



FACEBOOK.COM/THEIRISHPENNY
WWW.THEIRISHPENNYPUB.COM
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WEE NIBBLES

EMERALD ISLE CRAB DIP
Our secret recipe crab dip, served with housemade seasoned pita chips. Perfect for sharing. 15.75

CELTIC WINGS
Your choice of Jameson Whiskey BBQ, Mango Habanero, Thai Chili, Key Largo, Garlic Parmesan, Maryland, Caribbean Jerk (Dry), Hot Honey Garlic or Buffalo, served with your choice of blue cheese or ranch. (8) 14.99

IRISH EGG ROLLS
Large egg rolls filled with corned beef, cabbage, Swiss cheese and onions, served with Penny Pub sauce. 2 for 11.75 3 for 15.75

PHILLY CHEESESTEAK EGG ROLLS
3 egg rolls stuffed with chopped sirloin steak, sautéed onions, melted cheeses and served with a sweet Thai Chili sauce. 13.50

FRIED PICKLES
House-cut pickle chips lightly fried with our signature blend of spices. Served with Penny Pub Sauce and ranch dressing. 11.99 Try them with our famous pickle shots for only 2.50

BOOM BOOM SHRIMP OR BUFFALO SHRIMP
Everyone’s favorite, ½ pound of lightly breaded fried shrimp tossed in your choice of hot Buffalo sauce (comes with Blue Cheese) or Boom Boom sauce (garlic, chili, green onions). Great for sharing. 12.99

LOADED TOTS
Crispy tater tots topped with our house-made cheese sauce, chopped bacon, and Poblano avocado ranch. 13.99

ABSURDLY LARGE BAVARIAN PRETZEL
No other way to describe it. A 24 oz. pretzel served warm with coarse ground mustard, Penny Pub Sauce and our house-made cheese sauce. (Serves 2-4) 17.99 Add a full size portion of our Crab Dip for 9.99

SOFT PRETZELS
Four soft pretzel sticks dusted lightly with salt and baked. Served with our Penny Pub Sauce and coarse ground mustard. 11.99 Add our Crab Dip 9.99

STEAMED SHRIMP
Peel & Eat shrimp sprinkled with Old Bay and served with cocktail sauce. 1 lb. 14.99 Half lb. 8.50

SALADS

DRESSINGS: Buttermilk Ranch, Chunky Blue Cheese, Sweet Vidalia Onion, Honey Mustard, Pepper Parmesan, Tuscan Caesar, Raspberry Vinaigrette, Lite Italian

PUB SALAD
Mixed greens, cherry tomatoes, red onions, Cheddar cheese and house-made croutons. 7.99 With entrée, 5.99

PENNY COBB SALAD
Fresh mixed greens, tomatoes, bacon, Cheddar Jack cheese, avocado, croutons, hard-boiled eggs. 10.99

SALMON BLT
Mixed greens with your choice of broiled or blackened Atlantic salmon topped with bacon and tomatoes. 15.99

CAESAR SALAD
Crisp romaine, Tuscan Caesar dressing, shaved Parmesan cheese and house-made croutons. 8.99

TOP YOUR SALAD

Add Blackened or Grilled Shrimp (6) 6.99
Add Blackened or Grilled Chicken 6.99
Add Salmon 7.99
Add Ahi Tuna 7.99

SOUPS

FRENCH ONION SOUP
A pub classic of rich onion soup topped with croutons and melted provolone cheese. 7.50

POTATO LEEK
A traditional Irish soup made with an old Flynn recipe, topped with Cheddar cheese. Cup 5.99 Crock 6.99

SOUP OF THE DAY
Available in a cup or crock.



STUFFED SPUDS

A GIANT baked potato served on a skillet, piled high with your favorite filling.

BLARNEY
Bacon, Blarney Cheddar cheese, horseradish butter, caramelized onions and sour cream. 13.99

EASTERN SHORE
Scallops, shrimp, onion, carrots, celery with an Irish cream sauce and Old Bay. 15.99

CHICKEN ALFREDO
Crispy chicken tenders tossed with Applewood smoked bacon, steamed broccoli, and fresh shaved parmesan cheese in a creamy Alfredo sauce. 15.99

BUILD YOUR OWN
Pick 3 of the following toppings. 10.99 Add additional toppings for 1.00 each Cheddar Cheese, Blue Cheese, Mushrooms, Spinach, Feta Cheese, Shredded Swiss, Tomatoes, Caramelized Onions, Sour Cream, Cabbage

CHEESE STEAK
Hand sliced sirloin steak, caramelized onions, mushrooms and melted Cheddar Jack cheese. 15.99

Add Bacon 2.75
Add Beef Stew 5.50
Add Shepherd’s Pie 5.50

MAY YOU ALWAYS HAVE A CLEAN SHIRT, A CLEAR CONSCIENCE, AND ENOUGH COINS IN YOUR POCKET TO BUY A PINT!



