

Harrigan's Dinner Specials

Soup Of The Day

Split Pea Soup with roasted ham and croutons

Shareable Appetizers

Calamari DeLarosa 14.95

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

Zuppa Di Mussels 13.95

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

Bone in Beef Short Rib 15.95

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

Dinner Salad

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

Entrées

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

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

 **It's hot out. Cool off with Ice Cream:** 

Chocolate, Vanilla, Chocolate Chip Mint, Tartufo & Rainbow Sherbet

   **It's hot out. Cool off with Ice Cream:**   

Carrot Cake, Peanut Butter Silk Pie, Chocolate Mousse Pie & Cheese Cake

 **Ice Cream: Chocolate, Vanilla, Chocolate, Chocolate Chip Mint, Tartufo, and Rainbow Sherbet** 

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!

Key Lime Pie, Blueberry Pie, Coconut Cream, Apple Pie

ASK YOUR SERVER ABOUT OUR LATEST DESSERT LIST

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key lime pie - apple pie

Ice cream:

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

Ask your server about new arrivals!

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 13.95

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

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

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

Filet Mignon on Garlic Bread 14.95

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 Cheesed Eggplant Rollantini 9.95

Served with marinara sauce and melted mozzarella served with garlic bread

Corned Beef Spring Rolls 12.95

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

Asparagus Milanese 10.95

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

Zuppa Di Clams 14.95

Served with a lemon scampi sauce and garlic bread

Cauliflower Bites 10.95

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

Cauliflower Bites 10.95

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

Sesame Crusted Scallops 14.95

Topped with a Champagne Cream Sauce and fluffy mashed potatoes

Harrigan's Sampler Platter 15.95

Mac & Cheese Bite, Wing Dings, Skinny Fries 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 14.95

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

Scallops 14.95

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 Ribs 15.95

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

Grilled Eggplant 11.95

Sliced grilled eggplant with fresh mozzarella, diced tomatoes, roasted peppers, fresh basil and a balsamic glaze

Panko Breaded Jumbo Shrimp 15.95

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

Scallops 14.95

Topped with a lemon sauce over rice

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

Jumbo Coconut Shrimp 14.95

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

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**

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 mesculin salad with balsamic vinaigrette

Cheese Tortellini 13.95

Tender Tortellini in a vodka pink cream sauce with melted mozzarella

Cajun Dusted Scallops 15.95

Served over rice 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 14.95

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

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

Calamari DeLarosa 14.95

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

Homemade Gnocchi \$13.95

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

Zuppa Di Mussels 13.95

Black Mussels 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 10.95

**Lighty 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 14.95

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

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 off 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

Jumbo Coconut Shrimp 14.95

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 15.95

Served over mashed potatoes topped with a Champagne Cream sauce

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

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

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**

Cajun Dusted Salmon 20.95

**Served over Arugula, fried artichokes, diced apples, cucumbers,
strawberries, oranges, kiwi, red onion and diced fresh mozzarella cheese
with a side of balsamic vinaigrette**

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**

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**

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

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 Salmon 19.95

Served over mesculin, mandarin 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

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

Cajun Chicken Cobb Salad 19.95

Cajun dusted chicken breast served with 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

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

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 mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

Red Snapper Piccata 23.95

Served with a lemon sauce with capers over linguine 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

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

Grilled Jumbo Shrimp & Scallops 19.95

Served over mesculin, 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 mesculin, 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 mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

