

“appetizers”

“Fried Calamari”

Crispy & served with fresh marinara & our outrageous McDonagh dip
Or Buffalo style with bleu cheese dip... *a McDonagh's Favorite!*

10.

“Little Neck Clams”

A dozen steamed in Beer, garlic & basil

11.

“Cajun Shrimp”

Spicy & broiled in garlic butter served with garlic toast

11.

“McDonagh’s Boneless Buffalo Wings”

Tender chicken, grilled and served with buffalo sauce, bleu cheese and celery... *a pub specialty!*

8.50

“Buffalo Chicken Wings, Chicken Strips or Buffalo Chicken Strips”

Crispy golden brown or tossed with your choice of sauce hot or mild or Guinness BBQ

8.50

“Loaded Baked Potato Chips”

Thick-cut McDonagh Chips topped with crispy bacon, melted Cheddar-Jack cheese & ranch dip on the side

9.

“Nachos”

Home-made Chili, Cheddar-Jack cheese, tomatoes, onions
sliced jalapeno’s & black olives served with sour cream & salsa

11.

“Basket of Beer Battered Onion Rings”

Light, crisp & served with our outrageous McDonagh dip

7.50

“LB’s Cheesy Quesadilla”

Sauteed mushrooms, peppers & Cheddar Jack Cheese served with sour cream and salsa

9.50

“Deep Fried Mozzarella”

Golden brown & served with fresh marinara

6.50

“McDonagh’s Chips”

Irish-style sliced potatoes, seasoned in our own blend of spices
served with our outrageous McDonagh dip

4.50

“home-made soups”

“Cream of Potato Leek” “Soup of the Day”

Cup 2.75 Bowl 4.25

“Onion Soup Au Gratin”

Home-made and baked with crouton & melted mozzarella cheese
4.50

“Chili”

Topped with cheddar
Cup 4.50 Crock 6.

“Crock of Dublin Irish Stew”

Slow cooked beef, mixed vegetables & potatoes in a rich gravy
6.50

“custom salads”

First, pick your favorite salad...

“Bay Breeze Salad”

Mixed greens, walnuts, dried cranberries & crumbled bleu cheese
9.

“The Pub Salad”

Baby spinach with sliced portabella mushrooms, chopped bacon and red bliss potatoes
9.

“Country Club Salad”

Fresh romaine with crumbled bleu cheese and red onion
8.50

“Fresh Mozzarella Salad”

With roasted red pepper, tomato & fresh basil over mixed greens with balsamic vinaigrette
9.

“House Salad”

Mixed greens with grape tomatoes, carrots, cucumbers, croutons & choice of dressing
7.50 petite house salad 4.

“Caesar Salad”

Fresh-cut romaine, tossed with Caesar dressing, croutons & parmesan cheese
7.50 petite Caesar salad 4.

“Spinach Salad”

With bacon, hard-boiled egg, sliced mushrooms, carrots
cucumbers & cherry tomatoes...*simple!*
9.

“Cobb Salad”

Roast turkey, crumbled bleu cheese, bacon, hard-boiled egg, carrots
cucumbers & cherry tomatoes over mixed baby greens
11.

then, top it off with one of the following:

Blackened Salmon 6. Grilled Rib Eye 6.

Grilled Chicken 3.75 Blackened Chicken 3.75 Grilled Shrimp 5. Blackened Shrimp 5.

Homemade Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey-Mustard, Russian, O & V, Low-Carb Italian and Low-Cal Raspberry Vinaigrette

“sandwiches... *and then some*”

“Capital Hill Chicken Cheesesteak”

Grilled chicken breast topped with melted American cheese, sautéed peppers and onions
Served on toasted garlic bread

13.

“Jo’s Sloppy Chicken Grinder”

Tender sliced grilled chicken, topped with home-made chili, melted cheddar cheese
Salsa, chopped red onion, served on toasted garlic bread... *oooh baby!*

11.50

“McDonagh’s Slammer Sandwich”

Chicken fingers, fried mozzarella, coleslaw, BBQ sauce & onion rings
Served on toasted garlic bread

11.50

“McDonagh’s Outrageous Steak & Cheese Sandwich”

Grilled Rib eye steak topped with melted cheddar cheese & onion rings
Served on toasted garlic bread

13.

“Reuben”

Open-faced, tender house cooked corned beef, sauerkraut, Russian dressing
Covered with melted Swiss on toasted rye

11.

“Sligo”

Thinly sliced, roasted turkey breast, coleslaw, Russian dressing
Covered with melted Swiss & served open-faced on toasted rye

10.

“McDonagh’s Pub Po Boy”

Popcorn shrimp piled on a soft roll with shredded lettuce, tomato & our own Cajun mayo
10.

“Roasted Vegetable Sandwich”

Portobello mushrooms, roasted red peppers, grilled red onion
Fresh mozzarella cheese & basil with balsamic vinaigrette on toasted Italian bread

9.50 W/Grilled Chicken add 3.75 Grilled Shrimp add 5.

“Corned Beef Sandwich”

House-cooked & served on rye

9. W/ Swiss Cheese add .50

“Very Veggie Burger”

Grilled and topped with shredded lettuce and tomato on a hard roll served with a side salad...*simple!*
8.50

“Turkey Club”

Turkey breast layered with bacon, lettuce, tomato & mayo
Served on rye, white or whole wheat toast

9.50

All sandwiches are served with a heap of French fries or Sweet potato fries
Substitute a side salad 1. Substitute onion rings 1.50

“Amazing Cajun Wrap”

Grilled chicken with Cajun spices, tossed with cheddar jack cheese, romaine lettuce & ranch

9.

