



HARRIGAN'S DINNER SPECIALS

SOUP

🍀 CORNED BEEF SOUP 🍀

SHAREABLE APPETIZERS

🍀 CORNED BEEF SPRING ROLLS 16.95 🍀

Hand rolled corned beef, shredded cabbage and diced red potatoes served with mashed potatoes and spicy mustard

🍀 CORNED BEEF SLIDERS 15.95 🍀

2 sliders topped with Swiss cheese on Slider Rolls served with skinny fries

🍀 CORNED BEEF SANDWICH 15.95 🍀

Lean sliced corned beef on Rye bread with steak fries

DINNER SALAD

CAJUN GRILLED JUMBO SHRIMP DINNER SALAD 23.95

Served over arugula, sliced strawberries, grapes, apples, walnuts, tomatoes, crumbled Feta cheese, and a side of homemade Italian dressing

ENTRÉES

🍀 CLASSIC CORNED BEEF PLATTER 24.95 🍀

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

🍀 HARRIGAN'S SHEPARD PIE 24.95 🍀

Ground beef and veggies topped with a mashed potato crust

🍀 HARRIGAN'S HAND BATTERED FISH & CHIPS 26.95 🍀

Atlantic Cod battered and served with skinny fries and a side of tartar sauce and coleslaw

🍀 CHICKEN MURPHY 26.95 🍀

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara served with veggies

BABY BACK RIBS 28.95

Topped with barbecue sauce and an side of Coleslaw, veggies and steak fries

DESSERTS

NEW DESSERTS BAKED FRESH FROM "MR. CUPCAKES"



CHOCOLATE LAVA CAKES & "CINNA-BUNDT" CAKES SO GOOD!



STEAKHOUSE STYLE CHEESE CAKE

3 LAYER CARROT CAKE



ICE CREAM FROM LAKE HIAWATHA DAIRY: MINT OREO CRUNCH & VANILLA BEAN,



  **IT'S HOT OUT. COOL OFF WITH ICE CREAM:**  

CARROT CAKE, PUMPKIN PIE, BLUEBERRY PIE, CHOCOLATE MOUSSE PIE & APPLE PIE

 **ICE CREAM: CHOCOLATE & VANILLA BEAN** 

ASK YOUR SERVER ABOUT NEW ARRIVALS!

CHEESE CAKE

Vanilla or Chocolate Ice Cream, Tartufo, Lemon Sorbet and Rainbow Sherbet

ASK YOUR SERVER ABOUT NEW ARRIVALS!

, Blueberry Pie, Coconut Cream, Apple Pie

ASK YOUR SERVER ABOUT OUR LATEST DESSERT LIST

key lime pie - apple pie

Ice cream:

Vanilla, Chocolate, Mint chocolate chip - Tartufo - Rainbow Sherbet

Ask your server about new arrivals!

  **DRINKS THAT PAIR WELL WITH OUR LOBSTER SPECIALS:**  

MAINE LUNCH IPA • 7% • Freeport, ME. 12oz \$9

Our “East Coast” version of a West Coast-style IPA. Intense hop flavors and aromas of tropical and citrus fruits and pine dominate. A subtle malt sweetness brings the beer into balance.

Geisen Sauvignon Blanc \$8 glass \$30 bottle

Wine Enthusiast 90 points Aromas and flavors are subtle and layered, reminiscent of peach skin, lime, grapefruit and jalapeño. There’s a roundness to the mid-palate and the acidity is bright and well integrated, with the flavors flowing gently through to the finish. Best Buy.

SOUPS

Black Bean

topped diced onions and a dollop of sour cream

Black Bean

topped diced onions and a dollop of sour cream

Minestrone

Split Pea Soup with roasted ham and croutons

APPS

ZUPPA DI MUSSELS 17.95

Green Lip New Zealand served with a spicy Fra Diavolo sauce and garlic bread

ZUPPA DI CLAMS 16.95

Served with a spicy Fra Diavolo sauce and garlic bread

Jumbo Coconut Shrimp 14.95

Served with a bed of fluffy mashed potatoes and sweet and spicy Thai Sauce

PANSEARED PORK LOIN 24.95

Served with a brandy Demi glaze with shiitake mushrooms with veggies and mashed potatoes

ZUPPA DI CLAMS 15.95

Fresh Little Neck clams served with a spicy Fra Diavolo sauce and garlic bread

CRAB MEAT SLIDERS 15.95

2 Crab Meat sliders with Ooh La La sauce served with a side of homemade salt & vinegar potato chips

CRAB MEAT SLIDERS 14.95

2 Crab Meat sliders with Ooh La La sauce served with a side of skinny fries season with old Bay

CRUNCHY TORTILLA CHIPS & GUACAMOLE 9.95

Fresh warm White corn tortilla chips, served with a side of guacamole and salsa

Pulled Pork Nachos 15.95

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

SPICY GREEN LIP MUSSELS 17.95

Green Lip New Zealand served with a spicy Fra Diavolo sauce and garlic bread

Chicken Spring Rolls 12.95

Hand rolled spring rolls wrapped around chicken, bell peppers, onions, and diced potatoes garnished with Russian dressing and fluffy mashed potatoes

Meatballs Marinara 10.95

Topped with melted Mozzarella cheese served with garlic bread

BRUSCHETTA 10.95

Tomato, onion, basil and fresh mozzarella served on toasted

BROILED SCALLOPS 21.95

Served with a lemon Scampi sauce over rice

HOMEMADE FRIED ZUCCHINI STICKS 13.95

Lightly battered and flash fried served with Marinara dipping sauce

FILET MIGNON ON GARLIC BREAD 23.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

Tacos al Pastor 13.95

“The pride of Baja California”

3 soft tacos with diced pork cilantro, onions and pineapple chunks

FOUR CHEESE EGGPLANT ROLLANTINI 15.95

Served with a vodka pink cream sauce and melted mozzarella served with garlic bread

Corned Beef Spring Rolls 13.95

Hand rolled corned beef, shredded cabbage and diced red potatoes served with mashed potatoes and spicy mustard

LOBSTER MEAT SLIDERS 16.95

Lobster meat tossed in our "Ooh La La" sauce served on Martin's brand Slider rolls with a side of skinny fries dusted with Old Bay seasoning

LOBSTER MEAT SLIDERS 16.95

Lobster meat tossed in our "Ooh La La" sauce served on Martin's brand Slider rolls with a side of fresh potato chips dusted with Old Bay seasoning

ASPARAGUS MILANESE 12.95

Breaded Asparagus topped with melted provolone cheese served with a side of diced tomatoes and Russian dressing

 **LOBSTER BISQUE 9.95 CUP 15.95 BOWL** 

Smooth creamy tomato bisque served with homemade croutons and Lobster meat

Zuppa Di Clams 14.95

Served with a lemon scampi sauce and garlic bread

PANKO BREADED JUMBO SHRIMP 20.95

Served with teriyaki sauce with a touch of cream served over a bed of fluffy mashed potatoes

ZUPPA DI CLAMS 15.95

Fresh Little Neck clams served with a spicy Fra Diavolo sauce and garlic bread

CAULIFLOWER BITES 14.95

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

Oysters on the Half Shell 14.95

Half Dozen oysters served over ice with lemon wedges and homemade cocktail sauce

Cauliflower Chicken & Spinach Combo 14.95

Cannellini Beans and diced cherry peppers sautéed in garlic and oil served with garlic bread

Zuppa Di Mussels 12.95

Black Mussels served with a spicy Fra Diavolo sauce and garlic bread

CHEESE TORTELLINI 13.95

Tender Tortellini in a vodka pink cream sauce with melted mozzarella

SEAFOOD FRA DIAVOLO 33.95

Jumbo shrimp, Clams, Calamari, and Baby Shrimp served over Cappellini pasta with a spicy Fra Diavolo tomato sauce

FILET MIGNON ON GARLIC BREAD 15.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

GRILLED POLENTA 14.95

Topped with house made BBQ Pulled Pork served with a side of skinny fries

GREEN LIP NEW ZEALAND MUSSELS SCAMPI STYLE 18.95

Famous Green Lip New Zealand mussels, sautéed in our scampi sauce, served with garlic brea

CAULIFLOWER BITES 14.95

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

Cauliflower Bites 10.95

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

BONE IN BEEF SHORT RIB 23.95

Slow roasted in a vegetable Ragu with a hint of marinara served with a side of rice and string beans sautéed in garlic and oil

BONE IN BEEF SHORT RIB 23.95

SLOW ROASTED IN A VEGETABLE RAGU WITH A HINT OF MARINARA SERVED WITH A SIDE OF RICE AND STRING BEANS SAUTÉED IN GARLIC AND OIL

SESAME CRUSTED SCALLOPS 21.95

Topped with Teriyaki sauce with a touch of cream and rice

SESAME CRUSTED SCALLOPS 21.95

Topped with Teriyaki sauce with a touch of cream and a dollop of mashed potatoes

SESAME CRUSTED SCALLOPS 21.95

Topped with a champagne cream sauce served with fluffy mashed potatoes

HARRIGAN'S SAMPLER PLATTER 18.95

Mac & Cheese Bite, Wing Dings, Skinny Fries, chicken fingers and Mozzarella Sticks served with a side of Marinara Sauce

Cauliflower Bites 10.95

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

CALAMARI DELAROSA 19.95

Tender Fried Calamari rings topped with diced fresh mozzarella, tomato bruschetta and balsamic vinegar glaze

ARANCINI RICE BALLS 11.95

Small Sicilian style breaded rice balls filled with chopped meat, rice and mozzarella cheese, served a side of marinara

BROILED SCALLOPS 15.95

Served with a lemon Scampi sauce over rice

Crispy Balsamic Calamari 14.95

Tender Fried Calamari rings topped with diced fresh mozzarella, scallions, chopped cherry tomatoes and balsamic vinegar glaze

CHOPPED SHORT RIB APPETIZER 20.95

Boneless Beef Short Ribs slow cooked in a vegetable Ragu with a hint of Marinara served over rice

FILET MIGNON ON GARLIC BREAD 23.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

COLOSSAL COCONUT SHRIMP 21.95

Served with a bed of fluffy mashed potatoes and Teriyaki sauce with a touch of cream

Panko Breaded Jumbo Shrimp 16.95

Served with a sweet and spicy Thai Chili sauce over a bed of mashed potatoes

Panko Breaded Jumbo Shrimp 15.95

Served with teriyaki sauce with a touch of cream served over a bed of mashed potatoes and garnished with scallions and sesame seeds

MEXICAN NACHO SUPREMO 17.95

Grilled Bistec (seasoned steak), with avocado, onions, cilantro served spicy Pico de Galo Salsa

MEXICAN BISTEC TACOS 17.95

Grilled Bistec (seasoned steak) over white corn tortilla chips, refried beans, shredded lettuce, diced tomatoes, sliced fresh jalapeños, shredded cheddar cheese, sour cream, guacamole, and spicy salsa

Scallops 14.95

Topped with a lemon sauce over rice

PANKO BREADED JUMBO SHRIMP 16.95

Served with a sweet and spicy Thai Chili sauce over a bed of mashed potatoes

MEXICAN NACHO SUPREMO 22.95

Grilled Bistec (seasoned steak) over white corn tortilla chips, refried beans, shredded lettuce, diced tomatoes, sliced fresh jalapeños, shredded cheddar cheese, sour cream, guacamole, and spicy salsa

Pulled Pork Nachos 15.95

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

Meatballs Marinara & melted Mozzarella 10.95

Served with Garlic Bread

CRUNCHY TORTILLA CHIPS & GUACAMOLE 10.95

Fresh warm, white corn tortilla chips served with a side of guacamole and spicy Mexican salsa

Jumbo Coconut Shrimp 14.95

Served with a bed of fluffy mashed potatoes and sweet and spicy Thai Sauce

LETTUCE WRAPS 14.95

3 wraps of Boston Lettuce filled with ground chicken seasoned with Hoisin sauce, water chestnuts and scallions

Enough to share or have as an entree

Sesame Teriyaki Wing Dings 14.95

Crispy Breaded Chicken Wing Dings coated in Teriyaki Sauce and topped with sesame seeds and scallions

