

Wee Bites

EMERALD ISLE CRAB DIP

Our secret recipe crab dip, served with house-made seasoned pita chips. Perfect for sharing. 14.50

CELTIC WINGS

Your choice of Jameson Whiskey BBQ, Mango Habanero, Thai Chili, Key Largo, Creamy Garlic Parmesan, Maryland, Sweet Teriyaki, Hot Honey Garlic or Buffalo, served with your choice of blue cheese or ranch. (8) 13.99

FRIED PICKLES

House cut pickle chips lightly fried with our signature blend of spices. Served with Penny Pub Sauce and ranch dressing. 9.99. Try them with our famous pickle shots for only 2.50

SOFT PRETZELS

Four soft pretzel sticks dusted lightly with salt and baked. Served with our Penny Pub Sauce and coarse ground mustard. 9.99 Add our Crab Dip 8.99

BOOM BOOM SHRIMP

Everyone’s favorite, ½ pound of lightly breaded fried shrimp tossed in Boom Boom sauce (garlic, chili). Great for sharing. 10.99

IRISH EGG ROLLS

Large egg rolls filled with corned beef, cabbage, Swiss cheese and onions, served with Penny Pub Sauce. 2 for 10.99 3 for 13.99

BLARNEY BACON PUB CHIPS

Pub chips, bacon and Cheddar cheese, topped with sour cream. 12.99 Add Crab Dip 8.99

PHILLY CHEESESTEAK EGG ROLLS

3 egg rolls stuffed with chopped sirloin steak, sautéed onions, melted cheeses and served with a sweet Thai Chili sauce. 12.99

ABSURDLY LARGE BAVARIAN PRETZEL

No other way to describe it. 24 oz. pretzel served warm with coarse ground mustard, Penny Pub Sauce and our house made cheese sauce. (Serves 2-4) 16.99 Add a full-size portion of our Crab Dip for 7.99

MOZZARELLA STICKS

Everyone’s favorite fried mozzarella sticks. 6 per order and served with marinara sauce for dipping. 9.99

SOUPS

POTATO LEEK

A traditional Irish soup made with an old Flynn recipe, topped with Cheddar cheese. Cup 5.25 Crock 6.25

SOUP OF THE DAY

Available in a cup or crock.

FRENCH ONION SOUP

A pub classic of rich onion soup topped with croutons and melted provolone cheese. 6.50

SALADS

PUB SALAD

Mixed greens, cherry tomatoes, red onions, Cheddar cheese and house-made croutons. 6.99 With entrée 3.99

SALMON BLT

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

SPINACH SALAD

Baby spinach topped with mushrooms, cherry tomatoes, feta cheese, hard boiled egg and chopped red onion. 8.99

PENNY CHOP SALAD

Mixed greens, sliced grilled chicken, avocado, roasted red peppers, mango salsa and a blend of Jack and Cheddar cheese. 13.99 With Salmon 15.99 With Ahi Tuna 15.99

CAESAR SALAD

Crisp romaine, Tuscan Caesar dressing, shaved Parmesan cheese and house-made croutons. 7.99

TOP YOUR SALAD

Add Grilled or Blackened Shrimp (6) 6.99
Add Blackened or Grilled Chicken 7.99
Add Salmon 8.50
Add Ahi Tuna 8.50

DRESSINGS

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

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. 12.99

CHICKEN ALFREDO

Chicken fingers with steamed broccoli, Alfredo sauce and bacon. 13.99

CHEESE STEAK SPUD

Hand sliced sirloin steak, caramelized onions, mushrooms and melted Cheddar Jack cheese. 14.99

SPICY CHICKEN AVOCADO SPUD

Cheddar Jack cheese, blackened chicken, pico, sliced avocado, and crème aioli. 13.99

EASTERN SHORE STUFFED SPUD

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

BUILD YOUR OWN SPUD

Pick 3 of the following toppings. 10.99
Add additional toppings for .50 each
Cheddar Cheese, Blue Cheese, Mushrooms, Spinach, Feta Cheese, Shredded Swiss, Tomatoes, Caramelized Onions, Sour Cream, Cabbage

Add Bacon 2.25
Add Beef Stew 4.99
Add Shepherd’s Pie 4.99

Boxty

CHICKEN BOXTY

Grilled chicken, tomatoes, mushrooms, onions and Cheddar cheese rolled into an Irish pancake topped with sour cream. 14.99

SEAFOOD BOXTY

Scallops, shrimp, potatoes, onions, carrots and celery rolled into an Irish pancake, topped with Old Bay and a cream sauce. 15.99

A Boxty is 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.

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.