“Chicken Caesar Wrap”

Fried chicken, tossed with romaine & Caesar dressing

9.

“Corned Beef Wrap”

Tender house-cooked, with Swiss, kraut, and horseradish sauce

9.50

“Taylor’s Veggie Wrap”

Romaine, carrots, cucumbers, tomato, fresh mozzarella & roasted peppers
with light Italian vinaigrette on the side...*simple!*

8.50

“Fried Flounder Sandwich”

Lightly breaded & served with tarter sauce on rye, white or whole wheat

9.

“Blackened Salmon Sandwich”

Served on a roll with mixed baby greens, sliced tomato and creamy ranch dressing

12.50

“Meatloaf Sandwich”

Traditional, home-made, served on rye, whole wheat, white or hard roll

8.50

“grilled chicken specialties”

“Clubhouse Chicken Sandwich”

Grilled and topped with crispy bacon, lettuce, tomato & mayo

9.

“Smothered Chicken Sandwich”

Sautéed mushrooms, onions and mozzarella cheese

9.

“Cajun Chicken Sandwich”

Seared with Cajun spices, fresh baby spinach, tomato & ranch dressing

9.

“Buffalo Chicken Sandwich”

Grilled then tossed in our buffalo sauce & topped with chunky bleu cheese dressing

9.

“Margarita Chicken Sandwich”

Fresh tomato, fresh mozzarella & fresh basil

9.50

“Traditional Grilled Chicken Sandwich”

8.

Or... Build your own toppings: Cheddar, Swiss, Mozzarella, American, lettuce, tomato
jalapenos, red onion, sautéed mushrooms, sautéed onions, BBQ Sauce .50 each - Bacon or Bleu Cheese 1. each

All sandwiches are served with a heap of French fries or Sweet potato fries

Substitute a side salad 1.

Substitute onion rings 1.50

“entrees”

All entrees are served with a dinner salad or cup of soup

“Grilled London Broil”

Smothered with “sautéed mushrooms & peppers” or “bleu cheese & demi-glaze” with mashed potatoes & veggies

19. *add Dan’s Loaded Mashed Potatoes 1.50*

“Grilled Rib-Eye Steak”

Smothered with “sautéed mushrooms & peppers” or “bleu cheese & demi-glaze” with mashed potatoes & veggies

22. *add Dan’s Loaded Mashed Potatoes 1.50*

“Blackened Salmon”

Pan-seared with Cajun spices, mashed potatoes & veggies

20.

“McDonagh’s Original Fish & Chips”

Beer-battered cod served with fries, coleslaw & tarter sauce

16.

“Mussels Tuscany”

P.E.I. Mussels sautéed in garlic, olive oil, crushed red pepper, white wine, fresh tomato and parsley over angel hair

18.

“Penne ala Fresco”

Olive oil, garlic, fresh basil, chunks of fresh mozzarella & sundried tomatoes all sautéed with penne pasta

14. *w/Grilled Chicken add 3.75 Grilled Shrimp add 4.50*

“Grilled Chicken & Veggies”

Tender chicken breast grilled and served with mixed veggies & red bliss potatoes...*simple!*

16.

“Jumbo Fried Shrimp”

Golden brown served with our home-made cocktail sauce, French fries and coleslaw

18.

“Chicken Murphy”

With Bangers, peppers, jalapeno peppers, onions & red bliss potatoes in our special zesty Murphy sauce

18.

“Shepard’s Pie... *McDonagh’s style!*”

Chunks of beef & mixed vegetables in a hearty gravy

Topped with mashed potatoes & baked until bubbly golden brown

16.

“Chicken Pot Pie”

Tender Chicken & mixed veggies in a creamy gravy surrounded by mashed potatoes

then topped with melted cheddar jack cheese

16.

“Dublin Irish Stew”

Slow-cooked beef, mixed vegetables & potatoes in a rich gravy

14.50

“Fried Flounder”

Lightly breaded & served with French fries, coleslaw & tarter sauce

16.

“Meatloaf”

Traditional, home-made w/brown gravy, mashed potatoes & veggies

14. *add Dan’s Loaded Mashed Potatoes 1.50*

“Bangers and Mash”

Pork sausages on a heap of mashed potatoes topped with McDonagh’s brown gravy

14.

“sides”

French Fries 3.

Sweet Potato Fries 3.

Mixed Medley of Veggies 3.

Red Bliss Potatoes 3.

Mashed Potatoes 3.

Dan's Loaded Mashed Potatoes...*topped with melted cheddar jack cheese and bacon* 4.50

“beverages”

Soda, Unsweetened Iced Tea, Raspberry Iced Tea, Lemonade, Coffee, Tea
Cappuccino, Espresso, Hot Chocolate

“desserts”

“Be Happy Brownie Ala Mode”

Yummy warm chocolate brownie served with vanilla ice cream, whipped cream and caramel & chocolate drizzle
7.

“Irish Trifle”

Layers of Custard, pound cake, strawberries and blueberries
6.

“Molten Lava Cake”

Warm chocolate cake with a hot gooey center served with vanilla ice cream, whipped cream and chocolate sauce
7.

“Ask your server about the Dessert of the Day”

“Sharing is encouraged”

If you see the ingredients on this menu...then the chances are good that we can make it for you!

Unless we can't and then we apologize in advance for getting your hopes up



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McDONAGH'S PUB

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