BOXTY

A homemade potato pancake cooked on a griddle. Originating from the Gaelic word “bactasi” referring to a tradition of cooking potatoes on an open fire.

CHICKEN BOXTY
Grilled chicken, tomatoes, mushrooms, onions and Cheddar cheese rolled into an Irish pancake topped with sour cream. 15.99

SEAFOOD BOXTY
Scallops, shrimp, potatoes, onions, carrots and celery rolled into an Irish pancake, topped with Old Bay and a cream sauce. 16.99

CORNER BEEF BOXTY
Thick-cut corned beef, braised cabbage and melted Swiss cheese rolled into an Irish pancake, served with our coarse ground mustard. 16.99

STEAK BOXTY
Hand sliced sirloin steak, caramelized onions, mushrooms and provolone cheese rolled into an Irish pancake and topped with brown gravy. 16.99

Consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu and prices subject to change. Celebrate daily, celebrate responsibly.



Celtic Cuisine

ADD A PUB SALAD 5.99

CORNEDBEEF & CABBAGE

A hearty portion of thick-cut corned beef served with roasted potatoes on a bed of braised cabbage. 17.99

SHEPHERD’S PIE

Our Penny Pub version of an Irish classic. Seasoned ground beef braised with peas, carrots and corn in a country style gravy, topped with whipped mashed potatoes and served in a skillet. 17.99

CHICKEN POT PIE

Tender pieces of chicken with peas, carrots, onions and celery topped with a baked puff pastry. 15.99

BANGERS AND MASH

Irish pork sausage "Bangers" served with homemade mashed potatoes and gravy. (2) 14.99 (3) 15.99

FISH AND CHIPS PLATTER

Three ale-battered cod, lightly fried and served with pub chips, coleslaw and tartar sauce. 16.99

OPEN FACED HOT TURKEY

Slow roasted fresh turkey breast on sourdough bread piled high with mashed potatoes and house-made gravy. 15.99

TENDERLOIN BEEF TIP SKILLET

Beef tenderloin tips and mushrooms sautéed in garlic butter and served with whipped mashed potatoes and gravy. 17.99

NORTH ATLANTIC SALMON

Blackened, broiled or grilled salmon* served with a Jameson Irish Whiskey cream sauce and your choice of two sides. 21.99
*Salmon cooked to medium. Please let your server know if you prefer a different temperature.

BALLYBUNION MAC & CHEESE

• Banger Mac & Cheese
Cavatappi pasta mixed with Cheddar cheese sauce and sliced Irish Bangers. 16.99 Without the Banger 13.99

• Shepherd’s Pie Mac & Cheese

Cavatappi pasta mixed with Cheddar cheese sauce and topped with our popular Shepherd’s Pie mixture of ground beef, peas, carrots and corn. 17.99

• Irish Dip Truffle Mac & Cheese

Cavatappi pasta mixed with Cheddar cheese sauce with shaved sirloin, onions and mushrooms mixed with a white truffle oil. 17.99

SIDES 3.75

Braised Cabbage	Pub Chips
Steamed Broccoli	Sweet Potato Fries
House-Made Coleslaw	Tater Tots
Mashed Potatoes	Colcannon (Mashed Potatoes with Chopped Cabbage)
Parsley Potatoes	

BURGERS

ALL BURGERS SERVED WITH CHOICE OF KETTLE CHIPS OR HOUSE-MADE COLESLAW. UPGRADE TO PUB CHIPS, TATER TOTS OR SWEET POTATO FRIES FOR 2.00

THE FAMOUS PENNY PRETZEL BURGER

A half-pound of angus beef seasoned and topped with Hickory smoked ham, Swiss cheese and coarse ground mustard on a warm pretzel roll. 15.25

WHISKEY BBQ BURGER

A half-pound of angus beef, crispy bacon, Jameson Irish Whiskey BBQ sauce, Dubliner Cheddar cheese and caramelized onions on a kaiser roll. 14.99

BLACKENED IRISH DIP BURGER

A half-pound of angus beef blackened and topped with Guinness-braised mushrooms & onions, melted provolone cheese and a horseradish cream sauce on a kaiser, served with au jus for dipping. 14.99

EASTERN SHORE BURGER

A half-pound of angus beef topped with our house made creamy crab dip, bacon, cheddar cheese and Old Bay. Served on a pretzel roll. 16.99

ST. PATRICK BURGER

A half-pound of angus beef, topped with a sliced Irish banger, Cheddar cheese and a sunny side up egg on a kaiser roll. 15.99