DINNER SPECIALS

Cauliflower Risotto \$18.95

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

Jumbo Shrimp Fra Diavolo 24.95

Tossed in a spicy tomato sauce served over Linguine

Fish & Chips 18.95

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

Pan seared Red Snapper 22.95

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

Jumbo Shrimp Fra Diavolo 23.95

Tossed with a spicy tomato sauce over linguine pasta

Chicken & Eggplant Parmigiano Combo 20.95

Layered with marinara and melted mozzarella

Broiled Chilean Sea Bass 31.95

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

Grilled Pork Chops 18.95

Served with caramelized onions and side veggies

Jumbo Shrimp & Linguine 23.95

Tossed with shiitake mushrooms in a vodka pink cream sauce

Jumbo Shrimp & Capellini 22.95

Tossed with shiitake mushrooms in a vodka pink cream sauce

Chicken & Arugula over Linguine 16.95

Tossed with sautéed garlic, tomatoes, scallions and red sauce

Risotto Primavera \$16.95

Assorted veggies and diced chicken with a touch of cream

Jumbo Shrimp Fra Diavolo 23.95

Tossed with a spicy tomato sauce over linguine pasta

Jumbo Shrimp Parmigiano 23.95

Topped with marinara sauce and melted mozzarella served over linguine

Fish & Chips 19.95

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

Chicken Milanese 19.95

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

Chicken Piccata \$20.95

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

Jumbo Shrimp & Mussel Fra Diavolo 24.95

Tossed with a spicy tomato sauce over Fettuccini pasta

Jumbo Shrimp Fra Diavolo 23.95

Tossed in a spicy tomato sauce served over Rice

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

Cavatelli & Chicken 18.95

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

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

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 20.95

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

Chicken Quesadilla 16.95

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

Cavatelli & Chicken 16.95

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

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

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 Pork Chop Giambotta 19.95

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

Chicken Giambotta 21.95

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

Harrigan's Shepard Pie 19.95

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 Piccata 23.95

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

Swordfish Piccata 23.95

Pan-seared Swordfish topped with a lemon sauce, capers, diced tomatoes and basil served with a side of veggies tossed in garlic and oil with a side of mashed potatoes

Chicken & Eggplant Parmigiano Combo 19.95

Layered with marinara and melted mozzarella with a side of broccoli

Chicken & Eggplant Parmigiano Combo 20.95

Layered with marinara and melted mozzarella served over Angel Hair pasta

Shrimp Fra Diavolo 23.95

Tossed with a spicy tomato sauce 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)

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

Mahi Mahi Piccata 23.95

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

Chicken Quesadilla 15.95

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

Grilled Rib Eye 30.95

Served with caramelized onions and mushrooms served with veggies tossed in garlic and oil with a side of rice

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 20.95

With shiitake mushrooms, veggies and mashed potato on the side

Panko Flounder Over Cavatelli 21.95

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

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

Chicken Murphy 19.95

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

Grilled Rib Eye 29.95

Served with caramelized onions melted gorgonzola served with a side of veggies and cajun dusted skinny fries

  **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

Grilled Pork Chops 18.95

Served with caramelized onions and side veggies

Fettuccini De la Casa 23.95

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

Panseared Pork Loin 20.95

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

Jumbo Shrimp & Scallops 23.95

Served over linguine in a vodka pink cream sauce

Shrimp & Scallops Fra Diavolo 23.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Grilled Skirt Steak 25.95

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

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 Cajun dusted skinny fries

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

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

Baby Back Ribs 22.95

Topped with barbecue sauce and an side of Coleslaw, veggies and french 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 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

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

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 \$20.95

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 & Mussels Fra Diavolo 25.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Jumbo Shrimp & Clams Fra Diavolo 24.95

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

Chicken Giambotta 21.95

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

Swordfish Piccata 25.95

Pan-seared Swordfish topped with a lemon sauce, capers, diced tomatoes and basil served with a side of veggies tossed in garlic and oil with a side of mashed potatoes

Chicken Palermo 21.95

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 over 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 of mashed potatoes

Capellini De La Casa 24.95

Jumbo Shrimp over Angel Hair pasta and a vodka pink cream sauce with mushrooms and peas

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

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

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, carrots, shiitake mushrooms, cannellini beans, and hot cherry peppers sautéed in garlic and oil

Comes with 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 \$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

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

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 \$24.95

Norwegian Salmon served with capers, basil and diced tomatoes and our legendary lemon sauce served with string beans and a side of 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

Blackened Grilled Rib Eye 31.95

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

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)

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 22.95

Served over broccoli rabe, carrots, shiitake mushrooms, cannellini beans, diced 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

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

Served with Asparagus and sun dried tomatoes and artichoke hearts tossed in a lemon sauce served with veggies 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 24.95

Angel hair pasta tossed with arugula, diced tomatoes in a lemon sauce

Grilled Pork Chops 20.95

Served with caramelized onions, mushrooms and veggies served with 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 16.95

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

TriColor Tortellini Alfredo 18.95

Served with grilled chicken, scallions and homemade Alfredo Sauce

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 12.95

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

Corned Beef Sliders 12.95

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

Saint Patrick's Day Burger 16.95

Topped with Cheddar cheese and Bacon served with steak fries

Harrigan's Famous Steak Sandwich 16.95

Served with your choice of cheese a steak fries

Corned Beef Rubeen 13.95

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

Corned Beef Sandwich 12.95

Lean sliced corned beef on Rye bread with steak fries

Fish & Chips 19.95

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

🍀 Classic Corned Beef Platter 20.95 🍀

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

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

Baby Back Ribs 24.95

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

Guinness Steak 29.95

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

🍀 Saint Patrick's Day Specials 🍀

Irish Steak 29.95

Grilled and topped with mushrooms and a Jameson whiskey Demi-glaze served with red potatoes and veggies

PanSeared Salmon 23.95

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

Bangers & Mash 16.95

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

Chopped Beef Short Ribs 22.95

Slow roasted in a vegetable Ragu sauce with a touch of marinara served over Rigatoni

🍀 Kid's Menu 9.95 🍀

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

Ziti Pasta
Served with Marinara or Butter or plain

Grilled Cheese
American cheese on Pullman white bread
Served with fries