Grilled Portabello Mushrooms 10.95

Served with roasted red peppers, fresh mozzarella, basil and mesclun salad with balsamic vinaigrette

Cheese Tortellini 13.95

Tender Tortellini in a vodka pink cream sauce with melted mozzarella

CAJUN DUSTED SCALLOPS 21.95

Served over rice garnished with lemon Wedges

Filet Mignon on Garlic Bread 14.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

Four Cheese Eggplant Rollantini 9.95

Served with marinara, melted mozzarella and garlic bread

Sesame Crusted Scallops 13.95

Served over mashed potatoes topped with a light lemon
sauce

Broiled Scallops 14.95

Served with a Scampi sauce and a dollop of homemade mashed potatoes

BROILED SCALLOPS 21.95

Served with a lemon Scampi sauce over rice

Four Cheesed Eggplant Rollantini 9.95

Served with marinara sauce and melted mozzarella served with garlic bread Shrimp 14.95

LOBSTER MEAT SLIDERS 16.95

Lobster meat tossed in our "Ooh La La" sauce served on Martin's brand Slider rolls
with a side of fresh potato chips dusted with Old Bay seasoning

CRUNCHY TORTILLA CHIPS & GUACAMOLE 11.95

Fresh warm White corn tortilla chips, served with a side of salsa and "spicy" guacamole

Served with a sweet and spicy Thai Chili sauce over a bed of
fluffy mashed potatoes

CHICKEN PALERMO 23.95

Chicken Breast, roasted red peppers, asparagus, and artichokes tossed in a light marinara sauce
served with a side of veggies

CHOPPED SHORT RIB APPETIZER 20.95

Beef short ribs slow cook in a vegetable Ragu and hint of marinara served over rice

Artichoke Crab Cake 13.95

Crab meat and artichoke with just enough bread crumbs to bind
it together served with a lemon scampi sauced. A side of garlic bread

Calamari DeLarosa 14.95

Tender Fried Calamari rings topped with diced fresh mozzarella, tomato bruschetta and
balsamic vinegar glaze

SESAME CRUSTED SCALLOPS 21.95

Topped with Teriyaki sauce with a touch of cream and a dollop of mashed potatoes

MEXICAN BISTEC TACOS 17.95

Grilled Bistec (seasoned steak), with avocado, onions, cilantro served spicy Pico de Galo Salsa

Homemade Gnocchi \$13.95

Tender potato pasta served with a vodka pink cream sauce
and a side off garlic bread

LITTLE NECK CLAMS FRA DIAVOLO 15.95

Tossed in a spicy tomato sauce served with garlic bread

Zuppa Di Mussels 13.95

Black Mussels served with a spicy Fra Diavolo sauce and garlic bread

Zuppa Di Clams 14.95

Fresh Clams served with a spicy Fra Diavolo sauce and garlic bread

Zuppa Di Mussels 13.95

Black Mussels served with Scampi sauce and garlic bread

CAULIFLOWER BITES 12.95

Lightly tossed in rice flour then flash fried - served with Sweet Thai Chili sauce and Buffalo sauce

Filet Mignon on Garlic Bread 14.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

Chopped Short Rib Appetizer 19.95

Beef short ribs slow cook in a vegetable Ragu and hint of marinara served over rice

Bone in Beef Short Rib 15.95

Slow roasted in a vegetable ragout with a hint of marinara served with grilled polenta

GRILLED CENTER CUT PORK CHOPS 25.95

Smothered with caramelized onions, zucchini and mushrooms with veggies and a side of rice

GRILLED CENTER CUT PORK CHOPS 25.95

Topped with fried potatoes, sausage slices, mushrooms, hot, sliced cherry peppers in a brown sauce, with a touch of marinara, served with veggies and a side of rice

Lettuce Wraps 13.95

3 wraps of Boston Lettuce filled with ground chicken seasoned with Hoisin sauce, water chestnuts and scallions

Enough to share or have as an entree

Cajun Dusted Scallops 15.95

Served over rice with lemon Wedges

Corned Beef Spring Rolls 12.95

Hand rolled corned beef, shredded cabbage and diced red potatoes served with mashed potatoes and spicy mustard

Cheese Tortellini 13.95

Tender Tortellini in a vodka pink cream sauce with melted mozzarella

Cauliflower Bites 10.95

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

Crispy Balsamic Calamari 14.95

Tender Fried Calamari rings topped with diced fresh mozzarella, scallions, chopped cherry tomatoes and balsamic vinegar glaze

Asparagus Milanese 10.95

Breaded Asparagus topped with melted provolone cheese served with a side of diced tomatoes and Russian dressing

Sesame Teriyaki Wing Dings 14.95

Crispy Breaded Chicken Wing Dings coated in Teriyaki Sauce and topped with sesame seeds and scallions

Cauliflower Chicken & Spinach Combo 14.95

Cannellini Beans and diced cherry peppers sautéed in garlic and oil served with garlic bread

Pulled Pork Nachos 15.95

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

Cajun Dusted Scallops 14.95

Served over rice Simple and delicious

Homemade Gnocchi \$12.95

Tender potato pasta served with a vodka pink cream sauce
and a side of garlic bread

Pulled Pork Nachos 15.95

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

Zuppa Di Mussels 13.95

Black Mussels served with Scampi sauce and garlic bread

Cauliflower Chicken & Spinach Combo 14.95

Cannellini Beans and diced cherry peppers sautéed in garlic and oil served with garlic bread

Jumbo Coconut Shrimp 14.95

Served with a bed of fluffy mashed potatoes and sweet and spicy Thai Sauce

Cajun Dusted Scallops 15.95

Served with a lemon Scampi sauce over rice

Four Cheese Eggplant Rollantini 9.95

Served with marinara, melted mozzarella and garlic bread

Zuppa Di Mussels 14.95

Green lip Mussels from New Zealand Served with a spicy Fra Diavolo sauce and garlic bread

Panko Breaded Jumbo Shrimp 14.95

Served with a sweet and spicy Thai Chili sauce over a bed of
fluffy mashed potatoes

Chicken Spring Rolls 12.95

Hand rolled spring rolls wrapped around chicken, bell peppers,
onions, and diced potatoes garnished with Russian dressing and fluffy mashed potatoes

Meatballs Marinara 10.95

Topped with melted Mozzarella cheese served with garlic bread

Filet Mignon on Garlic Bread 14.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

Pulled Pork Nachos 15.95

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

Colossal Coconut Shrimp 21.95

Served with a bed of fluffy mashed potatoes and sweet spicy Thai Sauce

Oysters on the Half Shell 14.95

Served over ice with cocktail sauce and lemon wedges

SESAME CRUSTED SCALLOPS 16.95

Served with Teriyaki sauce and a touch of cream over a bed of fluffy mashed potatoes

CAULIFLOWER BITES 10.95

Lightly tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

Harrigan's Sampler Platter 15.95

Mac&Cheese Bites, Wing Dings, Skinny Fries and Mozzarella Sticks

served with marinara sauce

Cajun Dusted Scallops 15.95

Served over rice garnished with lemon wedges

Meatballs & Vodka Sauce 11.95

Homemade meatballs served with Vodka Pink Cream Sauce

topped with melted Mozzarella cheese served with garlic bread

GRILLED TUNA STEAK 24.95

Served over broccoli, carrots, zucchini, red onions, and diced hot cherry peppers

GRILLED TUNA STEAK 26.95

Topped with Teriyaki sauce, scallions and sesame seeds served string beans sautéed in garlic and oil and a side of corn

Topped with caramelized onions and melted Gorgonzola Cheese served with veggies tossed in garlic and oil and a side of mashed potatoes

Panko Breaded Jumbo Shrimp 15.95

Shrimp with teriyaki sauce with a touch of cream served over a bed of mashed potatoes and garnished with scallions and sesame seeds

Grilled Eggplant 11.95

Sliced grilled Eggplant served with fresh mozzarella, diced tomatoes, roasted red peppers, fresh basil and a drizzle of balsamic glaze

CHICKEN MILANESE 24.95

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

VEAL MILANESE 24.95

Breaded Veal served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

JUMBO SHRIMP & LITTLE NECK CLAMS FRA DIAVOLO 28.95

Tossed in a spicy tomato sauce served over Linguine pasta

TRICOLOR TORTELLINI BOLOGNESE 19.95

Served with hearty homemade meat and tomato sauce, mixed with carrots and peas, served over cheese filled tortellini pasta

CAJUN DUSTED FAROE ISLAND SALMON COBB SALAD 23.95

Cajun dusted Faroe Islands Salmon served with mesclun, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

LOBSTER CAKE 15.95

Lobster meat and just enough breading to bind it together served over a lemon and basil Scampi Sauce

  Drinks that pair well with Our Lobster specials:  

Geisen Sauvignon Blanc \$8 glass \$30 bottle

Wine Enthusiast 90 points Aromas and flavors are subtle and layered, reminiscent of peach skin, lime, grapefruit and jalapeño. There's a roundness to the midpalate and the acidity is bright and well integrated, with the flavors flowing gently through to the finish. Best Buy.

MAINE LUNCH IPA • 7% • Freeport, ME

Our "East Coast" version of a West Coast-style IPA. Intense hop flavors and aromas of tropical and citrus fruits and pine dominate. A subtle malt sweetness brings the beer into balance.

12oz \$9

HARRIGAN'S STUFFED PEPPER 23.95

Ground steak, onions, mushrooms, sun-dried tomatoes, basil, scallions, garlic served inside a pepper topped with melted mozzarella and cheddar cheese and Pomodoro sauce
Served with a side of rice

BUFFALO BABY SHRIMP 23.95

Flash fried buffalo shrimp, tossed in Buffalo sauce, served over Romaine with sliced strawberries, diced pineapple, cucumber, tomato, crumbled Feta cheese, and a side of ranch dressing

PANKO FLOUNDER OVER ARUGULA 20.95

Topped with hearts of palm, apples, strawberries, sweet oranges, toasted pine nuts and shaved parmigiana cheese with a side of Balsamic dressing

PANKO FLOUNDER DINNER SALAD

Served over baby spinach with sliced strawberries, grapes, sweet oranges, walnuts, tomatoes, fresh mozzarella, and a side of Italian dressing

DINNER SALADS

PANKO FLOUNDER OVER ARUGULA 20.95

Topped with hearts of palm, apples, strawberries, sweet oranges, toasted pine nuts and shaved parmigiana cheese with a side of Balsamic dressing

PANKO FLOUNDER OVER ARUGULA 20.95

Topped with mango, apple, strawberries, kiwis, tomatoes, red onions, fried queso blanco cheese and a tropical lemon dressing

Grilled Jumbo Shrimp & Scallops 20.95

Served over arugula , walnuts, hearts of palm, mandarin orange segments, cucumbers, tomato and fresh mozzarella served with a side of Balsamic vinaigrette

Buffalo Baby Shrimp 20.95

Spicy buffalo Shrimp over crisp hearts of Romaine, cucumber,

mango, chick peas, grapes, apples and crumbled Feta

served with a side of Ranch dressing

Arugula & Cajun Cod Salad 21.95

Cajun dusted cod fillets over Arugula with strawberries, sliced peaches, pineapple, sweet oranges, tomatoes, grapes and shaved Parmesan cheese served with a side of balsamic dressing

Cajun Dusted Salmon 21.95

Served over Mesculin, walnuts, strawberries, grapes, mango, cucumbers, pineapple, cherry tomatoes, roasted red peppers, and diced fresh mozzarella cheese with a side of carrot ginger dressing

GRILLED JUMBO SHRIMP SALAD **23.95**

Served over a bed of Arugula, cucumbers, strawberries, sweet. Orange segments, grapes, carrots, tomatoes, and crumbled Feta cheese with home made Balsamic dressing on the side

CAJUN DUSTED TILAPIA 20.95

Served over Mesculin with diced apples, mandarin oranges, strawberries, diced mango, cucumbers, carrots, crumbled feta cheese served with a side of balsamic dressing

JAMESON'S IRISH WHISKEY GRILLED RIBEYE STEAK 40.95

Grilled and topped with mushrooms and a Jamison's whiskey demi-glaze served with string beans, sautéed in garlic and oil and a baked potato