BUILD YOUR OWN BURGER

A half-pound of angus beef, built to order! 10.99
Choice of cheese (add 1.00)
Cashel Blue Cheese, Swiss Cheese, Dubliner Irish Cheddar Cheese, Provolone Cheese

Choice of toppings:

Sautéed Onions (1.00)
Sautéed Mushrooms (1.00)
Whiskey BBQ Sauce (1.00)

Mango Salsa (2.00)
Bacon (2.25), Avocado (3.00)

Choice of bread:
Brioche Bun (No Charge)
Kaiser (No Charge)
or Pretzel Roll (1.50)

YOU MAY SUBSTITUTE ANY HALF-POUND BURGER FOR A GRILLED CHICKEN BREAST



Let Us Pour You A Perfect Penny Pint



YE PUB SANDWICH

ALL SANDWICHES SERVED WITH CHOICE OF KETTLE CHIPS OR HOUSE-MADE COLESLAW. UPGRADE TO PUB CHIPS, TATER TOTS OR SWEET POTATO FRIES FOR 2.00

HAM & SWISS

Hickory smoked ham served hot with Swiss cheese on a pretzel roll. Served with coarse ground mustard. 13.99

IRISH PENNY TOASTIE

Shaved marinated sirloin, pressed with fresh mozzarella, fried onions, garlic pickles, spinach and a honey mustard horseradish sauce, served on a 7” ciabatta roll. 14.99

BLACKENED CHICKEN TOASTIE

Blackened chicken breast, roasted garlic and tomatoes, spinach and melted Mozzarella with balsamic aioli, served on a 7” ciabatta roll. 14.99

CHICKEN CAESAR WRAP

Grilled chicken, crisp romaine lettuce and shaved parmesan cheese, tossed in a Tuscan Caesar dressing and wrapped in a flour tortilla. 13.99

JERK CHICKEN WRAP

Chicken breast grilled with a dry Caribbean jerk seasoning, mango salsa, lettuce, tomato and honey mustard, wrapped in a 12” flour tortilla. 13.99

FRIED FISH TACOS

Flour tortillas with ale-battered cod topped with a mango salsa, chopped cabbage, shredded Cheddar cheese and Penny Pub Sauce. 2 for 12.99 3 for 14.99

CORNEDBEEF REUBEN

Roasted corned beef piled high on rye bread topped with braised cabbage, Penny Pub Sauce, and melted Swiss cheese. 14.99

CHICKEN CHESAPEAKE

Grilled chicken breast topped with our house-made crab dip, melted Cheddar cheese, bacon and Old Bay served on our signature pretzel roll. 14.99

CRISPY COD BLT

Ale-battered cod lightly fried, with melted provolone cheese, lettuce, tomato, sliced garlic pickles and bacon, topped with an Old Bay aioli on a brioche bun. 14.99

IRISH DIP

6 oz. sliced sirloin steak topped with mushrooms, sautéed onions and melted Swiss cheese on a ciabatta roll. Served with hot Guinness au jus for dipping. 13.99

MAY YOU HAVE WARM WORDS ON A COLD EVENING,
A FULL MOON ON A DARK NIGHT,
AND A SMOOTH ROAD ALL THE WAY TO YOUR DOOR.



CELTIC CAFE

GUINNESS ESPRESSO MARTINI

Whipped Vodka, Cold Brewed Coffee, Guinness Draft and chocolate shavings.

IRISH COFFEE

The Original Recipe, created in 1942. Tullamore Irish Whiskey, a dash of brown sugar and fresh brewed coffee, topped with whipped cream.

GAELIC COFFEE

Twillings Small Batch Rum Cask Irish Whiskey, Irish Cream, chocolate liqueur, cream and coffee topped with whipped cream and a chocolate drizzle.

CINNAMON DULCE

RumChata, Whipped Vodka, and coffee topped with whipped cream and a dash of cinnamon.

HOT KNOT

Tullamore D.E.W, Irish Cream, butterscotch schnapps and fresh coffee, topped with whipped cream and a caramel drizzle.

IRISH MULE

Tullamore D.E.W., fresh lime and ginger beer served in a cold copper mug.

About the Lucky Irish Penny

In the mid 1920s, the Irish government appointed a committee to develop the design for the new Irish coins. Chaired by Irish poet William Butler Yeats, the group decided that the Celtic harp, the national symbol of Ireland, would be used on the new coins and the reverse side would feature a series of farm animals so important to Ireland’s mainly agricultural economy.



After the last minting of the pennies in 1968, the pennies were being gathered and melted down for their copper content. The few remaining pennies are the lucky ones; they survived. For the next thirty-five years the pennies were stashed away by Irish collectors. The remaining few pennies have since found their way across the Atlantic to become the keepsake of Irish heritage.

We combined the imagery from both sides of the famous penny – a Celtic harp and a hen protecting her four young chicks – to create our Irish Penny Pub logo.