CORNERD BEEF BOXTY

Thick cut corned beef, braised cabbage and melted Swiss cheese rolled into an Irish pancake, served with our coarse ground mustard. 15.99

STEAK BOXTY

Hand sliced sirloin steak, caramelized onions, mushrooms and provolone cheese rolled into an Irish pancake and topped with brown gravy. 14.99

Celebrate daily, celebrate responsibly.

CELTIC CUISINE

ADD A PUB SALAD 3.99

CORNERED BEEF & CABBAGE

A hearty portion of thick cut cornered beef served with roasted potatoes on a bed of braised cabbage. 16.99

SHEPHERD’S PIE

Our Penny Pub version of an Irish classic. Seasoned ground beef braised with peas, carrots, corn and onions in a country style gravy, topped with a mashed potato crust. 15.99

TRADITIONAL IRISH BREAKFAST

A hearty meal of Irish Bangers, rashers, black pudding, white pudding, 2 fried eggs, baked beans, grilled tomato and mushrooms. 14.99

GUINNESS BEEF POT PIE

Tender stew beef with carrots, leeks, peas, onions and a touch of Guinness with roasted potatoes, topped with a baked puff pastry. 14.99

CHICKEN POT PIE

Tender pieces of chicken with peas, carrots, onions and celery topped with a baked puff pastry. 14.99

BANGERS AND MASH

Irish pork sausage "Bangers" served with homemade mashed potatoes, gravy and choice of one side.
(2) 13.99 (3) 14.99

TURKEY TURNOVER

Slow-roasted fresh turkey breast, mixed vegetables, dried cranberries and brie cheese wrapped and baked in a puff pastry topped with house gravy. 14.99

FISH & CHIPS PLATTER

Ale-battered cod, lightly fried and served with pub chips, coleslaw and tartar sauce. 15.99

OPEN FACED HOT TURKEY

Slow roasted fresh turkey breast on sourdough bread piled high with mashed potatoes and house-made gravy. Served with one side. 14.99

NORTH ATLANTIC SALMON

Blackened, broiled or grilled salmon* with your choice of the following preparations. 21.99
- Jameson Irish Whiskey sauce with choice of two sides
- Sweet Teriyaki Glaze, topped with mango salsa and choice of two sides
*Salmon cooked to medium. Please let your server know if you prefer a different temperature.

BALLYBUNION MAC & CHEESE

Cavatappi pasta mixed with Cheddar cheese sauce and sliced Irish Bangers topped with shredded Cheddar. 15.99
• Without the Banger 13.99
• Irish Dip Truffle Mac & Cheese
Shaved sirloin, onions and mushrooms with white truffle mac & cheese. 16.99

YE PUB SANDWICH

WITH HOUSE-CUT PUB CHIPS
OR HOUSE-MADE COLESLAW

HAM & SWISS

Hickory smoked ham served hot with Swiss cheese on a pretzel roll. Served with coarse ground mustard. 12.99

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. 12.99

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. 12.99

CORNERED BEEF REUBEN

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

BLACKENED SALMON TACOS (2)

Blackened salmon on mixed greens topped with mango salsa and a Sriracha ranch aioli in a flour tortilla. 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. 13.99

TURKEY AVOCADO BLT

Slow roasted fresh turkey, avocado, bacon, lettuce and tomato on sourdough, topped with honey mustard horseradish sauce. 13.99

BLACKENED CHICKEN TOASTIE

Blackened chicken breast, roasted garlic and tomatoes, spinach and melted Mozzarella with balsamic aioli, served on a 7” ciabatta roll. 12.99

BURGERS

WITH HOUSE-CUT PUB CHIPS
OR HOUSE-MADE COLESLAW

THE SOON-TO-BE-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. 13.99

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. 13.99

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. 13.99

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. 14.99

MAPLE BACON BRIE BURGER

A half-pound of angus beef topped with bacon, melted brie cheese and maple syrup on a brioche bun. 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

BUILD YOUR OWN BURGER

A half-pound of ngus beef, built to order! 10.99

Choice of cheese (add .75)
Cashel Blue Cheese, Swiss Cheese, Dubliner Irish Cheddar Cheese, Provolone Cheese

Choice of toppings:
Sautéed Onions (.50)
Sautéed Mushrooms (.50)
Whiskey BBQ Sauce (.50)

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)

SIDES

Braised Cabbage

Steamed Broccoli

House-Made Coleslaw

Mashed Potatoes

Parsley Potatoes

Colcannon (Mashed Potatoes with Chopped Cabbage)

Baked Beans

Pub Chips

2.99

Black Pudding 3.50

White Pudding 3.50

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.