CHICKEN MURPHY 26.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara served with veggies

JUMBO SHRIMP 29.95

Jumbo shrimp and linguine pasta tossed with mushrooms and asparagus tossed in a pink vodka cream sauce

BROILED TILAPIA OVER MESCULIN 20.95

Served with sliced almonds, diced apples, mango, oranges, strawberries, cucumbers, crumbled feta cheese served with a side of homemade carrot ginger dressing

Grilled Jumbo Shrimp 19.95

Served over Arugula, mandarin orange segments, walnuts, diced apple, hearts of palm and crumbled Goat cheese served with a side of Balsamic vinaigrette

JAMESON IRISH WHISKEY GRILLED RIB EYE 39.95

Grilled and topped with mushrooms, and a Jameson whiskey demi-glaze sauce, served with string beans, sautéed in garlic and oil and a side of rice

HARRIGAN'S SHEPARD'S PIE 24.95

Ground beef and veggies topped with a mashed potato crust

Grilled Jumbo Shrimp & Scallops 20.95

Served over arugula , walnuts, hearts of palm, mandarin orange segments, cucumbers, tomato and fresh mozzarella served with a side of Balsamic vinaigrette

Cajun dusted Norwegian Salmon served with mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

PANKO FLOUNDER OVER BABY SPINACH 20.95

Served with diced apples, mango, bacon, sliced walnuts, Mandarin orange segments and diced fresh Mozzarella cheese served with a side of balsamic dressing

BROILED SALMON OVER ARUGULA 20.95

Served with diced apples, strawberries, mango, blackberries, raspberries sliced almonds, crumbled Gorgonzola cheese served with a side of balsamic dressing

CAJUN DUSTED TILAPIA 20.95

Served over Romaine with diced apples, strawberries, onions, cucumbers, crumbled Feta cheese served with a side of balsamic dressing

COLOSSAL COCONUT SHRIMP 21.95

Served with a bed of fluffy mashed potatoes and sweet & spicy Thai Sauce

COLOSSAL COCONUT SHRIMP 21.95

Served with a bed of fluffy mashed potatoes and Teriyaki sauce with a touch of cream

FOUR CHEESE EGGPLANT ROLLANTINI 15.95

Served with a vodka pink cream sauce and melted mozzarella served with garlic bread

BROILED TILAPIA OVER ARUGULA 20.95

Served with diced apples, mandarin oranges , strawberries, cucumbers, fresh diced mozzarella cheese served with a side of balsamic dressing

Cajun Dusted Norwegian Salmon 19.95

Served over Mesculin, oranges, diced apples, hearts of palm, strawberries and crumbled goat cheese with a side of balsamic vinaigrette

BROILED TILAPIA OVER ARUGULA 20.95

Served with diced apples, hearts of palm, walnuts, strawberries, cucumbers, fresh diced mozzarella cheese served with a side of balsamic dressing

CAJUN COD FILETS OVER ARUGULA 20.95

Served with strawberries, peaches, grapes, sweet oranges, tomatoes, walnuts and shaved parmigiana cheese with and a side of balsamic dressing

Grilled Jumbo Shrimp over Romaine 20.95

Romaine, onions, cucumbers, chick peas, grapes, apples, strawberries
and crumbled feta served with a side of Italian dressing

FLOUNDER 19.95

Served over mesculin, sliced avocado, cucumbers, apples orange segments with crumbled goat cheese served with a side of balsamic dressing

CHICKEN GIAMBOTTA 24.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

GRILLED TUNA STEAK 26.95

Topped with teriyaki sauce, scallions and sesame seeds served string beans sautéed in garlic and oil and a side of mashed potatoes

SALMON TERIYAKI 22.95

Norwegian Salmon served over Spinach with diced apples, mango, sliced, orange segments and crumbled Goat cheese served with a side of balsamic dressing

CAJUN DUSTED SALMON COBB SALAD 23.95

Cajun dusted Faroe Islands Salmon served with mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

Cajun Salmon Cobb Salad 21.95

Cajun dusted Norwegian salad served over mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

Cajun Chicken Over Spinach 19.95

Topped with diced mango, apple, strawberries, chick peas and fresh mozzarella served with a side of balsamic dressing

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 29.95

Jumbo Shrimp served with string beans and broccoli, tossed in garlic and oil with a side of mashed potatoes

Fried Calamari over Romaine 20.95

Tossed in Buffalo sauce served over Romaine, diced cucumber, tomato, red onion, chick peas and crumbled feta cheese with a side of ranch dressing

HARRIGAN'S SHEPARD'S PIE 24.95

Warm up with a true Comfort Food classic! Ground beef and veggies topped with a mashed potato crust

MAHI MAHI & CLAMS PICCATA 27.95

Pan seared Brazilian Mahi Mahi and fresh Littleneck Clams tossed with a lemon sauce, basil capers, diced cherry tomatoes served with string beans sautéed in garlic and oil and a side of rice

GRILLED CENTER CUT PORK CHOP GIAMBOTTA 25.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

MEXICAN CHICKEN QUESADILLA 24.95

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and skinny fries

Grilled Jumbo Shrimp & Scallops 20.95

Served over arugula, mango, kiwis, hearts of palm, mandarin orange segments, cucumbers and fresh mozzarella served with a side of Balsamic vinaigrette

Cajun Cobb Salad 19.95

Cajun seasoned Norwegian Salmon served with mesclun, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

GREEN LIP NEW ZEALAND MUSSELS SCAMPI STYLE 18.95

Famous Green Lip New Zealand mussels, sautéed in our scampi sauce, served with garlic bread

Pan seared Red Snapper Piccata 29.95

Served with a lemon sauce, with diced tomatoes, capers and basil over Capellini pasta

Cajun Dusted Salmon 19.95

Served over mesculin, fried artichokes, diced apples, cucumbers, strawberries and crumbled goat cheese with a side of balsamic vinaigrette

Buffalo Baby Shrimp 18.95

Spicy buffalo Shrimp over crisp hearts of Romaine, cucumber, onions, cherry tomatoes and crumbled goat cheese served with a side of Ranch dressing

Grilled Jumbo Shrimp & Scallops 21.95

Over Romaine, cucumbers, apples, pears, peach slivers, dried cranberries sliced avocado, fried Queso Blanco and a side of tropical Italian dressing

 **HARRIGAN'S HAND BATTERED FISH & CHIPS 26.95** 

Atlantic Cod battered and served with skinny fries and a side of tartar sauce and coleslaw

GRILLED CHICKEN & RISOTTO PRIMAVERA \$22.95

Grilled chicken, Broccoli, carrots, zucchini, scallions and peas with a touch of cream

CENTER CUT GRILLED PORK CHOP GIAMBOTTA 25.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

HARRIGAN'S GRILLED FILET MIGNON & JUMBO SHRIMP COMBO 42.95

A grilled petite filet mignon with jumbo shrimp covered with a Brandy demi-glaze sauce, and a side of string beans, toasted, garlic and oil and a side of mashed potatoes

PANSEARED ALASKAN COD PICCATA STYLE

Cod fillets topped with a lemon sauce, capers, diced tomatoes and basil served with string beans sautéed in garlic and oil and a side of mashed potatoes jumbo shrimp served with string beans and broccoli, tossed in garlic and oil with a side of mashed potatoes

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 29.95

Jumbo Shrimp served with string beans and broccoli, tossed in garlic and oil with a side of mashed potatoes

HARRIGAN'S PRIME RIB 42.95

Served with veggies, horseradish, and a baked potato with a side of Au Jus

BONE IN BEEF SHORT RIB 25.95

Slow roasted in a vegetable Ragu with a hint of marinara served with a side of rice and string beans sautéed in garlic and oil

MAHI MAHI FRANCESE \$27.95

Lightly coated with egg and sautéed with a buttery white wine and lemon sauce
served over Linguine pasta

HARRIGAN'S GRILLED RIB EYE STEAK 41.95

Topped with caramelized onions and mushrooms served with a side of
broccoli rabe, green zucchini and carrots, tossed in garlic and oil and a baked potato

CHICKEN GIAMBOTTA 24.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty
balsamic reduction served with veggies

CAJUN DUSTED TILAPIA 20.95

Served over Romaine with diced apples, pears, mandarin oranges, strawberries, diced mango,
onions, cucumbers, crumbled bleu cheese served with a side of balsamic dressing

CHOPPED SHORT RIB APPETIZER 17.95

Beef, short ribs, slow cooked in a vegetable Ragu, with a hint of marinara served over rice

CAJUN DUSTED SCALLOPS 18.95

Served over rice garnished with lemon Wedges

SESAME CRUSTED SCALLOPS 21.95

Topped with Teriyaki sauce with a touch of cream and a dollop of mashed potatoes

Grilled Jumbo Shrimp & Scallops 19.95

Served over mesclun, dried cranberries, diced apple, mandarin orange segments, strawberries
and fresh mozzarella served with a side of

Balsamic vinaigrette

Grilled Jumbo Shrimp & Scallops 19.95

Served over Arugula, mandarin orange segments, diced apple, hearts of palm and walnuts
served with a side of Balsamic vinaigrette

Breaded Buffalo Shrimp 20.95

Spicy buffalo Shrimp over mesclun, strawberries, chick peas, apples, cucumbers, mandarin
oranges, walnuts and crumbled gorgonzola cheese served with a side of Balsamic dressing

Cajun Salmon Cobb Salad 20.95

Cajun dusted chicken breast served with mesclun, sliced avocado, strawberries, sliced
hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

DINNER SPECIALS

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 29.95

Served with Broccoli Rabe, carrots, dried cranberries, chickpeas, red beans, hot- sliced cherry peppers, tossed in a garlic and oil

CHICKEN & EGGPLANT PARMIGIANO COMBO 21.95

Layered with marinara and melted mozzarella

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 28.95

Served with string beans, broccoli, tossed in garlic and oil and a side of mashed potatoes

CHICKEN MURPHY 24.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara

Cauliflower Risotto \$18.95

Served with carrots, peas, scallions and diced chicken with a touch of cream

JUMBO SHRIMP & CLAMS FRA DIAVOLO 29.95

Colossal (8-12per pound) Shrimp and Little Neck Clams tossed in Our spicy tomato sauce served over Linguine Pasta

BABY SHRIMP FRA DIAVOLO 16.95

Tossed in Our spicy tomato sauce served over Linguine Pasta

JUMBO SHRIMP & LOBSTER TAIL FRA DIAVOLO 34.95

Tossed in a spicy tomato sauce served over Capellini pasta

HARRIGAN'S HAND BATTERED FISH & CHIPS 26.95

Atlantic Cod battered and served with skinny fries and a side of tartar sauce and coleslaw

HARRIGAN'S FAMOUS CHICKEN CORDON BLEU 26.95

Chicken stuffed with imported Ham and Swiss cheese rolled up and breaded then sliced into rings

topped with a mushroom Demi glaze served with a side of rice and veggies

BROILED RED SNAPPER 27.95

Served over broccoli rabe, chick peas, carrots, red beans, diced hot cherry peppers sautéed in garlic and oil

GRILLED JUMBO SHRIMP SPECIAL 28.95

Served with string beans, broccoli, tossed in garlic and oil and a side of mashed potatoes

 **HARRIGAN'S SHEPARD'S PIE 24.95** 

Ground beef and veggies topped with a mashed potato crust

Pan seared Red Snapper 22.95

Served over broccoli rabe and canellini beans sautéed in garlic and oil

BROILED RED SNAPPER 27.95

Served over broccoli rabe, chick peas, carrots, red beans, diced hot cherry peppers sautéed in garlic and oil

LOBSTER FRA DIAVOLO 34.95

Fresh Lobster tossed with a spicy tomato sauce over linguine pasta

Jumbo Shrimp Fra Diavolo 23.95

Tossed with a spicy tomato sauce over linguine pasta

CHICKEN & EGGPLANT PARMIGIANO COMBO 21.95

Layered with marinara and melted mozzarella

HARRIGAN'S GRILLED RIB EYE STEAK 40.95

Topped with caramelized onions and mushrooms served with a side of broccoli rabe, green zucchini and carrots, tossed in garlic and oil and a baked potato

