

# Sheehan's Take Out

## Appetizers

**Shrimp and Fried Grit Cake** – Lightly-fried grit cake with roasted peppers and asiago topped with shrimp, onions, peppers, and andouille in Tasso gravy -**\$10**

**Rosemary Mussels**- Fresh Prince Edward Island mussels in a champagne and rosemary cream sauce - **\$10**

**Irish Corned Beef Spring Rolls** – Corned Beef, cabbage, carrots, swiss cheese, and onions in a crispy fried spring roll with homemade thousand island dressing - **\$8**

**Seared Scallops** – Seared scallops, lardon, butternut squash puree and balsamic reduction. - **\$12**

**Oyster Stew** – oysters, bacon, and onions in a crème and brandy seafood broth, topped with green onions and locally sourced organic micro-greens

## Salads

**Green Jacket** – Crisp greens, tomatoes, Vidalia onions, blue cheese, and pita chips with an herb vinaigrette – **Reg \$7/Entrée \$14**

**Fried Green Tomato** – Cornmeal battered fried green tomatoes over crisp greens, Vidalia onion, and tomatoes with a buttermilk blue cheese dressing – **Reg \$7/Entrée \$14**

Add

Grilled Salmon - \$12/Shrimp - \$8/Filet - \$17/Seared Tuna - \$12

## Entrees

**Ginger Soy Tuna** – Seared fresh sushi grade tuna served over stir-fried vegetables with a ginger soy glaze and wasabi aioli - **\$26**

**Fish and Chips** – Beer battered fresh cod, house-cut fries with tartar sauce - **\$17**

**Honey Lacquered Duck** – half a roasted, boneless, ginger soy marinated duck, flash fried and served with Stilton cheese grits, sesame fried green beans, and an Asian BBQ sauce - **\$23**

**Shrimp and Grits** – Gulf shrimp, andouille sausage, onions, and peppers in a Tasso gravy - **\$21**

**Filet of Beef** – Center cut 8oz beef tenderloin with horseradish mashed potatoes, sautéed asparagus, and a red wine veal reduction - **\$31** (Get it as a **Surf and Turf** with 5 fried shrimp, and onion rings - **\$38**)

**Grilled Salmon** – Wild-caught Scottish salmon with horseradish mashed potatoes, roasted vegetables and a lemon caper butter sauce. - **\$26**

**Bangers and Mash** - Irish smoked bangers, horseradish mashed potatoes, covered with mushroom and onion gravy -**\$17**

**Sheehan's Pub Burger** – 50/50 house blend pork belly and chuck roast patty, caramelized onions, Guinness bacon beer cheese, served on a pretzel bun, with house cut fries - **17**

## Sides - \$4

Sautéed Asparagus • Horseradish Mashed Potatoes • Stilton Cheese Grits  
House-cut Fries • Roasted Vegetables