

COYLE'S

RESTAURANT & TAVERN



STARTERS

STUFFED JALAPEÑOS NEW 🔥 GF

Fresh jalapeño peppers stuffed with a house-made cheesy garlic filling then wrapped in crispy bacon, & topped with a buttermilk ranch drizzle. **12.**

COUNTY CORK TENDERS

Fresh, never frozen, chicken tenderloins, hand-battered & deep fried. Comes with any two dipping sauces. **13.**
Toss em in Buffalo or Goldfever 1.

BLAZIN' BUFFALO DIP 🔥

Three creamy cheeses and Coyle's famous buffalo sauce all tossed with fresh pulled chicken then baked until bubbly. Served with a basket of our house-made tortilla chips. **13.**

FRIED MOZZARELLA

Thick-cut mozzarella cheese, battered (not breaded), & deep fried for the perfect #cheesepulls. Served with marinara **10.**



BANG BANG SHRIMP 🔥

Medium shrimp, lightly battered & deep fried, then tossed in a creamy sweet, yet spicy, sauce and served over a bed of shredded greens. **14.**

WHITEYS STUFFED MUSHROOMS ♥

Stuffed with our house-made seafood stuffing and oven baked in a wine & butter sauce then finished with melted cheese **15.**

CRISPY WINGS

Nothing beats some crispy fried chicken wings. Served with any two (2) dipping sauces. **13.**
Toss em in Buffalo or Goldfever 1.



PRETZEL STICKS

Made from scratch German style soft pretzels served hot and fresh with jalapeno cheddar cheese & our secret pretzel sauce for dipping **11.**

PADDY'S NACHOS

Our house-made crispy tortilla chips oven baked with a zesty blend of cheeses then topped with a diced veggie garnish **14.**
Add Chicken OR Chili 3.



← drink menu

SOUPS

SEAFOOD CHOWDAH'

Creamy chowder loaded with haddock, clams, shrimp, scallops, and potatoes. **8. 12.**

FRENCH ONION

Sweet onions slow simmered in a secret spice blend then topped with a garlic crostini & oven baked with some swiss & provolone for those perfect #cheesepulls. **7.**

COYLE'S CHILI BOWL 🔥 GF

We simmer fresh ground angus beef with diced tomatoes, kidney beans, peppers, onions, & spices then cover it with shredded cheddar & bake it 'till bubbling. Served with house-made tortillas **7. 11.**

CHEF'S CHOICE

Check the "specials board" to see what Chef Leslie has simmering **4. 7.**

SALADS

TACO SALAD NEW

Mixed greens, tomatoes, red onion, green peppers, shredded jack-cheddar, guacamole, sour cream, salsa, and zesty pulled chicken all served in a crispy taco bowl! **16.**

THE GREEK GF

Mixed greens. Tomato. Onion. Cukes. Peperocini. Kalmata Olives. FETA **11.**

THE WEDGE GF

Iceburg. Tomato. Bacon. Onion. Bleu Cheese. Balsamic **10.**

HOUSE SALAD GF

Mixed greens topped with sliced red onion, juicy tomato, and garden fresh cucumbers. **5.5 9.5**

CAESAR SALAD GF

Chopped romaine and house-made garlic croutons tossed in our signature creamy caesar dressing. **5.5 9.5**

*Balsamic Bleu Cheese Caesar Creamy Italian Greek
Honey Mustard Italian Ranch Thousand Island*

BURGERS

SANTA FE BURGER NEW 🔥

Eight ounces of angus beef, topped with pepper jack cheese, house-made guacamole, tomato, and red onion. **14.**

THE ITALIAN 🔥

Hand packed angus beef topped with zesty salami, melted provolone, onion, tomato, mayo, pickle, and hots. **14.**

HOUSE FAVORITE ♥

Hand packed angus beef topped with melted cheddar, hickory smoked bacon, lettuce, tomato, onion, and mayo. **14.**

MUSHROOM & SWISS

Hand packed angus beef topped with melted Swiss cheese and sautéed mushrooms. **12.5**

BLEU MAX

Hand packed angus beef topped with creamy bleu cheese crumbles, hickory smoked bacon, and thinly sliced red onion. **13.5**



SANDWICHES

Sanwiches and wraps are served with our hand-cut spuds

REUBEN

Thinly sliced red corned beef topped with sauerkraut, Swiss, & thousand island all between two slices of grilled buttery marble rye. Served with hand-cut spuds. **12.5**