Chicken Cordon Bleu 26.95

Chicken stuffed with ham and Swiss cheese rolled up and breaded then sliced into rings topped with a mushroom Demi glaze served with a side of rice and veggies

VEAL MILANESE 24.95

Breaded Veal served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

BROILED CHILEAN SEA BASS 35.95

Served over broccoli rabe, carrots & canellini beans tossed in garlic and oil

GRILLED PORK CHOPS 23.95

Smothered with caramelized onions, veggies, and a side of rice

GRILLED CENTER CUT PORK CHOPS 25.95

Smothered with sautéed bell peppers, caramelized onions, hot sliced cherry peppers, served with a veggies and a side of rice

JUMBO SHRIMP & SCALLOPS 29.95

Served over broccoli rabe, chickpeas, carrots, cannellini beans, and diced hot-sliced cherry peppers, tossed in garlic and oil

HARRIGAN'S HAND BATTERED FISH & CHIPS 25.95

Atlantic Cod battered and served with skinny fries and a side of tartar sauce and coleslaw

CHICKEN MURPHY 24.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara served with veggies

GRILLED CENTER CUT PORK CHOPS 25.95



Smothered with caramelized onions, zucchini and mushrooms with veggies and a side of rice

JAMESON'S IRISH WHISKEY GRILLED SHORT RIB STEAK 37.95

Grilled and topped with mushrooms and a Jamison's whiskey demi-glaze served with string beans, sautéed in garlic and oil and a baked potato

JAMESON'S IRISH WHISKEY GRILLED RIBEYE STEAK 41.95

Grilled and topped with mushrooms and a Jamison's whiskey demi-glaze served with string beans, sautéed in garlic and oil and a baked potato

 **Jumbo Shrimp & Capellini 22.95** 

Tossed with shiitake mushrooms in a vodka pink cream sauce

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 29.95

Jumbo Shrimp served with string beans and broccoli, tossed in garlic and oil with a side of mashed potatoes

BROILED RED SNAPPER OVER CAVATELLI 27.95

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

Chicken & Arugula over Linguine 16.95

Tossed with sautéed garlic, tomatoes, scallions and red sauce

Grilled Chicken & Risotto Primavera \$22.95

Grilled chicken, Broccoli, carrots, zucchini, scallions and a touch of cream and shredded ricotta salt

HARRIGAN'S JUMBO SHRIMP & ZUCCHINI SPECIAL \$29.95

Jumbo shrimp served over grilled zucchini and broccoli, diced carrots, tossed in garlic and oil with a side of mashed potatoes

BROILED MAHI MAHI 27.95

Served over broccoli rabe, carrots and green zucchini sautéed in garlic and oil

Harrigan's Grilled Chicken & Arugula \$19.95

Grilled chicken breast and Arugula, tossed with sautéed garlic, tomatoes, scallions and red sauce served over Linguine Pasta

Jumbo Shrimp Fra Diavolo 23.95

Tossed with a spicy tomato sauce over linguine pasta

Jumbo Shrimp Parmigiano 24.95

Topped with marinara sauce and melted mozzarella served over linguine

HARRIGAN'S GRILLED RIB EYE STEAK 39.95

Topped with caramelized onions and mushrooms served with a side of veggies and mashed potatoes

STUFFED RED PEPPER 23.95

Ground steak, onions, mushrooms, sun-dried tomatoes, basil, scallions, garlic served inside a pepper topped with melted mozzarella and cheddar cheese and Pomodoro sauce
Served with a side of rice

HOMEMADE EGGPLANT LASAGNA

Delicious layers of thinly sliced eggplant, ground beef, light, marinara sauce, and melted mozzarella
served with garlic bread

CHICKEN MURPHY 24.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara served with veggies

Fish & Chips 19.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

CHICKEN MILANESE 22.95

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

FILET OF FLOUNDER FRANCESE \$25.95

Lightly coated with egg and sautéed with a buttery white wine and lemon sauce served over Linguine pasta

MAHI MAHI FRANCESE \$27.95

Lightly coated with egg and sautéed with a buttery white wine and lemon sauce served over Linguine pasta

GRILLED CHICKEN & RISOTTO PRIMAVERA \$21.95

Grilled chicken, Broccoli, carrots, zucchini, scallions and a touch of cream

CHICKEN GIAMBOTTA 23.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

CHICKEN PICCATA OVER CAPELLINI \$24.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies served over linguine

Chicken Piccata \$20.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies and a side of mashed potatoes over linguine

HARRIGAN'S PRIME RIB 39.95

Served with veggies, horseradish, and a baked potato with a side of Au Jus

HARRIGAN'S PRIME RIB 39.95

Served with veggies, horseradish, and a baked potato with a side of Au Jus

Jumbo Shrimp & Mussel Fra Diavolo 24.95

Tossed with a spicy tomato sauce over Fettuccini pasta

Jumbo Shrimp & Mussel Fra Diavolo 24.95

Tossed with a spicy tomato sauce over Fettuccini pasta

JUMBO SHRIMP & LITTLE NECK CLAMS FRA DIAVOLO 26.95

Tossed in a spicy tomato sauce served over Linguine pasta

HARRIGAN'S GRILLED RIB EYE STEAK 40.95

Topped with caramelized onions and mushrooms served with a side of veggies and mashed potatoes

JUMBO SHRIMP & CLAMS FRA DIAVOLO 29.95

Colossal (8-12per pound) Shrimp and Little Neck Clams tossed in Our spicy tomato sauce served over Linguine Pasta

GRILLED CENTER CUT PORK CHOPS 25.95

Smothered with caramelized onions, green zucchini, broccoli, carrots and mushrooms served with veggies and a side of rice

CHICKEN SORRENTINO \$24.95

Chicken breast, topped with eggplant, tomatoes and melted mozzarella drizzled with a sherry wine Demiglaze served with a side of veggies and rice.

Fettuccine & Jumbo Shrimp 25.95

Jumbo shrimp and fresh basil, chopped cherry tomatoes, tossed with fettuccine pasta and garlic and oil

Sesame Crusted Tuna Steak 23.95

Pan seared and topped with Teriyaki sauce and a side of green string beans sautéed in garlic and oil and mashed potatoes

Penne Primavera 18.95

Served with mixed veggies and meatballs tossed in garlic and oil

BROILED RED SNAPPER OVER CAVATELLI 27.95

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

PAN SEARED SALMON & CLAMS PICCATA \$29.95

Chilean Salmon & Littleneck Clams served with capers, basil and diced tomatoes and our legendary lemon sauce served with a side of Broccoli Rabe, carrots and zucchini sautéed in garlic and oil

Cajun Grilled Rib Eye 29.95

Served with caramelized onions, veggies and a baked potato

Linguine & Meatballs \$16.95

Served with a vodka pink cream sauce

Fettuccini De la Casa 23.95

Jumbo shrimps, shiitake mushrooms and peas tossed in a vodka sauce

GRILLED TUNA STEAK 24.95

Served over broccoli, carrots, zucchini, red onions, and diced hot cherry peppers

Farfalle with Chopped Salmon and Shrimp 21.95

Baby shrimp and chopped salmon served over Farfalle pasta and our

Orecchiette & Grilled chicken 18.95

Orecchiette Pasta with broccoli, carrots, red onions, diced tomatoes, red beans, toasted pine nuts and hot cherry peppers tossed in garlic and oil

Chicken Marsala \$16.95

With shiitake mushrooms, veggies and a baked potato on the side

Fish & Chips 19.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

Classic Corned Beef Platter 22.95

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

Artichoke Crab Cake 13.95

Crab meat and artichoke with just enough bread crumbs to bind it together served with a lemon scampi sauced. A side of garlic bread

Asparagus Milanese 11.95

Breaded Asparagus topped with melted provolone cheese served with a side of diced tomatoes and Russian dressing

MEXICAN CHICKEN QUESADILLA 24.95

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and warm tortilla strips

MEXICAN CHICKEN QUESADILLA 24.95

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and skinny fries

MEXICAN STEAK QUESADILLA 29.95

Grilled sirloin steak, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and skinny fries

JAMESON IRISH WHISKEY GRILLED FLANK STEAK 38.95

Grilled and topped with mushrooms, and a Jameson whiskey demi-glaze sauce, served with string beans, sautéed in garlic and oil and a baked potato

JAMESON IRISH WHISKEY GRILLED RIB EYE 38.95

Grilled and topped with mushrooms, and a Jameson whiskey demi-glaze sauce, served with string beans, sautéed in garlic and oil and a side of rice

SEAFOOD FRA DIAVOLO 33.95

Jumbo shrimp, Clams, Calamari, and Baby Shrimp served over Cappellini pasta with a spicy Fra Diavolo tomato sauce

GRILLED CENTER CUT PORK CHOPS 23.95

Smothered with sautéed bell peppers, caramelized onions, hot sliced cherry peppers, served with a side of rice

CAVATELLI & GRILLED CHICKEN 22.95

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots and diced hot cherry peppers

Pan Seared Faroe Islands Salmon \$24.95

Served with Shiitake mushrooms and melted mozzarella in a vodka pink cream sauce and a side of mashed potatoes and string beans

Jumbo Shrimp & Linguine 23.95

Tossed with Arugula, garlic, tomatoes, scallions, and marinara sauce over linguine pasta

HARRIGAN'S GRILLED SKIRT STEAK 40.95

Grilled and topped with caramelized onions, and mushrooms served with veggies tossed in garlic and oil and a side of white rice

JUMBO SHRIMP & CLAMS FRA DIAVOLO 29.95

Colossal (8-12per pound) Shrimp and Little Neck Clams tossed in Our spicy tomato sauce served over Linguine Pasta

MEXICAN CHICKEN QUESADILLA 24.95

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and skinny fries

HARRIGAN'S BROILED MAHI MAHI 27.95

Served over broccoli rabe, carrots and green zucchini sautéed in garlic and oil

Grilled Swordfish Steak 25.95

Served over broccoli rabe, shiitake mushrooms, diced carrots and cannellini beans sautéed in garlic and oil

 Jumbo Shrimp Fra Diavolo 23.95 

Tossed with a spicy tomato sauce over linguine pasta

Fettucini Carbonara 17.95

Diced grilled chicken, crispy bacon and Alfredo sauce

GRILLED CENTER CUT PORK CHOP GIAMBOTTA 25.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

CHICKEN GIAMBOTTA 22.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

GRILLED SKIRT STEAK 40.95

Topped with caramelized onions and melted Gorgonzola Cheese served with string beans tossed in garlic and oil and a side of mashed potatoes

STUFFED RED PEPPER 23.95

Ground steak, onions, mushrooms, sun-dried tomatoes, basil, scallions, garlic served inside a Pepper topped with melted Mozzarella, Cheddar cheese and Pomodoro sauce
Served with a side of rice

HARRIGAN'S SIZZLING GARLIC RIB EYE 41.95

Served with caramelized onions, crumbled Gorgonzola cheese and veggies and a baked potato

PORK CHOP MARSALA 25.95

With sautéed mushrooms, and a Marsala sauce served with a side of veggies and rice

RED SNAPPER FRANCESE \$26.95

Coated with egg and sautéed in a white wine, lemon and butter sauce served over Linguine pasta

CHICKEN GIAMBOTTA 24.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 29.95

Served with Broccoli Rabe, carrots, chickpeas, red beans, hot- sliced cherry peppers, tossed in a garlic and oil

GRILLED CHICKEN & RISOTTO PRIMAVERA \$23.95

Grilled chicken, Broccoli, carrots, zucchini, scallions and a touch of cream

HARRIGAN'S SHEPARD'S PIE 24.95

Ground beef and veggies topped with a mashed potato crust

Filet Mignon 28.95

8 oz. cut topped with a Sherry wine demi-glace and melted Swiss cheese, served with mashed potatoes and string beans sautéed in garlic and oil

Parmesan Encrusted Chicken Breast 19.95

Served with Asparagus and sun-dried tomatoes tossed in a lemon sauce served with veggies

MAHI MAHI & CLAMS PICCATA 27.95

Pan-seared Brazilian Mahi Mahi and fresh littleneck clams tossed with a lemon sauce, basil capers, diced cherry tomatoes served with string beans sautéed in garlic and oil and a side of rice

