

mcaLooon's

GOOD FOOD, GOOD DRINKS, GOOD TIMES

Appetizers

Clam Cakes

fried deliciousness
half dozen 8. dozen 14.

Cheese Board

assortment of cheese and crackers, with grapes, fig jam, and local honey comb 17.

Fried Pickles

spicy dill pickle chips, golden fried with a side of sriracha ranch 8.

Chicken Wings (6)

plain or buffalo 10.

Chicken Goujons (tenders)

buttermilk battered served with honey mustard 9.

Mozzarella Sticks

served with house marinara 8.

Fried Oysters

flash fried local oysters served with a spicy remoulade 17.

Pt. Judith Calamari

Rhode Island style with hot peppers and marinara 12.

Donegal Calamari

fried calamari tossed with mushrooms, capers, roasted red peppers, scallions, crushed red pepper, and a hint of soy 14.

P.E.I. Mussels

sautéed with chorizo, tomatoes, wine, and garlic 14.

Clams Casino

littlenecks with a Kerry Gold butter and bacon bread crumb topping 10.

Irish Poutine

French fries topped with corned beef, Irish cheddar, cheese curds and a Guinness gravy 12.

Hummus and Veggie Plate

white bean hummus served with fresh raw veggies 13.

TRIOLOGY OF REUBENS (TRIQUETRA)

Served on grilled marble rye with house made chips

Traditional Corned

Beef Reuben

sauerkraut, swiss cheese, and house made dressing 13.

*Paddy Melt

Reuben

6oz sirloin burger, sauteed onions, swiss cheese, and house made dressing 14.

Fried Fish Reuben

Guinness battered fried haddock, swiss cheese, coleslaw, and tartar sauce 15.

sambos (sandwiches)

Served with house made chips substitute french fries for 2.

Hot Dog or Banger

Grilled all beef hot dog or traditional Irish Banger (sausage) on a toasted roll 6./8.

onions, or sauerkraut 1.each

*Steak Sandwich

Sliced flat iron steak, caramelized onions, sauteed mushrooms, Irish cheddar, and an Irish whiskey horseradish aioli 16.

*Dubliner Burger

6oz sirloin burger served on a potato roll, with Irish cheddar cheese, and lettuce 13.

Irish BLT

Rashers (Irish bacon), lettuce, tomato, and mayo on toasted potato bun 14.

Southwest Veggie Burger

Spicy black bean burger, with arugula, red onion, and tomato on a potato bun with boursin cheese spread 13.

Grilled Marinated Eggplant

Grilled marinated eggplant, with roasted red peppers, arugula, and tomato on a potato bun with a boursin cheese spread 12.

Blackened Chicken

Spicy cajun chicken breast, with Irish cheddar and hickory smoked bacon, with lettuce and tomato 12.

Fried Chicken Sandwich

Crispy chicken breast with spicy remoulade, lettuce and tomato on a potato bun 12.

Caprese Chicken Sandwich

Grilled chicken topped with heirloom tomatoes, fresh mozzarella, and basil, drizzled with a balsamic reduction on a potato bun 13.

Blackened Shrimp Tacos

Blackened shrimp, shredded cabbage, fresh Pico de Gallo with a wasabi aioli on flour tortillas 15.

Fried Fish Sandwich

Guinness battered haddock on a potato bun with tartar sauce 13.

Lobster Roll

Fresh lobster meat poached in Kerry Gold Irish Butter on a toasted roll. Can also be served cold with mayo 23.

SOUP AND SALAD

New England Clam Chowder 6.

Add 2 Clam Cakes 4.

Guinness Stew

Chunks of beef, potatoes, carrots and onions simmered in a beef broth with fresh herbs and a hint of Guinness 16.

Fiddlers Green Salad

Mixed greens, tomatoes, carrots, cucumbers, and croutons 8.
Chicken 5. Flat Iron Steak 9. Shrimp 10. Salmon 12.

Classic Caesar

Crisp Romaine, shaved parmesan cheese, and croutons tossed in a Tuscan Caesar dressing 11.

Chicken 5. Steak 9. Shrimp 10. Salmon 12.

Salmon Salad

Arugula, tomatoes, seared salmon, topped with crispy pommes frites and dressed with a cucumber dill slaw 19.

