

Sheehan's Irish Pub

Appetizers

Shrimp and Fried Grit Cake –topped with shrimp, onions, peppers, and andouille in Tasso gravy -**\$10**

Prince Edward Island Mussels- champagne and rosemary cream sauce - **\$12**

Irish Corned Beef Spring Rolls –cabbage, carrots, swiss cheese, onions, homemade 1000 island dressing - **\$8**

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

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

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

Seared Scallops – butternut squash puree, lardons, balsamic reduction -**\$12**

Shrimp Bisque - shrimp stock, celery, onions, peppers, white wine, heavy crème – **Cup \$4 / Bowl \$7**

***NEW* Baja Shrimp Tacos** – 3 street tacos, blackened shrimp, avocado lime crema, spicy mango slawlsa - **\$11**

Salads

Green Jacket – crisp greens, tomatoes, onions, blue cheese, pita chips, herb vinaigrette – **Reg \$7/Entrée \$14**

Fried Green Tomato –crisp greens, onion, tomatoes, buttermilk blue cheese dressing – **Reg \$7/Entrée \$14**

Fall Salad – arugula, burrata, candied pecans, butternut, pomegranate molasses, gold raisins, brown butter - **\$10**

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

Entrees

Catfish Louisiane –sautéed crawfish & mushroom in a lemon, wine, and butter sauce over grits - **\$23**

Ginger Soy Tuna –stir-fried vegetables, ginger soy glaze, wasabi aioli - **\$28**

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

Honey Lacquered Duck –ginger soy marinade, flash fried, grits, fried green beans, Asian BBQ sauce - **\$26**

Filet of Beef –8oz beef tenderloin, mashed potatoes, sautéed asparagus, red wine veal reduction - **\$34**

(Get it as a Surf and Turf with 5 fried shrimp, and onion rings - \$40)

Grilled Salmon –horseradish mashed potatoes, roasted vegetables, lemon caper butter sauce. - **\$26**

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

Shrimp and Crawfish Pasta – spicy shrimp and crawfish, asiago cheese, peppers, mushrooms, green onion -**\$23**

Cowboy Burger – house blend patty, bbq, onion ring, bacon, brioche bun, cheddar, stuffed jalapeno, fries - **\$17**

***NEW* Smoked Australian Lamb Shoulder** – collards, mash potatoes, veal redux, pomegranate molasses - **\$26**

****ASK ABOUT OUR WEEKLY SPECIALS****

Sides - \$4

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