GRILLED SWORDFISH STEAK 31.95

Grilled Atlantic Swordfish served over Broccoli Rabe, Shiitake mushrooms, diced carrots, and cannellini beans, sautéed in garlic and oil

PANSEARED SWORDFISH PICCATA 28.95

Atlantic Swordfish topped with a lemon sauce, capers, diced tomatoes and basil served over Angel Hair (Capellini) Pasta

JAMESON'S IRISH WHISKEY GRILLED FLANK STEAK 34.95

Grilled and topped with mushrooms and a Jamison's whiskey demi-glaze served with string beans, sautéed in garlic and oil and a side of mashed potato

GRILLED TUNA STEAK 26.95

Topped with teriyaki sauce, scallions and sesame seeds served string beans sautéed in garlic and oil and a side of mashed potatoes

JUMBO SHRIMP & SCALLOPS DE LA CASA 29.95

Jumbo shrimp, scallops and capellini pasta tossed with mushrooms and peas tossed in a pink vodka cream sauce

 **IRISH STYLE BANGERS & MASH 18.95** 

Grilled Irish sausages served over mashed potatoes and topped with onions and brown Gravy

BROILED RED SNAPPER 27.95

Served over broccoli rabe, chick peas, carrots, red beans, diced hot cherry peppers sautéed in garlic and oil

PAN SEARED RED SNAPPER PICCATA 27.95

Served with a lemon sauce, with dice tomatoes, capers and basil over Linguine pasta

  **HAWAIIAN STYLE GRILLED SKIRT STEAK 34.95**  

Topped with teriyaki sauce, scallions and sesame seeds served with grilled pineapple, and a side of rice

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 28.95

Served with string beans, broccoli, tossed in garlic and oil and a side of mashed potatoes

Chicken & Eggplant Parmigiano Combo 19.95

Layered with marinara and melted mozzarella with a side of broccoli

CHICKEN MURPHY 23.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara

JUMBO SHRIMP & CLAMS FRA DIAVOLO 29.95

Colossal (8-12per pound) Shrimp and Little Neck Clams tossed in Our spicy tomato sauce served over Linguine Pasta

HARRIGAN'S STUFFED PEPPER 23.95

Ground steak, onions, mushrooms, sun-dried tomatoes, basil, scallions, garlic served inside a pepper topped with melted mozzarella and cheddar cheese and Pomodoro sauce
Served with a side of rice

GRILLED CENTER CUT PORK CHOP GIAMBOTTA 25.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 29.95

Served with Broccoli Rabe, carrots, dried cranberries, chickpeas, red beans, hot- sliced cherry peppers, tossed in a garlic and oil

Chicken & Eggplant Parmigiano Combo 20.95

Layered with marinara and melted mozzarella served over Angel Hair pasta

Cavatelli & Chicken 19.95

Cavatelli pasta served with diced chicken breast, broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

CAVATELLI & GRILLED CHICKEN 19.95

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

GRILLED SKIRT STEAK 35.95

Topped with caramelized onions and melted Gorgonzola cheese served with string beans tossed in garlic and oil with a side of rice

PANKO FLOUNDER 23.95

Flash fried Panko breaded flounder served with coleslaw tartar sauce and homemade salt and vinegar potato chips

Shrimp Fra Diavolo 23.95

Tossed with a spicy tomato sauce over linguine pasta

GRILLED PESTO SALMON 28.95

Chilean salmon coded with homemade pesto sauce served over broccoli, Rob carrots and green zucchini sautéed in garlic and oil served with a side of mashed potatoes

Cavatelli & Chicken 18.95

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots and diced hot cherry peppers (optional)

Jumbo Shrimp & Linguine 23.95

Tossed with shiitake mushrooms in a vodka pink cream sauce

Chicken Milanese 19.95

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 28.95

Served with string beans, broccoli, tossed in garlic and oil and a side of mashed potatoes

CHICKEN GIAMBOTTA 23.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

**NEW ZEALAND GREEN LIP MUSSELS
WITH BABY SHRIMP & CHOPPED CLAMS 28.95**

Shrimp and Mussels served over Capellini tossed with a spicy Fra Diavolo sauce

Mahi Mahi Piccata 23.95

Panseared Mahi Mahi topped with a lemon sauce, capers, chopped cherry tomatoes served with mashed potatoes and string beans

Chicken Quesadilla 17.95

Grilled chicken, onions, tomatoes in side warm tortillas served with a
side of salsa and skinny fries

Fish & Chips 19.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

Jumbo Shrimp & Scallops Fra Diavolo 23.95

Served over linguine tossed with a spicy Fra Diavolo sauce

CAJUN DUSTED GRILLED RIB EYE 38.95

Served with caramelized onions and mushrooms served with veggies tossed in garlic and oil
and a baked potato on the side

Parmesan Encrusted Chicken Breast 20.95

Served with Asparagus and cherry tomatoes and artichoke hearts tossed in a lemon sauce
served with veggies

Grilled Pork Chops 18.95

Served with caramelized onions and veggies served with a side of rice

Chicken Milanese 20.95

Breaded Chicken Breast served over roasted red peppers, Arugula and fresh mozzarella and a
side of balsamic dressing

PORK CHOP MARSALA 25.95

With sautéed mushrooms, and a Marsala sauce served with a side of veggies and rice

Panko Flounder Over Cavatelli 24.95

Cavatelli pasta tossed in garlic and oil with broccoli, red beans, cherry tomatoes, red onions,
scallions, carrots and diced hot cherry peppers

Vodka Pink Cream sauce

Served with Shrimp, broccoli, carrots, scallions a touch of cream

Grilled Swordfish Steak 25.95

Served over broccoli rabe, shiitake mushrooms, diced carrots and cannellini beans sautéed in garlic and oil

MEXICAN CHICKEN QUESADILLA 19.95

Grilled chicken, shredded Cheddar cheese, onions, tomatoes, inside warm tortillas served with a side of salsa and skinny fries

HARRIGAN'S PAN-SEARED SALMON, 26.95

Topped with shiitake mushrooms in a zesty balsamic reduction, served with string beans sautéed garlic and oil and a side of mashed potatoes

Grilled Pork Chop Marsala \$21.95

With shiitake mushrooms, veggies and mashed potato on the side

  Hawaiian Chicken 22.95  

Tender chicken stuffed with ham, Swiss cheese and rolled up breaded then sliced topped with pineapple sauce served with strength beans sautéed in garlic and oil and a side of mashed potatoes

BABY BACK RIBS 28.95

Topped with barbecue sauce and an side of Coleslaw, veggies and steak fries

MEXICAN STEAK QUESADILLA 29.95

Grilled sirloin steak, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and skinny fries

CHICKEN PICCATA OVER CAPELLINI \$23.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies served over angel hair pasta

HARRIGAN'S GRILLED FILET MIGNON AND JUMBO SHRIMP COMBO 42.95

A petite filet mignon with jumbo shrimp, covered with a brandy, wine, demi-glaze sauce, and a side of string beans, tossed in garlic and oil with mashed potatoes

CHICKEN MURPHY 23.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara

CAVATELLI & GRILLED CHICKEN 22.95

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

 **JUMBO SHRIMP & LOBSTER TAIL FRA DIAVOLO 34.95** 

Tossed in a spicy tomato sauce served over Capellini pasta

GRILLED PORK CHOPS 22.95

Served with sautéed bell peppers, caramelized onions, hot sliced cherry peppers,
served with a side of rice

HARRIGAN'S GRILLED RIB EYE STEAK 39.95

Topped with caramelized onions and mushrooms served with a side of veggies and corn

HARRIGAN'S PRIME RIB 39.95

Served with veggies, horseradish, and a baked potato with a side of Au Jus

🦞 SURF AND TURF 42.95 🦞

A petite Fillet Mignon and a 6 oz. Canadian Lobster Tail served with drawn butter
and a side of string beans sautéed in garlic and oil

HARRIGAN'S HAND BATTERED FISH & CHIPS 26.95

Atlantic Cod battered and served with skinny fries and a side of tartar sauce and coleslaw

JUMBO SHRIMP & CAPELLINI 28.95

Angel hair pasta tossed with shiitake mushrooms and asparagus with our delicious vodka pink
cream sauce

🌴 🍍 HAWAIIAN STYLE SKIRT STEAK 34.95 🍍 🌴

Topped with teriyaki sauce, scallions and sesame seeds served with grilled pineapple,
and a side of rice

JUMBO SHRIMP CAPPELLINI 26.95

Angel hair pasta tossed with fresh basil, chopped cherry tomatoes, tossed in garlic & oil

MEXICAN CHICKEN QUESADILLA 20.95

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a
side of salsa and skinny fries

CAVATELLI & GRILLED CHICKEN 19.95

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots
and diced hot cherry peppers tossed in garlic and oil

HARRIGAN'S SHEPARD'S PIE 21.95

Ground beef and veggies topped with a mashed potato crust

Grilled Pork Chops 18.95

Served with caramelized onions and side veggies

JAMESON'S IRISH WHISKEY GRILLED RIBEYE STEAK 40.95

Grilled and topped with mushrooms and a Jameson's Whiskey demi-glaze served with string beans, sautéed in garlic and oil and a baked potato

HARRIGAN'S GRILLED RIBEYE STEAK 40.95

Grilled and topped with caramelized, onions, and mushrooms served with veggies and a baked potato

GRILLED CENTER CUT PORK CHOPS 24.95

Smothered with sautéed bell peppers, caramelized onions, hot sliced cherry peppers, served with veggies and a side of rice

SALMON PICCATA \$29.95

Chilean Salmon served with capers, basil and diced tomatoes and our legendary lemon sauce served with a side of Broccoli Rabe sautéed in garlic and oil, with mashed potatoes

Fettuccini De la Casa 23.95

Jumbo shrimps, shiitake mushrooms and peas tossed in a vodka sauce

PANSEARED PORK LOIN 24.95

Served with a brandy Demi glaze with shiitake mushrooms with veggies and mashed potatoes

Cajun Grilled Rib Eye 29.95

Served with caramelized onions and skinny fries

 **STEAMED MAINE LOBSTER PLATTER 36.95** 

1 1/2 pound steamed lobster and prepped served with corn on the cob and red bliss potatoes drawn butter and lemon wedges

HARRIGAN'S PRIME RIB 42.95

Served with veggies, horseradish, and a baked potato with a side of Au Jus

BABY BACK RIBS 29.95

Topped with barbecue sauce and served with a side of Coleslaw, veggies and french fries

CHICKEN MURPHY 24.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara served with veggies

GRILLED TUNA STEAK 26.95

Topped with Teriyaki sauce, scallions and sesame seeds served string beans sautéed in garlic
and oil
and a side of corn

Jumbo Shrimp & Scallops 28.95

Served with mushrooms and peas over linguine in a vodka pink cream sauce

HARRIGAN'S FAMOUS CHICKEN CORDON BLEU 26.95

Chicken stuffed with ham and Swiss cheese rolled up and breaded then sliced into rings
topped with a mushroom Demi glaze served with a side of rice and veggies

JAMESON'S IRISH WHISKEY GRILLED RIBEYE STEAK 40.95

Grilled and topped with mushrooms and a Jamison's whiskey demi-glaze served with
string beans, sautéed in garlic and oil and a baked potato

HARRIGAN'S JUMBO SHRIMP & ZUCCHINI SPECIAL \$29.95

Jumbo shrimp served over grilled zucchini and broccoli, diced carrots, tossed in garlic and oil
with a side of mashed potatoes

CAVATELLI & GRILLED CHICKEN 22.95

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots
and diced hot cherry peppers tossed in garlic and oil

Shrimp & Scallops Fra Diavolo 23.95

Served over linguine tossed with a spicy Fra Diavolo sauce

PRIME RIB 34.95

Topped with caramelized onions and melted Gorgonzola Cheese served with string beans
tossed in garlic and oil and a side of mashed potatoes

GRILLED SKIRT STEAK 40.95

Topped with caramelized onions and melted Gorgonzola Cheese served with string beans
tossed in garlic and oil and a side of mashed potatoes