"MICK" CHICKEN

Deep fried fresh tenders, top it with hickory smoked bacon, melted Swiss, and honey mustard then serve it on a bulky with lettuce and tomato. **12.**

PIGGY BACK JACK PANINI

Picture. Perfect. Our melt-in-your-mouth pulled pork topped with our house-made stuffing & melted cheddar jack cheese all grilled on two thick cut slices of sourdough. Served with garlic mayo on the side and some hand-cut spuds. **14.**

BOSTON IRISH

Grill that fresh poultry with some diced peppers and onions, melt some provolone cheese on top then toss it all in a soft sub roll with mayo lettuce & tomato **12.**

ATHENIAN CHICKEN WRAP

Lightly seasoned grilled chicken, sautéed red onion, & crispy hickory smoked bacon set atop a bed of fresh leafy greens and finished with fresh FETA cheese. Served in a white wrap with hand-cut spuds on the side. **12.5**

PASTRAMI MELT

Lean pastrami, sautéed onion, Swiss, & thousand island on grilled buttery marble rye. Served alongside some hand-cut spuds. **12.5**

TIPPERARY DOGS

a New England staple. These two broiled dogs sit perfectly in their grilled buttery buns just waiting to be covered in some Heinz 57 and maybe some mustard, relish, and/or onion. Served with hand-cut spuds. **11.**
ADD Chili & Cheese 4.

B.L.T

Crisp bacon piled high with iceberg, tomato, & mayo. Served with hand-cut spuds. **10.**

THE CLUB

Slow roasted turkey placed between three toasted slices of white or wheat with lettuce, tomato, mayo, & plenty of bacon. Served with our hand-cut spuds. **13.**

ENTREES

BABY BACK RIBS GF

Fall off the bone, baby back ribs slow cooked for hours then basted with a thick & rich bbq sauce. Served with hand-cut spuds and slaw. **22. / 32.**

CRAB CAKES NEW

Chef Leslie's house-made crabby patties topped with a creole style remoulade and served with balsamic mixed greens and pickled beets. **18.**

BUFFALO CHICKEN MAC& CHEESE 🔥

Chef Leslie's house-made creamy cheese sauce tossed with shells and topped with our famous buffalo tenders. **16.**

SHEPARDS PIE GF

Seasoned ground beef layered with both creamed style and kernel corn & topped with a heaping portion of mashed. Oven baked for a perfect little crust on top. **15.**

AMERICAN CHOP

Fresh ground angus beef slow simmered with diced peppers, onions, & a proprietary seasoning blend all tossed together with shell pasta and house-made sauce. **15.**

SIRLOIN TIPS GF

Melt in your mouth sirloin tips marinated in our secret sauce & grilled to perfection. Served with house-made mashed & carrots **22.**

CHICKEN RIGATONI BROCCOLI GF

Chicken sautéed in white wine, garlic, and butter then tossed with fresh broccoli, rigatoni, and plenty of parmesan-romano cheese. Served with garlic bread **18.**

BAKED HADDOCK GF

Light yet filling. Fresh Atlantic haddock, topped with butter and seasoned breadcrumbs, oven baked with a dash of white wine. Served with mashed and cole slaw. **21.**
make it Baked STUFFED haddock +4.

CHICKEN PIE

This classic dish features tender white meat chicken, carrots, & peas all simmered in our house-made gravy and finished with a fresh pastry crust floating atop. Mashed and cranberry sauce are a no-brainer. **17.**

BAKED STUFFED SCALLOPS NEW

Fresh atlantic sea scallops baked with our house made seafood stuffing and served with mashed and slaw ***MP.**

FISH N' CHIP

Fresh Atlantic haddock battered & fried and served with, you guessed it, hand-cut spuds, house-made slaw, and tartar. **19.**

FISH TACOS

We do our fish tacos with beer battered haddock, shredded lettuce, diced tomato, jack cheddar, and our secret spicy tartar sauce (tartarchia) all wedged in between two soft taco shells. Served alongside our hand-cut spuds. **17.**

TURKEY CROQUETTES ♥

We start with our own, oven-roasted, turkey and our house-made stuffing shaped and deep fried until golden brown, top it with savory gravy and pair it with house-made mashed and boiled carrots. **17.**

Daily Specials &
DESSERTS!



SCAN ME

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES



SPICY



GLUTEN FREE



CAN BE PREPARED GLUTEN FREE



HOUSE FAVORITE



RECENTLY ADDED ITEM



ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE