

Sheehan's Irish Pub

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 - **\$12**

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**

Chile Fried Shrimp – Beer battered shrimp in a sweet chili sauce with sticky rice and stir-fried vegetables - **\$9**

Scotch Egg – Hard-boiled egg, wrapped in sausage and breadcrumbs, with house-cut fries and creole honey mustard - **\$6**

Tuna Appetizer – Seared Yellowfin tuna, thinly sliced, dressed with ginger soy glaze, wasabi aioli, and toasted sesame seeds - **\$22**

Stuffed Jalapenos – Smoked bacon wrapped jalapenos stuffed with cream and cheddar cheese- **\$9**

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**

Strawberry Peach Summer Salad – Arugula, shaved fennel, goat cheese, strawberries, peaches, watermelon, olive oil, balsamic reduction - **\$10**

Add

Grilled Salmon - \$15/Shrimp - \$8/Filet – \$22/Seared Tuna - \$17/Scallops - \$12

Entrees

Catfish Louisiane – Mississippi farm raised catfish topped with sautéed crawfish and mushroom in a lemon, wine, and butter sauce over Stilton cheese grits - **\$23**

Ginger Soy Tuna – Seared fresh sushi grade tuna served over stir-fried vegetables with a ginger soy glaze and wasabi aioli - **\$28**

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 - **\$26**

Filet of Beef – Center cut 8oz beef tenderloin with horseradish mashed potatoes, sautéed asparagus, and a red wine veal reduction - **\$34** (Get it as a **Surf and Turf** with 5 fried shrimp, and onion rings - **\$40**)

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

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**

Shrimp and Crawfish Pasta – Penne pasta, shrimp and crawfish in a spicy crème sauce with asiago cheese, red peppers, mushrooms and green onion -**\$23**

Specials

Soft Shell Crab – Fresh, live, Chesapeake soft shell crab, lightly breaded and fried, topped with horseradish hollandaise served with rice and roasted vegetables. - **\$20 (1)/\$36 (2)**

Sides - \$4

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