Grilled Skirt Steak 26.95

Topped with caramelized onions and melted Gorgonzola Cheese served with veggies tossed in
garlic and oil and a side mashed potatoes

Linguine & Meatballs \$18.95

Served with a vodka pink cream sauce

Chicken Murphy 20.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara served with a side of rice and veggies

Linguine De la Casa 24.95

Jumbo shrimps, shiitake mushrooms and peas tossed in a vodka pink cream sauce

  Hawaiian Style Skirt Steak 27.95  



Topped with teriyaki sauce, scallions and sesame seeds served with grilled pineapple, a side of veggies sautéed in garlic and oil and rice

Penne Primavera 17.95

Served with mixed veggies and meatballs tossed in garlic and oil

Jumbo Shrimp Risotto \$23.95

Served with Shrimp, broccoli, carrots, scallions a touch of cream

 Garlic Sizzler Rib Eye 29.95 

Topped with melted Gorgonzola and a side of veggies and mashed potatoes

Jumbo Shrimp & Scallops 25.95

Served with mushrooms and peas over linguine in a
vodka pink cream sauce

Jumbo Shrimp & Scallops 24.95

Served with Shiitake mushrooms over linguine in a
vodka pink cream sauce

GRILLED SKIRT STEAK 34.95

Topped with caramelized onions, served with veggies tossed in garlic, with a side of rice and a fresh Chimichurri sauce

JUMBO SHRIMP & SCALLOPS OVER CAPELLINI 26.95

Angel hair pasta tossed with shiitake, mushrooms, and peas in a vodka pink cream sauce

CHICKEN GIAMBOTTA \$22.95

Topped with sliced sausage, bell peppers, onions, mushrooms, fried potatoes tossed in a zesty balsamic reduction served with a side of veggies

FILET OF FLOUNDER FRANCESE \$24.95

Coated with egg, sautéed with a buttery white wine and lemon sauce served over Linguine pasta

Risotto Primavera \$16.95

Assorted veggies and diced chicken with a touch of cream

Salmon Piccata \$24.95

Lemon sauce and capers served over linguine

Chicken Quesadilla 16.95

Grilled chicken, onions, tomatoes in side of warm tortillas served with a side of salsa and skinny fries

 **STEAMED MAINE LOBSTER PLATTER 36.95** 

1 1/2 pound steamed lobster and prepped served with corn on the cob and red bliss potatoes drawn butter and lemon wedges

BABY BACK RIBS 28.95

Topped with barbecue sauce and an side of Coleslaw, veggies steak fries

Linguine with Chicken and Arugula 16.95

Served with scallions, tomatoes, scallions and marinara sauce

Chicken Marsala \$20.95

With shiitake mushrooms, veggies and a baked potato on the side

Baby Back Ribs 23.95

Topped with barbecue sauce and served with a side of Coleslaw, veggies and french fries

Chicken Quesadilla 14.95

Grilled chicken, onions, tomatoes in side warm tortillas served with a side of salsa and skinny fries

Jumbo Shrimp Scampi 23.95

Tossed with a lemony scampi sauce over linguine pasta

Grilled Pork Chop Marsala \$21.95

With shiitake mushrooms, veggies and mashed potato on the side

Chicken Marsala \$19.95

With shiitake mushrooms, veggies and a baked potato on the side

Chopped Clams & Crab Meat Over Fettuccini 19.95

Served with a pink vodka cream sauce

Broiled Red Snapper 23.95

Served over broccoli rabe, cannellini beans, carrots and mushrooms tossed in garlic and oil

JUMBO SHRIMP & SCALLOPS DE LA CASA 29.95

Jumbo shrimp and linguine pasta tossed with mushrooms and peas
tossed in a pink vodka cream sauce

Jumbo Shrimp Parmigiana 23.95

Breaded Jumbo Shrimp topped with marinara, melted mozzarella
served over linguine and marinara

Veal Parmigiana 21.95

Tender breaded Veal cutlets topped with marinara, melted mozzarella served over linguine and
marinara

Grilled Scallops & Jumbo Shrimp 24.95

Served over broccoli rabe, dried cranberries, chick peas, carrots and cannellini beans tossed in garlic and oil

Panseared Red Snapper 23.95

Served over broccoli rabe, sundried tomatoes and artichokes in a lemon sauce

Cauliflower Risotto \$18.95

Served with carrots, peas, scallions and diced chicken with a touch of cream

Fettuccini Bolognese 17.95

Homemade hearty meat and tomato sauce over Fettuccine Pasta

Turkey 19.95

Served with gravy, cranberry sauce, mashed potatoes and veggies

Broiled Mahi Mahi 24.95

Served over broccoli rabe, diced hot cherry peppers, mushrooms and cannellini beans sautéed in garlic and oil

PANKO FLOUNDER OVER CAVATELLI 25.95

Panko breaded Flounder served over pasta tossed with broccoli, carrots, red onions, tomatoes, red beans, diced hot sliced cherry peppers and garlic and oil

MEXICAN CHICKEN QUESADILLA 24.95

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside a warm flour tortilla served with a side of salsa and skinny fries

SIZZLING GARLIC RIB EYE 41.95

Served with caramelized onions, crumbled Gorgonzola cheese and veggies and a baked potato

Baby Back Ribs 24.95

Topped with barbecue sauce and served with a side of Coleslaw, veggies and french fries

Fettucini Alfredo 18.95

Served with grilled chicken, scallions and Alfredo sauce

Pan seared Mahi Mahi 23.95

Served with Arugula and a spicy Fra Diavolo tomato sauce served with garlic string beans and mashed potatoes

Capellini De La Casa 23.95

Angel hair pasta, jumbo shrimp, mushrooms, peas in a vodka sauce

Sesame Crusted Tuna Steak 23.95

Pan seared and topped with Teriyaki sauce and a side of green string beans sautéed in garlic and oil and mashed potatoes

CHICKEN FLORENTINO 23.95

Chicken breast tossed with spinach and marinara sauce, served with string beans, sautéed in garlic and oil and a side of mashed potatoes

JUMBO SHRIMP & LOBSTER TAIL FRA DIAVOLO 33.95

Tossed in Our spicy tomato sauce served over Capellini Pasta

BROILED RED SNAPPER 26.95

Served over broccoli rabe, cannellini beans, carrots, diced hot cherry peppers and dried cranberries sautéed in garlic and oil

HARRIGAN'S MEAT LASAGNA 19.95

Ground Beef, light marinara and melted mozzarella cheese layered between sheets of pasta served with a side of garlic bread

CHEESE TORTELLINI BOLOGNESE 19.95

Tender Tortellini in a home made meat and tomato sauce mixed with carrots and peas

Jumbo Shrimp Parmigiano 23.95

Topped with marinara sauce and melted mozzarella served over linguine

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

Grilled Pork Chop Giambotta \$20.95

Topped with sliced sausage, bell peppers, onions, mushrooms, fried potatoes tossed in a zesty balsamic reduction served with a side of veggies

CHICKEN GIAMBOTTA \$22.95

Topped with sliced sausage, bell peppers, onions, mushrooms, fried potatoes tossed in a zesty balsamic reduction served with a side of veggies

Fettuccini Al Fredo 18.95

Served with grilled chicken and scallions in a creamy al Fredo sauce

Broiled Red Snapper \$23.95

Served over broccoli rabe dried cranberries, cannellini beans and carrots tossed in garlic and oil

Pan-seared Tuna Steak 24.95

Crusted with sesame seeds topped with Teriyaki sauce served with string beans sautéed in garlic and oil and a side of mashed potatoes

Jumbo Shrimp & New Zealand Green Lip Mussels Fra Diavolo 29.95

Served over Capellini pasta tossed with a spicy Fra Diavolo sauce

Jumbo Shrimp & Clams Fra Diavolo 26.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Orecchiette & Chicken 18.95

Orecchiette pasta served with broccoli, carrots, red onions, tomatoes,
red kidney beans and diced hot cherry peppers (optional)
tossed in garlic and oil

Oyster Mushrooms & Chicken Risotto 18.95

Served with carrots, peas, scallions and diced chicken breast with a touch of cream

Chicken Milanese 20.95

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

Salmon Piccata 24.95

Lemon sauce, capers, diced tomatoes and fresh basil served over linguine

Broiled Cat Fish Fillets 20.95

Served over broccoli rabe, cannellini beans, dried cranberries, hot sliced cherry peppers and mushrooms sautéed in garlic and oil

Jumbo Shrimp Fra Diavolo 24.95

Served over linguine tossed with a spicy Fra Diavolo sauce

 **HARRIGAN'S SURF AND TURF 39.95** 

A petite Fillet Mignon and a 6 oz. Canadian Lobster Tail served with drawn butter and a side of string beans sautéed in garlic and oil

Chicken Giambotta 21.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

PAN-SEARED SWORDFISH PICCATA 29.95

Atlantic Swordfish topped with a lemon sauce, capers, diced tomatoes and basil served over linguine pasta

CHICKEN PALERMO 24.95

Chicken Breast, roasted red peppers, asparagus, and artichokes tossed in a light marinara sauce served with a side of veggies

Bone In Beef Short Ribs 22.95

Short Ribs Slow roasted in a vegetable Ragu with a hint of Marinara served with string beans tossed in garlic and oil and a side of rice

Pan Seared Swordfish Steak 24.95

Served Piccata style with lemon sauce, capers, tomatoes and basil

served of linguine pasta

Veal Parmigiana 21.95

Tender breaded Veal cutlets topped with marinara, melted mozzarella served over linguine and marinara

Grilled Skirt Steak 26.95

Topped with caramelized onions and melted Gorgonzola Cheese served with veggies tossed in garlic and oil and a side mashed potatoes

JUMBO SHRIMP DE LA CASA 29.95

Jumbo shrimp and linguine pasta tossed with mushrooms and asparagus tossed in a pink vodka cream sauce

Broiled Brazilian RED SNAPPER 26.95

Served over broccoli rabe, carrots, cannellini beans, dried cranberries and hot cherry peppers tossed in garlic and oil

JUMBO SHRIMP FRA DIAVOLO 28.95

Tossed in a spicy tomato sauce served over Linguine pasta

GRILLED NORWEGIAN, SALMON AND JUMBO SHRIMP 31.95

Served with grilled zucchini, tomatoes, and mashed potatoes

Surf & Turf \$33.95

Filet Mignon & a Cold Water Lobster Tail served with drawn butter and a side of string beans sautéed in garlic and oil

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

CHICKEN MILANESE 22.95

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

FOUR CHEESE RAVIOLI 19.95

Topped with diced grilled chicken and our delicious vodka pink cream sauce

JUMBO SHRIMP CAPPELLINI 26.95

Angel hair pasta tossed with fresh basil, chopped cherry tomatoes, tossed in garlic & oil

HARRIGAN'S PAN-SEARED SALMON FRA DIAVOLO 27.95

Norwegian Salmon served with arugula and a spicy Fra Diavolo tomato sauce along with a side of string beans sautéed in garlic and oil and a side of white rice

Jumbo Shrimp Parmigiana 23.95

Breaded Jumbo Shrimp topped with marinara, melted mozzarella

served over linguine and marinara

Cauliflower Risotto 18.95

Served with carrots, peas, scallions and diced chicken breast
with a touch of cream

Grilled Scallops & Jumbo Shrimp 25.95

Served over Broccoli Rabe, chick peas, dried cranberries, carrots and cannellini beans tossed in
garlic and oil

CHICKEN SALTIMBOCCA 24.95

Chicken Breast topped with prosciutto, spinach and melted mozzarella served over linguine
pasta and drizzled with a Sherry wine Demi glaze

Jumbo Shrimp & Lobster Tail Fra Diavolo 27.95

Tossed with a spicy tomato sauce over Linguine pasta

Chicken Milanese 20.95

Breaded Chicken Breast served over roasted red peppers, Arugula and fresh mozzarella and a
side of balsamic dressing

Grilled Tuna Steak 24.95

Served over Broccoli Rabe, dried cranberries, carrots, cannellini beans, sautéed in garlic and oil

CHICKEN SALTIMBOCCA 24.95

Chicken Breast topped with prosciutto, spinach and melted mozzarella served over linguine
pasta and drizzled with a Sherry wine Demi glaze

PAN SEARED RED SNAPPER & CLAMS 27.95

Tossed with a lemon scampi sauce with basil and tomato served with a side of rice with veggies

GRILLED CENTER CUT PORK CHOPS 25.95

Topped with fried potatoes, sausage slices, mushrooms, hot, sliced cherry peppers in a brown
sauce, with a touch of marinara, served with veggies and a side of rice

Bone In Beef Short Ribs 23.95

Short Ribs Slow roasted in a vegetable Ragu with a hint of Marinara served with string beans tossed in garlic and oil and a side of rice

Entrées

Chicken Piccata \$21.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies and a side of mashed potatoes over linguine

Jumbo Shrimp & Mussel Fra Diavolo 24.95

Tossed with a spicy tomato sauce over Fettuccini pasta

Chicken Milanese 20.95

Breaded Chicken Breast served over roasted red peppers, Arugula and fresh mozzarella and a side of balsamic dressing

GRILLED CENTER CUT PORK CHOPS 25.95

Smothered with sautéed bell peppers, caramelized onions, hot sliced cherry peppers, served with a veggies and a side of rice

FILET OF FLOUNDER FRANCESE \$25.95

Lightly coated with egg and sautéed with a buttery white wine and lemon sauce served over Linguine pasta

CHICKEN SORRENTINO \$24.95

Chicken breast, topped with eggplant, tomatoes and melted mozzarella drizzled with a sherry wine Demiglaze served with a side of veggies and rice.

