pea's a Puddle of tomato basil sauce	served with	HOUSE SALAD	<i>\$5</i>
MOZZARELLA WEDGES	<i>\$9</i>	Harvest mix lettuce with fresh tomato, red onion , shredded croutons	cheese and
Battered cheese wedges paired with our fresh hom		GRILLED SALAD	\$10
Tomato basil dipping sauce		Harvest mix lettuce with tomato, red onion, croutons and cheese topped with grilled chicken - steak or shrimp \$12	neddar jack
POTSTICKERS	<i>\$9</i>	CEASAR SALAD	<i>\$5</i>
Chicken and lemongrass stuffed dumplings drizzled	d with a	Romaine lettuce, topped with shredded parmesan cheese, C.	
sweet chili sesame glaze	7D 40	on the side with choice of chicken \$10 steak or shrimp \$3 CAJUN CHOPPED SALMON SALAD	1 <u>2</u> \$12
SPINACH ARTICHOKE AND TOMATO D. Creamy dip accented with fresh tomato, parmesan	•	Mixed greens with tomato, red onion, pepper jack cheese, but	•
celery and paired with homemade Toast points	47.4	chopped seasoned salmon with Cajun dressing <b>BLU MARBLE</b>	<i>\$12</i>
STUFFED EGGPLANT ROLLATINI	\$10	Harvest mix lettuce with tomato, red onion, croutons and fi Cheese topped with Seasoned grilled Steak -	resh blue
Thin battered eggplant stuffed with ricotta cheese cheese & baked in a fresh tomato basil sauce	mozzarella	KIDS MENU	
FRESH MOZZÁRELLÁ CÁPRESE	\$10	GRILLED CHEESE /FF \$7 MAC AND CHEE	SE \$7
Fresh mozzarella layered with Prosciutto, tomatoes, red onion and roasted red peppers drizzled with Balsamic basil glaze		CHICKEN FINGER/FF \$8 HAMBURGER/F	
JUMBO SEAFOOD STUFFED CLAMS	\$9	CHEESE BURGER/FF \$8 CHICKEN PARM FRIED SHRIMP/FF \$9 PENNE MEATBA	· ·
5 Chopped Clams stuffed with Shrimp, Scallops at	•		<i>ە</i> ن ئىلىد
a parmesan and herb crumb topping		<u>PUB FRIES</u>	
CLAMS OR MUSSELS	<i>\$9</i>	CAJUN FRIES	\$4
cooked to perfection in choice of garlic wine, old	bay, mari-	WAFFLE SWEET POTATO FRIES OLD BAY FRIES WITH RANCH	<i>\$6</i> <i>\$5</i>
nara, possilipo or just steamed with garlic bread  KEY LARGO SHRIMP	\$10	TEXAS FRIES	\$8
Coconut coated shrimp and paired with our pinea	.,	Large fries topped with seasoned beef, melted cheddar, bacon and	
Sauce		PIZZA FRIES  Large fries topped with our homemade marinara & melted mozzare	<b>\$7</b>
SHRIMP COCKTAIL	\$10	CHILI CHEESE FRIES	
Chilled Shrimp served with a spicy cocktail sauce		Large fries topped with homemade chili and melted cheese sauce	-
FRIED CALAMARI	<b>\$11</b>	DISCO FRIES  Large fries topped with gravy and melted American cheese	<b>\$</b> 6
Seasoned flour dredged calamari served with tome sauce	ato and dasii		
NACHO SUPREME	\$11	<u>MAC HIDEAWAY</u>	
Fresh seasoned beef, onion, tomato, jalapeños, 4 de lettuce, sour cream & salsa	.,	BUFFALO MAC Mac & Cheese tossed with crispy chicken topped	<b>\$11</b> with blue
SEARED CRABBY CAKES	<i>\$13</i>	cheese crumble and drizzled with hot sauce	
Seared hand picked crab cakes served with a chip	•	CHILI MAC  Mac & Cheese layered with our homemade Chili	\$10
remoulade sauce		HAM AND CHEESE MAC	<i>\$10</i>
Toka Out Cife Contiferator & Catarina	A 17. 1.11 a	A blend of ham and broccoli tossed in our 4Chees	se sauce

CAJUN FIRE SHRIMP \$12 Seared seasoned shrimp, spinach, chopped tomatoes and 4 Cheese sauce topped with jalapeno's and bacon bits

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Take Out, Gift Certificates & Catering Available

VEGAN AND SPECIAL DIET OPTIONS AVAILABLE
PLEASE ASK YOUR SERVER

# MURPHS HIDEAWAZ MENZ



710 PA- 940 POCONO LAKE, PA 18347 TEL - 570-355-1266



MAAM	DACVED	BURGERS
JLAJNY	TACKED	DUNGENS

CHEESE BURGER Hand packed burger on a toasted Kaiser Roll	\$11
CALIFORNIA CLASSIC Lettuce, tomato, red onion & mayo	\$11
MIISHROOM SWISS BURGER	\$12

Swiss cheese, sautéed mushrooms and spinach CAJUN BLEU BURGER \$12

Cajun seasoned burger topped with onion, tomato and blue cheese crumbles

FIRE JACK BURGER \$12

Pepper Jack cheese topped with sautéed mushrooms & onions

COWBOY BURGER \$12 BBQ sauce, Onion rings, cheddar cheese & bacon on Texas toast

LEAN BURGER \$10

Homemade Seasoned turkey burger with lettuce, tomato, red onion & mayo

\$10

VEGGY BURGER Vegetarian patty served with lettuce, tomato, red onion

BUILD YOUR OWN ADD ITIONAL CHARGE PER TOPPING

# CHEESESTEAKS

PLAIN CHEESESTEAK	\$10
Seasoned shaved steak on a fresh toasted roll THE GREEK CHEESESTEAK	\$12
Shaved steak sautéed spinach and feta cheese with seasoned GUIDO'S CHEESESTEAK	# # # # # # # # # # # # # # # # # # #
Shaved steak with sautéed peppers & onions topped with provolone cheese and marinara	
CHILI CHEESESTEAK Shaved steak homemade chili and melted cheddar cheese	\$12
SMOKEHOUSE STEAK	<i>\$12</i>

Shaved steak melted cheddar & bacon with BBQ sauce

CALI CHEESESTEAK \$12 Shaved steak with lettuce, tomato, mayo and red onion

PHILIDELPHIA CHICKEN CHEESESTEAK \$11

Seasoned chicken chunks with sautéed peppers, onions, mushrooms and mozzarella

BUFFALO CHICKEN CHEESESTEAK Seasoned chicken chunks with house buffalo sauce, onion and blue cheese

### BUILD YOUR OWN ADD ITIONAL CHARGE PER TOPPING-

All above served with fries , Coleslaw & Pickles

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

# QUESADILLAS

*VEGGIE* \$9

Cheese quesadilla with grilled peppers, onions, mushrooms, tomatoes & spinach

CHICKEN \$10

Cheese quesadilla with Seasoned chicken

CHEESESTEAK \$11

Grilled shaved steak with mushrooms & onion, peppers

BUFFALO CHICKEN \$11

Cheese quesadilla with Seasoned chicken in our own buffalo hot sauce with blue cheese crumbles

CHICKEN BACON RANCH \$11

Cheese quesadilla with Seasoned chicken, bacon & ranch dressing

*SHRIMP* \$13

Cheese quesadilla with battered shrimp, spinach and tomatoes

COWBOY Cheese quesadilla with pulled slow cooked short ribs, onions, bacon

and barbeque sauce



### HEROS-SANDWICHES

CALI GRILLED CHICKEN SANDWICH

Grilled chicken breast on a toasted Kaiser Roll with lettuce, tomato, red onion & mayo

RUBEN SANDWICH

\$10 Grilled corned beef or Turkey on Marble Rye bread with sauerkraut, Swiss cheese & Russian dressing

CRISPY FISH SANDWICH \$10

Beer Battered cod loins on a toasted Kaiser roll with lettuce, tomato, red onion & tartar sauce

CHICKEN PÁRMESÁN HERO \$11

Hand breaded crispy chicken topped with our homemade marinara & mozzarella cheese

TRADTIONAL SAUSAGE & PEPPERS \$10

A blend of sausage peppers and onions topped —w— provolone \$9

EGGPLANT PARMSEAN HERO Layered eggplant baked with marinara sauce and topped with parmesan and mozzarella cheese

MOM'S MEATBALL PARM HERO \$10

Homemade meatballs simmered in our tomato sauce topped with melted mozzarella cheese

HUNGRY MAN BEEF SANDWICH \$11

Slow cooked pulled short Ribs, bacon, onions, cheddar and gravy on grilled Texas toast

COLD ITALIAN \$11

Ham, Genoa salami, pepperoni, provolone, fresh mozzarella, lettuce, tomato, onion and zesty Italian dressing

# <u>WRAPS-PANINIS</u>

GRILLED VEGGIE WRAP

\$10

Grilled peppers, onions, mushrooms, tomatoes, zucchini & spinach with mozzarella cheese

CHICKEN CAESEAR WRAP

Chicken with romaine lettuce, Caesar dressing & shredded parmesan

CRISPY CHICKEN CAPRESE WRAP \$11

Crispy chicken topped with fresh mozzarella, tomatoes, spinach and roasted peppers with a balsamic basil glaze

SHRIMP PO' BOY WRAP \$11 Battered shrimp, tomatoes, Pepper jack cheese, spicy mayo sauce and

TURKEY BACON SWISS PANINI

House cooked sliced turkey breast, bacon Swiss cheese thousand island dressing

\$11 THE NEOPALITAN PANINI Ham, salami, pepperoni, spinach, sliced tomatoes and provolone with a basil balsamic drizzle

CHICKEN CORDON BLEU PÁNINI Slice Crispy Chicken breast, Ham & Swiss cheese Honey Mustard



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

IF WE'RE NOT UP TO YOUR EXPECTATIONS TELL MIKE OR BIÁNCÁ!