Caprese Salad

Heirloom tomatoes, fresh mozzarella, and basil, drizzled with a balsamic reduction over mixed greens 14.

*Flat Iron Steak Salad

Mixed greens, red onions, blistered tomatoes, sliced flat iron steak, Gorgonzola, and crispy onion strings with a honey balsamic vinaigrette 20.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

McAloon's mules

A refreshing drink made with crisp ginger beer and spirits

Irish Mule
Caskmates
Jameson Irish
Whiskey

London Mule
Malfy citrus
gin and St.
Elder

Spanish Mule
New
Amsterdam
peach sangria

Kentucky Mule
George Dickel
bourbon, lime
and mint

Texas Mule
Tito's Vodka
and orange
bitters

Cool Mule
Svedka
Cucumber
vodka

1800 Coco Mule
Coconut
tequila, fresh
lime

pints

Guinness

**McAloon's
Irish Red**

Narragansett

Blue Moon

**Seasonal
Selection**

Green Blaze IPA

Bottles

Budweiser

**Magners
Irish Cider**

Bud Light

Smithwicks

Miller Light

Stella

**Heineken
Light**

Michelob Ultra

Heineken

Coors Light

Corona

Goose

Lagunitas IPA

Island

Summer

wine

*Offering CK Mondavi as our
house selection*

**William Hill
Chardonnay**
G/B 10./38.

Avalon Cabernet
G/B 9./36.

**Ruffino
Pinot
Grigio**
G/B 8./32.

**Nicolas Pinot
Noir**
G/B 9./36.

**Nobilo
Sauvignon Blanc**
G/B 9./36.

Conquista Malbec
G/B 8./32.

**Anton Bauer
Gruener**
G/B 9./36.

**Cocobon Red
Blend**
G/B 9./36.

Notre Dame Rose
G/B 9./36.

Lunetta Prosecco
Split 8.

flat breads

Cheese 10.

Pepperoni 12.

Chicken Pesto

topped with pesto, grilled chicken,
tomatoes, and fresh mozzarella 15.

Veggie

white pizza with grilled eggplant,
mushrooms, onions, roasted red peppers,
and fresh mozzarella 14.

Steak and Gorgonzola

slices of steak, and caramelized onions,
with Gorgonzola cheese and a balsamic
drizzle 16.

platters

Served with Cole Slaw and French Fries

Guinness Battered Fish and Chips 18.

Chicken Tenders

buttermilk dipped 15.

Fried Oysters

with cajun remoulade 20.

Fried Sea Scallops

served with tartar sauce 21.

entrees

Bangers & Mashed

Traditional Irish sausage and mashed potatoes with an onion gravy 16.

Seafood Pot Pie

Scallops, shrimp, and haddock in a savory sherry sauce topped with a puff pastry 23.

Southern Style Fried Chicken

Hand battered buttermilk fried chicken, served with mashed potatoes and cole slaw 16.

Cajun Chicken Alfredo

Penne pasta tossed with chicken and tomatoes in a rich cajun alfredo sauce 18.

Pan Seared Sesame Salmon

Sesame crusted salmon, pan seared with a miso ginger glaze, served with a Parmesan risotto cake and asparagus 26.

Broiled Sea Scallops

Broiled with white wine, garlic, and lemon zest, with a light panko crust and served with a risotto cake and green beans 24.

Half Roasted Statler Chicken

with a rosemary jus, mashed potatoes and green beans 17.

Little Necks and Linguini

Local little neck clams, chorizo, tomatoes, and white beans in a garlic chablis butter over linguini, finished with fresh basil 21.

Seafood Fra Diabolo

PEI mussels, little necks, shrimp, and scallops in a spicy red sauce and served over linguini 23.

* Coal Cracker Sirloin

10oz sirloin, grilled with cracked black pepper, topped with an Irish Whiskey demi glaze and served with mashed potatoes and asparagus 28.

After Dinner Treats

made with hot or iced coffee and fresh whipped cream

Irish Coffee

Jameson and coffee

Grand Coffee

Grand Mariner and coffee

Fowlers Coffee

Jameson and Baileys

COCO Mexican Coffee

Kahlua and 1800 coconut tequila

Nutty Irishman

Jameson, Baileys and Frangelico

Black Velvet Band

Black Velvet Caramel Whiskey and
vanilla vodka

Ask about our daily dessert specials