Pork Chop Marsala 20.95

With shiitake mushrooms, veggies and mashed potato on the side

Panko Flounder Over Cavatelli 21.95

Cavatelli pasta tossed in garlic and oil with broccoli, red beans, cherry tomatoes, red onions, scallions, carrots and diced hot cherry peppers

Chicken Palermo 21.95

Chicken breast, roasted red peppers, asparagus, artichokes tossed in a light marinara sauce served with a side of veggies

SALMON PICCATA \$29.95

Chilean Salmon served with capers, basil and diced tomatoes and our legendary lemon sauce served with a side of Broccoli Rabe sautéed in garlic and oil, with mashed potatoes

Baby Back Ribs 24.95

Topped with barbecue sauce and served with a side of Coleslaw, veggies and french fries

Jumbo Shrimp with Mussels & Scallops 26.95

Tossed in a spicy marinara sauce served over linguine pasta

Pork Chop Marsala 20.95

With shiitake mushrooms, veggies and mashed potato on the side

Grilled Rib Eye 31.95

Served with caramelized onions and veggies tossed in garlic and oil

Grilled Rib Eye 31.95

Served with caramelized onions and veggies tossed in garlic and oil

SIZZLING GARLIC RIB EYE 35.95

Served with caramelized onions, crumbled Gorgonzola cheese and veggies and fresh corn

Cajun Dusted Tuna Steak 24.95

Served over broccoli rabe, carrots, mushrooms, cannellini beans sautéed in garlic and oil

Jumbo Shrimp & Scallops Fra Diavolo 24.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Chicken Piccata \$21.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies served over linguine

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

Cavatelli & Chicken 18.95

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots and diced hot cherry peppers (optional)

 **Classic Corned Beef Platter 20.95** 

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

Cavatelli & Chicken 19.95

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

Baby Back Ribs 28.95

Topped with barbecue sauce and served with a side of Coleslaw,
veggies and french fries

Grilled Pork Chop Giambotta \$21.95

Topped with sliced sausage, bell peppers, onions, mushrooms, fried potatoes tossed in a zesty balsamic reduction served with a side of veggies

Panseared Salmon & Jumbo Shrimp 27.95

Salmon and shrimp tossed in our legendary Lemon Scampi sauce with a side of string beans tossed in garlic and oil and mashed potatoes

Orecchiette & Chicken 18.95

Orecchiette pasta served with broccoli, carrots, red onions, tomatoes, red kidney beans and diced hot cherry peppers (optional)
tossed in garlic and oil

BROILED ALASKAN COD 26.95

Served over broccoli rabe, diced carrots, red beans, chick peas, dried cranberries and hot cherry peppers tossed in garlic and oil

Fish & Chips 19.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

Grilled Pork Chop Giambotta 21.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction

Jumbo Shrimp & Clams Fra Diavolo 24.95

Served over linguine tossed with a spicy Fra Diavolo sauce

BABY BACK RIBS 28.95

Topped with barbecue sauce and an side of Coleslaw, veggies and steak fries

HARRIGAN'S GRILLED JUMBO SHRIMP 28.95

Served over broccoli rabe, chick peas, carrots, red beans, diced hot cherry peppers sautéed in garlic and oil

GRILLED TUNA STEAK 26.95

Topped with teriyaki sauce, scallions and sesame seeds served string beans sautéed in garlic and oil and a side of mashed potatoes

HARRIGAN'S

GRILLED CHICKEN & RIZZOTTO PRIMAVERA \$23.95

Grilled chicken, Broccoli, carrots, zucchini, scallions and peas with a touch of cream

Surf & Turf \$33.95

Filet Mignon & a Cold Water Lobster Tail served with drawn butter and a side of string beans sautéed in garlic and oil

Grilled Rib Eye 30.95

Topped with caramelized onions, melted Gorgonzola cheese

served a side of veggies and cajun skinny fries

Jumbo Shrimp & Clams Fra Diavolo 25.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Cavatelli & Chicken 18.95

Cavatelli pasta served with broccoli, red beans, cherry tomatoes, red onions, scallions, carrots and diced hot cherry peppers

Pan seared Norwegian Salmon & Jumbo Shrimp 27.95

Salmon and Shrimp tossed in our legendary lemon scampi sauce

Served with a side of mashed potatoes and string beans and string beans tossed in garlic and oil

Pan seared Red Snapper & Clams 25.95

Tossed with a lemon scampi sauce with basil and tomato served with a side of rice with veggies

Jumbo Shrimp & Scallops 25.95

Served with mushrooms and peas over linguine in a

vodka pink cream sauce

Jumbo Shrimp & Scallops 25.95

Tossed in a lemony Scampi sauce over linguine

Parmesan Encrusted Chicken Breast 20.95

HARRIGAN'S

Served with Asparagus and sun dried tomatoes and artichoke hearts tossed in a lemon sauce
served with vegetable and mashed potatoes

Fettuccini Bolognese 17.95

Homemade hearty meat and tomato sauce with carrots and peas over Fettuccine Pasta

Chicken Saltimbocca 21.95

Chicken Breast topped with prosciutto, spinach and melted mozzarella served over linguine pasta and drizzled with a Sherry wine Demi glaze

JUMBO SHRIMP CAPPELLINI 27.95

Angel hair pasta tossed with Shiitake mushrooms, garden peas, tossed in our vodka pink cream sauce

GRILLED PORK LOIN SPECIAL 24.95

Topped with sautéed Bell Peppers, caramelized onions, sliced cherry peppers served with veggies and a side of rice

Pan seared Norwegian Salmon Marsala 24.95

With Shiitake mushrooms, artichokes, cherry tomatoes, with marsala sauce Served with a side of mashed potatoes and string beans tossed in garlic and oil

Jumbo Shrimp & Clams 25.95

Tossed with shiitake mushrooms and peas in a vodka pink cream sauce served over Linguine pasta

Cavatelli & Chicken 18.95

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots and diced hot cherry peppers (optional)

tossed in garlic and oil

Grilled Pork Chop Giambotta 21.95



Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction

HARRIGAN'S MEAT LASAGNA 19.95

Ground Beef, light marinara and melted mozzarella cheese
layered between sheets of pasta served with a side of garlic bread

Fettuccine & Jumbo Shrimp 25.95

Jumbo shrimp and fresh basil, chopped cherry tomatoes, tossed with fettuccine pasta and garlic and oil

 Harrigan's Surf and Turf 38.95 

A petite fillet mignon and a cold water lobster tail served with drawn butter and a side of corn & string beans sautéed in garlic and oil

Orecchiette & Grilled Chicken 18.95

Or a kitty pasta with broccoli, carrots, red onions, diced tomatoes, red beans, toasted pinenuts and hot cherry peppers tossed in garlic and oil

TRICOLOR TORTELLINI BOLOGNESE 19.95

Served with hearty homemade meat and tomato sauce, mixed with carrots and peas, served over cheese filled tortellini pasta

TRICOLOR TORTELLINI AL FREDO 19.95

Served with grilled chicken, crispy crumbled bacon, scallions and homemade Alfredo Sauce

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

RIGATONI BOLOGNESE 21.95

Served with hearty homemade meat and tomato sauce, mixed with carrots and peas, served over Rigatoni pasta

Jumbo Shrimp Fra Diavolo 24.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Chicken & Eggplant Parmigiano Combo 20.95

Layered with marinara and melted mozzarella served over Angel Hair pasta

Grilled Rib Eye Steak 31.95

Served with caramelized onions, and melted Gorgonzola cheese served with string beans tossed in garlic and roasted potatoes

Harrigan's Surf and Turf 38.95

A petite fillet mignon and a cold water lobster tail served with drawn butter and a side of corn & string beans sautéed in garlic and oil

Grilled Pork Chop Marsala 21.95

Served with shiitake mushrooms and Marsala sauce and a side of veggies and rice

Chicken Saltimbocca 21.95

chicken breast topped with prosciutto, spinach and melted mozzarella served over linguine pasta drizzled with a sherry wine demi-glaze

Seafood Fra Diavolo 29.95

Jumbo Shrimp, Clams and Scallops served over linguine pasta
tossed with a spicy fried Diavolo sauce

PANKO FLOUNDER 23.95

Flash fried Panko breaded flounder served with coleslaw tartar sauce and homemade salt and vinegar potato chips

Grilled Skirt Steak 28.95

Topped with caramelized onions, melted Gorgonzola cheese served with veggies toasted garlic and oil and a side of curly fries

GRILLED SKIRT STEAK 34.95

Topped with caramelized onions, served with veggies tossed in garlic, with a side of rice and a fresh Chimichurri sauce

Classic Corned Beef Platter 21.95

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

Grilled Tuna Steak 24.95

Served over Broccoli Rabe, dried cranberries, carrots, cannellini beans, sautéed in garlic and oil

Seafood Fra Diavolo 29.95

Jumbo shrimp, clams, and scallops with spicy tomato sauce over linguine pasta

Blackened Cajun Grilled Rib Eye 33.95

Served with caramelized onions, mushrooms, string beans, sautéed in garlic and oil and rice

Fettuccini & Jumbo Shrimp 25.95

Jumbo Shrimp and fresh basil, chopped cherry tomatoes tossed

With Fettuccini in garlic and oil

CHICKEN CORDON BLEU 26.95

Chicken stuffed with ham and Swiss cheese rolled up and breaded then sliced into rings topped with a mushroom Demi glaze served with a side of rice and veggies

Grilled Skirt Steak 35.95

Topped with caramelized onions and melted Gorgonzola cheese served with string beans tossed in garlic and oil with a side of rice

HARRIGAN'S HAND BATTERED FISH & CHIPS 26.95

Atlantic Cod battered and served with skinny fries and a side of tartar sauce and coleslaw

MEXICAN CHICKEN QUESADILLA 23.95

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and warm tortilla strips

PANSEARED SWORDFISH PICCATA 28.95

Atlantic Swordfish topped with a lemon sauce, capers, diced tomatoes and basil served over Angel Hair (Capellini) Pasta

 Lobster Rolls 24.95 

Served on New England style split top rolls and a side of warm homemade Salt & Vinegar potato chips

Broiled Mahi Mahi 24.95

Served over broccoli rabe dried cranberries, cannellini beans, sliced cherry peppers tossed in garlic and oil

GRILLED JUMBO SHRIMP 27.95

Served over broccoli rabe, chickpeas, carrots, cannellini beans, and hot sliced cherry peppers tossed in garlic and oil

Penne Primavera with Meatballs 18.95

Penne pasta with mixed veggies and meatballs tossed with garlic and oil

Chicken Piccata \$21.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies and a side of mashed potatoes over linguine

Grilled Skirt Steak 28.95

Topped with caramelized onions, served with string beans tossed in garlic and oil with veggies, rice and a side fresh Chimichurri sauce

Fettucini di Mare 20.95

Chopped Clams and Baby Shrimp served over fettuccini with peas, carrots and a Vodka pink cream sauce

STUFFED RED PEPPER 22.95

Ground steak, onions, mushrooms, sun-dried tomatoes, basil, scallions, garlic served inside a pepper topped with melted mozzarella and cheddar cheese and Pomodoro sauce

Jumbo Shrimp & Clams Fra Diavolo 25.95

Tossed with linguine and a spicy Fra Diavolo sauce

Chicken Quesadilla 18.95

Grilled chicken, onions, tomatoes in side warm tortillas served with a side of salsa and skinny fries

GRILLED WHISKEY RIB EYE 35.95

Served with mushrooms topped with a whiskey demi-glaze served with string tossed in garlic and oil and a side of mashed potatoes

PAN-SEARED SWORDFISH PICCATA 29.95

Atlantic Swordfish topped with a lemon sauce, capers, diced tomatoes and basil served over linguine pasta

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

Broiled Alaskan Cod 24.95

Served over broccoli rabe, carrots, cannellini beans, dried cranberries and hot cherry peppers tossed in garlic and oil

**NEW ZEALAND GREEN LIP MUSSELS
WITH BABY SHRIMP & CHOPPED CLAMS 28.95**

Shrimp and Mussels served over Capellini tossed with a spicy Fra Diavolo sauce

JUMBO SHRIMP & NEW ZEALAND GREEN LIP MUSSELS 28.95

Shrimp and Mussels served over Linguine tossed with a spicy Fra Diavolo sauce

PANKO FLOUNDER OVER CAVATELLI 25.95

Panko breaded Flounder served over pasta tossed with broccoli, carrots, red onions, tomatoes, red beans, diced hot sliced cherry peppers and garlic and oil

Stuffed Red Pepper 18.95

Ground steak, onions, mushrooms, sun-dried tomatoes, basil, scallions, garlic served inside a pepper topped with melted mozzarella and cheddar cheese and Pomodoro sauce

Jumbo Shrimp Fra Diavolo 24.95

Tossed in a spicy tomato sauce served over Linguine

FILET OF FLOUNDER FRANCESE \$24.95

Coated with egg, sautéed with a buttery white wine and lemon sauce served over Linguine pasta

RED SNAPPER FRANCESE \$26.95

Coated with egg and sautéed in a white wine, lemon and butter sauce served over Linguine pasta

CHICKEN CORDON BLEU 25.95

Chicken stuffed with ham and Swiss cheese rolled up and breaded then sliced into rings topped with a mushroom Demi glaze served with a side of rice and veggies tossed in garlic and oil

Ask your server about new arrivals!

carrot cake - chocolate mousse pie -

peanut butter silk

Ice cream: Vanilla, Chocolate, Mint Chip, Tartufo & Lemon Sorbet

SUMMER SPECIAL DRINK LIST

DREAMSICLE MARTINI 11.95

Stoli Vanilla Vodka blended with fresh squeezed Valencia Orange drink

a summer treat to be enjoyed year-round

SPICY WATERMELON MARGARITA 11.95

with puréed watermelon and

Jalapeño infused simple syrup, sweet, sour, spicy and refreshing

BULLEIT AND LEMONADE 11.00

Your choice of Bulleit Bourbon or Bulleit Rye mixed with our house made Boardwalk Style
Lemonade

IRISH APPLE 8.95

Jameson Irish Whiskey served in a tall glass with Angry Orchard Apple Cider. Garnished with a
lime wedge. Crisp and refreshing

HARRIGAN'S SIGNATURE IRISH COFFEE 9.95


Medium roast coffee, brown sugar cubes, Tullamore D.E.W. an Irish Whiskey topped with fresh
cream

SUMMER SPECIAL DRINK

IRISH MULE 9.95

Tullamore D.E.W. Whiskey served in a tall glass with Gosling's Ginger Beer and muddled limes.
Crisp and refreshing

NEW DESSERTS MENU:

strawberry swirl cheese cake - cherry pie - chocolate mousse pie strawberry swirl cheese cake
- tartufo - lemon sorbet - ice cream Chocolate or Mint Chocolate Chip 

DREAMSICLE MARTINI 11.95

Stoli Vanilla Vodka blended with fresh squeezed Valencia Orange drink

a summer treat to be enjoyed year-round

☕ HARRIGAN'S SIGNATURE IRISH COFFEE 9.95 ☕

Medium roast coffee, brown sugar cubes, Tullamore D.E.W. an Irish Whiskey topped with fresh cream

Harrigan's

SAINT PATRICK'S DAY SPECIALS

CORNED BEEF SPRING ROLLS 15.95

Hand rolled corned beef, shredded cabbage and diced red potatoes served with mashed potatoes and spicy mustard

CORNED BEEF SLIDERS 14.95

2 sliders topped with Swiss cheese on Slider Rolls served with skinny fries

IRISH STYLE BANGERS & MASH 18.95

Grilled Irish sausages served over mashed potatoes and topped with onions and brown Gravy

SAINT PATRICK'S DAY BURGER 18.95

Topped with Cheddar cheese and Bacon served with steak fries

HARRIGAN'S FAMOUS STEAK SANDWICH 19.95

Served with your choice of cheese a steak fries

CORNED BEEF RUEBEN 15.95

Served open face on Rye bread with Russian dressing, lean slices of Corned Beef and sauerkraut and melted swiss cheese

CORNED BEEF SANDWICH 15.95

Lean sliced corned beef on Rye bread with steak fries

25.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

CLASSIC CORNED BEEF PLATTER 24.95

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

HARRIGAN'S SHEPARD PIE 24.95

Ground beef and veggies topped with a mashed potato crust

BABY BACK RIBS 29.95

Topped with barbecue sauce and served with a side of Coleslaw, veggies and french fries

GUINNESS STEAK 32.95

Grilled and topped with a Guinness Stout reduction served with mashed potatoes and veggies

PANSEARED SALMON 25.95

Norwegian Salmon served with artichokes, mushrooms and cherry tomatoes in a marsala sauce with a touch of cream

CHOPPED BEEF SHORT RIBS 24.95

Slow roasted in a vegetable Ragu sauce with a touch of marinara served over Rigatoni chicken breast, topped with eggplant, tomatoes and melted mozzarella drizzled with a sherry wine Demiglaze served with a side of veggies and rice.

 Kid's Menu 11.95 

TWO SLIDERS

Beef sliders with American cheese and fires

KID'S HOT DOG

Classic Hot Dog served with fries

CHICKEN FINGERS

Served with fries

MAC & CHEESE BITES

Served with fries

PENNE PASTA

Served with Marinara or Butter or plain

GRILLED CHEESE

American cheese on Pullman white bread Served with fries

DESSERTS

CARROT CAKE, STEAKHOUSE STYLE CHEESE CAKE, KEY LIME PIE,

 ICE CREAM FROM LAKE HIAWATHA DAIRY: 



Chocolate, Vanilla, Tartufo, Lemon Sorbet Root Beer Float (with Saranac Root Beer)



NEW & IMPROVED WIFI: Harrigans Guest

PASSWORD: since1982



 Desserts & Ice Cream: 

Mint Oreo Pie  Bailey's Bundt Cake

Ice cream From Lake Hiawatha Dairy: Leprechaun Mint & Vanilla

LOBSTERFEST MENU

LOBSTER BISQUE 7.95 CUP 12.95 BOWL

Smooth creamy tomato bisque served with homemade croutons and Lobster meat

LOBSTER CAKE 14.95

Lobster meat and just enough breading to bind it together served over Tartar Sauce with corn niblet garnish

SOUP

CHICKEN VEGETABLE

SHAREABLE APPETIZERS

FILET MIGNON ON GARLIC BREAD 16.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

CAULIFLOWER BITES 12.95

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

DINNER SALAD SPECIAL

GRILLED BUFFALO CHICKEN DINNER SALAD 23.95

A dinner portion of seasoned grilled chicken breast served over Romaine, strawberries, mango, grapes, carrots, tomatoes, crumbled, feta cheese, and a side of homemade ranch dressing

ENTRÉES

STEAMED MAINE LOBSTER PLATTER 35.95

1 1/2 pound steamed lobster and prepped served with corn on the cob and red bliss potatoes drawn butter and lemon wedges

GRILLED PORK CHOP GIAMBOTTA 25.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

PAN-SEARED SALMON PICCATA 29.95

Chilean Salmon topped with a lemon sauce, capers, diced tomatoes and basil served over linguine pasta

 **LOBSTER ROLLS 25.95** 

Served on New England style split top rolls and a side of fresh warm homemade Salt & Vinegar potato chips

DESSERTS

 **CHOCOLATE LAYER CAKE, STEAKHOUSE STYLE CHEESE CAKE, KEY LIME PIE, CARROT CAKE** 

 **ICE CREAM FROM LAKE HIAWATHA DAIRY:** 

Chocolate, Vanilla Bean, Lemon Sorbet, Tartufo & Root Beer Float (with Saranac Root Beer)

Wifi: Harrigans Guest

Password: since1982

 End of Summer schedule announcement: 

Harrigan's is **CLOSED** Mondays and **OPEN** Sundays starting September 8th.

Starting this weekend our summer hours are going to change. Harrigan's will be **CLOSED** Sundays and **OPEN** Mondays until early September. Wifi: Harrigans Guest Password: since1982

 **LOBSTER OVER LINGUINE: YOUR CHOICE OF SAUCE 33.95** 

Fresh Lobster tossed with Linguine pasta

Pick One Style :

Vodka pink cream sauce

Lemon Scampi

or

Fra Diavolo (Spicy Tomato Sauce)

GRILLED WHISKEY RIB EYE 35.95

Served with mushrooms topped with a whiskey demi-glaze served with string tossed in garlic and oil and a side of mashed potatoes

LATE BREAKFAST

BREAKFAST SANDWICHES 11.95

Taylor Ham, Egg & Cheese

Bacon, Egg & Cheese

Sausage Egg & Cheese

Your choice of meat - served on a fresh baked Sorrento's Hard Roll and a side of steak fries

BELGIAN WAFFLE 13.95

Served with Breakstone's Whipped Salted Butter and 100% Real Maple Syrup

Served with a side of your choice:

Applewood Smoked Bacon, Taylor Ham or Sausage Patties

SCRAMBLED EGG PLATTER 13.95

Three fresh Eggs scrambled Served with a Side of Tater Tots

And Your choice:

Applewood Smoked Bacon, Taylor Ham or Sausage Patties

Melt Cheese over Your eggs for \$1.00 extra

EYE OPENERS

HARRIGAN'S OWN FRESH MIXED BLOODY MARY

Mixed here with Spanish Queen Olives a Slice of Grilled New Jersey made Taylor Ham (optional)

Like it Spicy? Ask your server or Bartender to add more "Tolko Extra Strength Horseradish"

FRESH SQUEEZED SCREWDRIVERS

Look down at the end at Bar and watch Fresh OJ get Squeezed and mixed

with Your favorite Vodka

SERVED FROM 11:30 - 3:00 SATURDAYS & SUNDAYS

NEW & IMPROVED WIFI: Harrigans Guest

PASSWORD: since1982

HARRIGAN'S SURF AND TURF 39.95

A petite fillet mignon and a cold water lobster tail served with drawn butter and a side of corn & string beans sautéed in garlic and oil

20 minutes for a steamed lobster?

How many can you make at once?

Can you start a new lobster with one half cooked?

Would one more pot or bigger lobster pot help?

Bump system on the screen in use?

What's the hardest to prepare ?

Easiest to prepare?

How Can we make it better / more efficient ?

Drawn Butter warmers

CAULIFLOWER BITES 14.95

Lightly tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

HARRIGAN'S HAND BATTERED FISH & CHIPS 26.95

Atlantic Cod battered and served with skinny fries and a side of tartar sauce and coleslaw

HARRIGAN'S SHEPARD'S PIE 23.95

Ground beef and veggies topped with a mashed potato crust

BABY BACK RIBS 29.95

Topped with barbecue sauce and served with a side of Coleslaw, veggies and french fries