

O'Donaghue's

— Irish Pub —



DINNER



SALADS & SOUPS

GARDEN FRESH SALAD

We've sourced the best greens and the freshest vegetables around and we're bringing them from the farms to your plate! Top with our homemade sweet tomato vinaigrette and your taste buds will be doing a wee jig. 9

CAESAR SALAD

They say "Don't mess with perfection." we say "Just watch us!" We're elevating this classic with crisp romaine, maple candied bacon, Irish cheese and house made soda bread croutons all dressed with rich Caesar dressing. 10 Add chicken 4

SEAFOOD CHOWDER

Chock full of the freshest seafood, our rich, thick and creamy chowder is brimming with scallops, lobster, shrimp, haddock and salmon. Thickened with a buttery potato slurry. Cup 8 | Bowl 14

YESTERDAY'S SOUP

Everyone knows soup is better the next day! This soup was made yesterday with the freshest ingredients; we've let the flavors meld overnight and today its perfection!

Cup 5 | Bowl 8

FRESH BEET SALAD

"The Beet Goes On" with our freshly prepared beets served with a bed of peppery arugula and fresh spinach, topped with creamy goat cheese, candied walnuts and a rich, deep maple balsamic dressing. 12

STARTERS

SCOTCH EGG

There's nothing better than a Scotch egg! A perfectly boiled egg encased in savory sausage meat, fried until golden and served open face. Drizzled with a sweet honey and grainy mustard sauce. 9

CLASSIC MUSSELS

We take a generous 1 ½ pound stack of fresh mussels, steam them in a buttery white wine broth add a hint of garlic and herbs then finish with green onion, absolutely awesome! Served with grilled artisan potato bread. 12

DRUNKEN IRISH MUSSELS

We take mussels to a whole new level! 1 ½ pounds of fresh mussels steamed in Guinness, then stepped up with some double smoked bacon and fresh green onion. Finished with herbs and served with grilled artisan potato bread. These mussels are divine and drunk! 14

SMOKED CHICKEN WINGS

These succulent wings are smoked in-house (need we say more?) and served with a house made tangy-sweet sticky glaze. We've taken this old standard and elevated it to a new favorite! 15

PUB STYLE NACHOS

Heaps of fresh corn chips topped with a generous helping of tomatoes, green pepper, red onions, black olives, jalapeno peppers, and warm, house blend of melted cheese, served with a fresh homemade salsa and sour cream. 14 Add chicken 4

O'DONAGHUE'S SEAFOOD & SPINACH DIP

This rich and satisfyingly gooey dip is the perfect blend of seafood and cheese! Served warm with corn chips and fried Naan bread. This is a favorite dish. Go ahead and indulge! 15



Gluten-Free Disclaimer: Please keep in mind that any items prepared without gluten products are made in a facility that handles many other wheat products. There is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

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MAINS

CENTENIAL BEER BATTERED FISH AND CHIPS

We've paired two local legends; Irish Lager and a fresh fillet, we've lightly battered it and we're serving it up with thick cut fries, our own "chi-side" slaw and a serving of homemade tartar sauce. 16

TRINITY BAY FISH CAKES

Our cakes are made the traditional way; with salt cod. Staying with tradition, we're serving them up pan fried not deep fried. Served with side salad and homemade chow chow. 12

MATILDA'S PAN SEARED HADDOCK

Our generous haddock fillet is lightly floured and pan seared to golden brown. Served with buttery mash and seasonal veg with a side of our homemade tartar sauce. 14

PLANKED SALMON WITH MAPLE MUSTARD AND WHISKEY SAUCE

A flakey fillet of salmon, slow roasted on a cedar plank then topped with a delectable maple mustard and whiskey sauce. Served with our buttery mash and fresh seasonal veg. 20

TRADITIONAL CORNED BEEF AND CABBAGE

Having memories of comfort food and a home cooked dinner? Look no further than this rich and tasty and savory combination. Just like Grandma made. 14

CHICKEN POT PIE

Comfort food at its finest! Our creamy pot pie has tender chunks of chicken, carrots, and peas all smothered in a rich, tasty sauce, topped with a buttery biscuit crust. Served with a farmer's salad. 14

RIBEYE STEAK

We take a peak of tenderness, aged and trimmed 12oz AAA ribeye, high-temp charbroil it to your exact specifications and let the steak do the talking. Served with grilled vegetables, your choice of side and grilled artisan potato bread. 25

* Burgers are cooked to a minimum internal temperature of 160 degrees Celsius in accordance with New Brunswick food safety guidelines.

TIKKA CURRY

Take an awesome blend of pulled chicken and fresh garden vegetables and slow cook them in a flavor filled house made curry sauce. This dish is pleasantly aromatic and not overly spicy (we can amp it up if you like). Served with naan and over a bed of basmati rice. 15

DUBLINER CHICKEN

A local favorite! Fresh, tender chicken breast chock-full with a savory apple and onion stuffing smothered in a white wine sauce. Served with buttery champ and seasonal vegetable medley. 17

IRISH SHEPHERD'S PIE

A flavorful combination of braised beef and pork simmered in a demi-glace with traditional veg then topped with champ and slow baked to golden brown perfection. Served with a farmer's salad. 15

BANGERS AND MASH

Two juicy sausages served on top of our homemade buttery champ, sauerkraut then smothered in a mouth-watering maple whiskey sauce. 14

O'DONAGHUE'S BURGER *

This is one bangin' burger! One Half-Pound all beef patty topped with double smoked bacon, spinach, red onion, tomato, Guinness cheese, our special Lady Ashburnham relish and a fried egg on a potato-bread bun. Served with thick cut fries and our "chi-side" slaw. 15

BACON CHEDDAR BURGER*

A massive juicy Half-Pound all beef patty topped with three-blend cheese and smoked bacon. It's straight forward and to the point awesomeness on a potato-bread bun. 14

SIDES

Garden Salad 4 | Chi-Side slaw 3
Side of Thick Cut Fries 5 | Baked Beans 4
Champ 4 | Guinness Gravy 3