

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		\$5

Starters

ONION RINGS	\$6
Crispy batter dipped onions paired with ranch dipping sauce	
FRIED PIEROGIES	\$7
Potato stuffed pockets topped with fresh grilled onions and with sour cream	
CRISPY RICE BALLS	\$9
3 Risotto balls stuffed with beef, cheese and pea's served with a Puddle of tomato basil sauce	
MOZZARELLA WEDGES	\$9
Battered cheese wedges paired with our fresh home made Tomato basil dipping sauce	
POTSTICKERS	\$9
Chicken and lemongrass stuffed dumplings drizzled with a sweet chili sesame glaze	
SPINACH ARTICHOKE AND TOMATO DIP	\$9
Creamy dip accented with fresh tomato, parmesan and celery and 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 Balsamic basil glaze	
JUMBO SEAFOOD STUFFED CLAMS	\$9
5 Chopped 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, possilipo or just steamed with garlic bread	
KEY LARGO SHRIMP	\$10
Coconut coated shrimp and 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 tomato and basil sauce	
NACHO SUPREME	\$11
Fresh seasoned beef, onion, tomato, jalapeños, 4 cheese sauce, lettuce, sour cream & salsa	
SEARED CRABBY CAKES	\$13
Seared hand picked 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 tomato, red onion, 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 onion, croutons and Feta cheese topped with grilled chicken - steak or shrimp \$12	
CEASAR SALAD	\$5
Romaine lettuce, topped with shredded parmesan cheese, Caesar dressing on the side with choice of chicken \$10 steak or shrimp \$12	
CAJUN CHOPPED SALMON SALAD	\$12
Mixed greens with tomato, red onion, pepper jack cheese, bacon, croutons chopped seasoned salmon with Cajun dressing	
BLU MARBLE	\$12
Harvest mix lettuce with tomato, red onion, croutons and fresh blue Cheese 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	\$4
WAFFLE SWEET POTATO FRIES	\$6
OLD BAY FRIES WITH RANCH	\$5
TEXAS FRIES	\$8
Large fries topped with seasoned beef, melted cheddar, bacon and sour cream	
PIZZA FRIES	\$7
Large fries topped with our homemade marinara & melted mozzarella	
CHILI CHEESE FRIES	\$7
Large fries topped with homemade chili and melted cheese sauce	
DISCO FRIES	\$6
Large 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
Seared seasoned shrimp, spinach, chopped tomatoes and 4 Cheese sauce topped with jalapeno's and bacon bits	
LOBSTER MAC	\$14
Maine Lobster and broccoli tossed in our 4Cheese sauce	

MURPH'S HIDEAWAY MENU



710 PA- 940

POCONO LAKE, PA 18347

TEL - 570-355-1266



HAND PACKED BURGERS

- CHEESE BURGER** \$11
Hand packed burger on a toasted Kaiser Roll
- CALIFORNIA CLASSIC** \$11
Lettuce, tomato, red onion & mayo
- MUSHROOM 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
- VEGGY BURGER** \$10
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 mayo
- GUIDO'S CHEESESTEAK** \$12
Shaved steak with sautéed peppers & onions topped with provolone cheese and marinara
- CHILI CHEESESTEAK** \$12
Shaved steak homemade chili and melted cheddar cheese
- SMOKEHOUSE STEAK** \$12
Shaved steak melted cheddar & bacon with BBQ sauce
- CALI CHEESESTEAK** \$12
Shaved steak with lettuce, tomato, mayo and red onion
- PHILADELPHIA CHICKEN CHEESESTEAK** \$11
Seasoned chicken chunks with sautéed peppers, onions, mushrooms and mozzarella
- BUFFALO CHICKEN CHEESESTEAK** \$11
Seasoned chicken chunks with house buffalo sauce, onion and blue cheese Crumbles

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 dressings
- SHRIMP** \$13
Cheese quesadilla with battered shrimp, spinach and tomatoes
- COWBOY** \$13
Cheese quesadilla with pulled slow cooked short ribs, onions, bacon and barbeque barbeque



HEROS-SANDWICHES

- CALI GRILLED CHICKEN SANDWICH** \$9
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 PARMESAN HERO** \$11
Hand breaded crispy chicken topped with our homemade marinara & mozzarella cheese
- TRADITIONAL SAUSAGE & PEPPERS** \$10
A blend of sausage peppers and onions topped -w- provolone
- EGGPLANT PARMSEAN HERO** \$9
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
- VEAL PARMESAN HERO** \$12
Hand breaded crispy veal topped with our homemade marinara & mozzarella cheese

WRAPS-PANINIS

- GRILLED VEGGIE WRAP** \$9
Grilled peppers, onions, mushrooms, tomatoes, zucchini & spinach with mozzarella cheese
- CHICKEN CAESEAR WRAP** \$10
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 coleslaw
- TURKEY BACON SWISS PANINI** \$11
House cooked sliced turkey breast, bacon Swiss cheese thousand island dressing
- THE NEOPALITAN PANINI** \$11
Ham, salami, pepperoni, spinach, sliced tomatoes and provolone with a basil balsamic drizzle
- CHICKEN CORDON BLEU PANINI** \$11
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 BIANCA !

*** 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 onion, 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 \$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

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, FILET FISH, SALMON AND SEAFOOD CLAMS *WITH LOBSTER TAIL ADD \$8*

FISHERMAN'S KETTEL \$21
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

MURPHS 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 \$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 \$21
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 TOMATO BASIL & MOZZARELLA

FRANCESE -LEMON BUTTER WINE SAUCE

MARSALA- MUSHROOM, SHALLOTS & 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 MOZZARELLA, ASSORTED PEPPERS, TOMATOES, RED ONION DRIZZLED WITH BALSAMIC & TRUFFEL INFUSED OIL

SHRIMP PARMESAN \$17

EGGPLANT PARMESAN \$13

SIZZLING SKILLET

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

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

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

LOBSTER \$21 - SEASONAL SEARED VEGETABLES & MAINE LOBSTER MEAT WITH A SWEET CHILI GLAZE

*SERVED ON ASIZZLING 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 doused with a Brandy Tarragon Sauce

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

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