### BUTCHER'S BLOCK

HAND CUT CHOICE NY STRIP MARKET PRICE

Seasoned & char-grilled to perfection with a choice of starch and vegetables

SIRLOIN FILET 802 CHOICE CUT MARKET PRICE Seasoned & char-grilled to perfection with a choice of starch and vegetables

ROSEMARY RUBBED LAMB CHOP'S

Grilled lamb served with seared vegetables and garlic mash drizzled with aged balsamic

FRENCHED CENTER CUT PORK CHOP \$16

Seared seasoned chop smothered with sweet cherry pepper and caramelized onions choice of starch

SLOW COOKED BBQ RIBS 1/2 RACK \$14 FULL \$19

Choice of BBq or Bourbon brown sugar rub with a choice of starch and vegetables

SLOW COOKED POT ROAST

\$16

Served over garlic Mashed with vegetables

# <u> DOCK SIDE SEAFOOD</u>

SHRIMP SCAMPI HIDEAWAY \$17 Seasoned Shrimp tossed with garlic butter, grilled tomatoes and broccoli in a wine sauce

SCALLOPS ROCKAFELLER

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

\$13

Beer Battered Crispy Cod Served with Old Bay Fries

SHIPWRECK PLATTER

BAKED SHRIMP, SCALLOPS, FILET FISH, SALMON AND SEAFOOD CLAMS WITH LOBSTER TAIL ADD \$8

SHRIMP, SCALLOPS, CALAMARI, CLAMS AND MUSSELS IN A GARLIC OLD BAY BOIL SERVED WITH RICE PILAIF

TWIN LOBSTER TAILS MARKET PRICE STUFFED WITH CRABMEAT ADD \$4

Make it a Surf L. Turf Lobster Tail \$8



### OVEN AND SKILLET

### CHICKEN \$16 - VEAL \$18

**PARMESAN -**BAKED WITH TOMATO BASIL & MOZZARELLA

FRANCESE —LEMON BUTTER WINE SAUCE

MARSALA- MUSHROOM, SHALLOT &SWEET MARSALA WINE SAUCE

**FARMERS SKILLET -** SAUSAGE, ONIONS , ZUCCHINI TOMATOES ,SWEET CHERRY PEPPERS AND POTATOES IN A GARLIC ROSEMARY SAUCE

**MURPH'S -**BREADED CUTLET'S TOPPED WITH FRESH MOZZAREIA, ASSORTED PEPPERS, TOMATOES, RED ONION DRIZZLED WITH BALSAMIC & TRUFFEL INFUSED OIL

SORRENTINO -LAYERED WITH PROSCIUTTO , EGGPLANT AND PROVOLONE CHEESE IN A PARMSEAN CREAM

EGGPLANT PARMESAN \$13

# <u>SIZZLING SKILLET</u>

CHICKEN \$16 - SEASONAL SEARED VEGETABLES & CHICKEN WITH A MESQUITE BARBECUE SAUCE

\$18 - SEASONAL SEARED VEGETABLES & NY STRIP WITH A BOURBON SESAME GLAZE

SHRIMP \$17 - SEASONAL SEARED VEGETABLES & SHRIMP WITH A TEQUILA LIME SAUCE

SERVED ON ASIZZLING SKILLET WITH CHIOCE OF STARCH



### All ABOUT PASTA

TRADITIONAL PENNE ALLA VODKA

\$12

Rendered prosciutto, onions and tomatoes in pink vodka cream sauce

TRADITIONAL LINGUINE & CLAMS

\$14

Sautéed clams served in a garlic white wine sauce or red sauce

RAVIOLI ESCAPE

Crispy chicken, mushroom, spinach and sundried tomatoes in a pink parmesan cream sauce

CASTAWAY

Tortellini tossed with Shrimp, chicken, broccoli and tomatoes in a garlic butter sauce

HIDEAWAY CARBONATTA

Cavatappi pasta tossed in a Parmesan cream sauce with chicken, shrimp, bacon, onions and broccoli

FETTUCINE BUANAVITA

Sautéed shrimp, onions, spinach ,tomatoes and mushrooms in a brandy parmesan cream sauce with sliced tender steak

FISHERMANS FEAST

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

\$2.1

Topped with crab ,bacon and shallots in a brandy cream sauce drizzled with truffle oil

<sup>\*</sup> 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.