

APPETISERS, TASTERS AND SHARING PLATES

SCOTCH EGG

Soft boiled free range egg wrapped in Portuguese chorizo with seasoned bread crumbs, deep fried until golden brown and served with paprika aioli \$6

HUMMUS PLATE V

Roasted red pepper hummus, flat bread crackers, celery, carrots, sliced apple and pear \$8

FRESH OYSTERS

Choice of our daily selection of cold water oysters, house made mignonette, cocktail sauce and lemon each \$3

SLIDER TRIO

Three of our favourite sliders: corned beef, pulled pork and cheeseburger, all served on brioche buns \$11

DRUNKEN MUSSELS

Prince Edward Island mussels sautéed in a white wine broth with garlic, fennel, shallots and Portuguese chorizo \$12

SEA SALTED CARAMEL WINGS

House specialty wings tossed in a sea salt caramel glaze. Also available in Buffalo, and House BBQ sauce \$12

CHEESE & CHARCUTERIE BOARD

Chef's daily selection of cured meats and artisanal cheeses served with seasonal accompaniments \$18

SHRIMP COCKTAIL

Black Tiger shrimp with our house Marie Rose sauce each \$3

CRISPY CHICKEN TENDERS

Murray's all natural chicken tenders lightly breaded with honey pepper glaze \$11

NEW ENGLAND CALAMARI

Golden calamari with hot peppers and red curried tartar sauce \$12

HOUSE FRIED PICKLES V

Locally sourced pickles spears, breaded and deep fried with red curried tartar sauce \$7

SALADS / SOUPS

GRILLED CAESAR

Grilled romaine, extra virgin olive oil, cherry tomatoes, bacon, parmesan, croutons and house dressing \$9

PANZANELLA SALAD V

Arugula, fresh basil, heirloom tomatoes, baby radish, fresh mozzarella, and croutons in a balsamic-olive oil reduction \$8

CITRUS SALAD V

Baby spinach, baby radish, Cara Cara oranges, grapefruit, tossed in citrus vinaigrette, sunflower seeds and goats cheese \$8

FIELD OF GREENS V

Seasonal garden greens with your choice of house dressing \$7

Additions to your salad:

Murray's all natural chicken + \$5, salmon + \$7
grilled shrimp + \$6, Flat Iron steak + \$7

ROASTED TOMATO BISQUE V \$5 / \$8

NEW ENGLAND CLAM CHOWDER \$5 / \$8

SANDWICHES

BAR BURGER

8 oz. Maine Family Farms grass fed ground beef, melted Irish cheddar, North Country Smokehouse Bacon, lettuce and tomato on a brioche bun \$13

Add any topping of your choice for .75 each:

Caramelized onions, sautéed mushrooms, avocado, fried egg

SCOTCH EGG SANDWICH

Two free range scotch eggs wrapped in Portuguese chorizo with seasoned bread crumbs, Bibb lettuce and paprika aioli served open faced on toasted Portuguese muffins \$11

CORNED BEEF RUEBEN

Slow cooked corned beef, melted Swiss cheese, fresh grated horseradish, sauerkraut, and house made Thousand Island dressing on toasted marble rye \$12

PULLED PORK

Slow roasted pulled pork with house made granny smith barbeque sauce, apple butter, red cabbage slaw, served on a brioche bun \$12

All sandwiches served with choice of french fries or lattice cut potato chips

FLATBREADS

AVOCA V

Cremini, shitake, portobello, and yellow oyster mushrooms, goat cheese, arugula, honey drizzle \$9

TRALEE

Grilled flat iron steak, melted blue cheese, roasted peppers, horseradish crema, caramelized onions \$9

WICKLOW V

San Marzano tomatoes, Portugese chorizo, mozzarella, pecorino, pink peppercorns \$9

EMYVALE

Pulled pork, fennel seeds, braised fennel and mascarpone cheese \$9

RATHMINES V

San Marzano tomatoes, Ovoline mozzarella and basil leaves \$9

SIDES

FRENCH FRIES / LATTICE CHIPS \$3.50

FINGERLING MASH, GARDEN SALAD, BROCCOLINI, SAUTÉED CAULIFLOWER, ROASTED FINGERLINGS, GRILLED ASPARAGUS \$4

ENTREES

FISH & CHIPS

Smithwicks battered local cod, lattice cut chips, red cabbage slaw, with red curried tartar sauce \$16

THE GOOD SHEPHERD'S PIE

Seasoned ground lamb, peas, carrots and fingerling mash \$16

PORK & LEEK SAUSAGE AND MASH

Locally made pork and leek sausage with fingerling mash, caramelized onions and sage gravy \$14

CIDER GLAZED SALMON

Seared skin on honey-cider glazed salmon, roasted fingerlings and grilled asparagus \$24

CURRIED STATLER CHICKEN

Murray's all natural 10 oz. Statler chicken, fingerling mashed potatoes, tri colored cauliflower served with curried chicken broth \$23

GRILLED PORK TENDERLOIN

10 oz. coriander and fennel rubbed pork tenderloin topped with a citrus au jus, fingerling mashed potatoes, grilled asparagus \$20

SEA SCALLOPS

Seared Georges Bank sea scallops with cauliflower puree, roasted fingerlings, tri-colored cauliflower, confit cherry tomatoes and cream leek sauce \$26

LOCAL ATLANTIC SWORDFISH

Grilled Swordfish, roasted fingerling potatoes, grilled asparagus, confit cherry tomatoes in basil oil \$28

CLUB CUT SIRLOIN

10oz. grilled Maine Family Farms grass fed sirloin, Guinness demi, caramelized onions, broccolini and lattice cut potato chips \$28

ATLANTIC SEAFOOD STEW

Shrimp, cod, mussels and scallops in a white wine broth with roasted tomatoes, fennel and chorizo, served with crostini \$25

STEAK FRITES

8 oz, sliced flat iron steak served with truffled french fries. \$18

CANNELLONI V

Three herbed goat cheese cannellonis with San Marzano tomato sauce, served with chef's seasonal selection of sautéed vegetables \$15

Additions to your pasta:

Murray's all natural chicken + \$5

Grilled shrimp + \$6,

Flat Iron steak + \$7

Salmon + \$7



Before placing your order, please inform your server if a person in your party has food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available on request.