

CARRAGHER'S

New York City

LET'S BEGIN

BAKED HONEY & GARLIC CAULIFLOWER • \$12

Cauliflower Pieces tossed in Spicy Honey & Garlic Sauce, Finished with Chopped Spring Onions

FRENCH ONION SOUP • \$12

With Seasoned Croutons, Melted Swiss & Mozzarella Cheese

CHICKEN QUESADILLA • \$14

Diced Chicken, Bermuda Onion, Mixed Peppers, Shredded Cheddar & Mozzarella Blend Sides of Guacamole, Sour Cream, Pico de Gallo

MOZZARELLA STICKS • \$12

With Roasted Tomato & Basil Sauce

EGGPLANT ROLLATINE • \$16

Breaded Eggplant rolled with a Four Cheese House Blend Toppedd with Roasted Tomato & Basil Sauce

TRADITIONAL BAKED SAUSAGE ROLLS • \$13

With Spicy Mustard Dip

GOLDEN FRIED CHICKEN TENDERS • \$13

With Honey Mustard Dipping Sauce

GRILLED LOLLIPOP LAMB CHOPS • \$16

With Mint Aioli

BRICK OVEN BAKED 39TH STREET NACHOS • \$15

Tri-Color Chips topped with Cheddar & Jack Cheese, Jalapeños, Black Beans Topped with Sour Cream, Guacamole & Pico de Gallo
Add Chicken \$4 • Chili \$4 • Steak \$6

CARRAGHER'S CHICKEN WINGS

Buffalo - Jameson Chipotle infused BBQ - Teriyaki - Honey Garlic
Small \$13 Large \$20

FROM THE SEA

CLAMS OREGANATA • \$15

Whole Chopped Calms on the Half Shell With a Pepper, Onion, Garlic & Fresh Herb Stuffing

RHODE ISLAND CRISP FRIED CALAMARI RINGS • \$16

With Hot Cherry Pepper and Marinara Dipping Sauce

CHILLED EAST COAST OYSTERS

On the 1/2 Shell Over Crushed Ice Served with Sriracha, Lemon Sauce, Chimichurri Sauce
Market Price

CHILLED TOP NECK CLAMS

On the 1/2 Shell Over Crushed Ice Served with Sriracha, Lemon sauce, Chimichurri sauce
Market Price

CHIPS & DIPS • \$14

All servrd with Tri Color Tortillas

Choice of One: Spinach & Artichoke • Traditional Hummus • Guacamole & Salsa

SALAD DAYS

CHEF'S FRESHLY CHOPPED SALAD • \$16

Chopped Fresh Mozzarella, Cherry Tomato, Cucumber, Bermuda Onion, Corn Kernels & Romaine Leaves with Herb Croutons. Tossed in a Garlic & Basil Vinaigrette.

THE GLOVER WEDGE • \$15

Sliced Cured Black Olives & Gorgonzola Cheese In a Warm Bacon Dressing

THE CAVERN COBB SALAD IN A CRISP TORTILLA SHELL • \$19

Grilled Chicken & Crisp Bacon, Mixed Greens, Tomato, Avocado, Black Olives, Hard Boiled Egg, Red Onion, Crumbled Bleu Cheese in House Dressing

THE "FARM" SPINACH SALAD • \$15

Baby Spinach, Goat Cheese & Mixed Berries Drizzled in Raspberry Vinaigrette

THE ARKLES • \$15

Crisp Romaine Lettuce with Seasoned Croutons & Parmesan Cheese

CHARRED ASPARAGUS SALAD • \$15

Freshly Grilled Asparagus Spears on the Grill Lightly Seasoned and Finish with Slowly Poached Egg with Our Roasted Cherry Tomatos & Orange Vinaigrette

THE SMITHTOWN • \$15

Arugula, Portobella Mushroom, Feta Cheese, Pecans & Dried Cherries

By Land or by Sea: Add Chicken \$4 • Steak \$6 • Salmon \$5 • Rock Shrimp \$7

MERSEY SAMMIES

THE ABBY ROAD WRAP • \$16

Sliced Grilled Chipotle Chicken, Cheddar, Lettuce & Tomato

EDGE LANE SANDWICH • \$16

Grilled Eggplant, Roasted Red Pepper, Artichoke, Spinach & Olive Tapenade on a Ciabatta Roll

CARRAGHER'S STEAK SANDWICH • \$18

Sliced Roast Beef, Onions, Pepper Jack Cheese On a Hero Roll with Au Jus Dip

THE BRIDEWELL • \$16

Grilled Marinated Breast of Chicken, Roasted Red Pepper, Fresh Mozzarella on a Toasted Ciabatta with Pesto Aioli

GRILLED SUSHI GRADE TUNA STEAK WRAP • \$17

Sushi Grade Tuna Steak in a Spinach Tortilla Wrap On a Bed of Sesame Slaw & Lemon Wasabi Aioli.

CARRAGHER'S SIGNATURE SLOW COOKER DONER KEBAB • \$18

Slow Roasted Bone-in-Leg of Lamb in Tandoori Naan Bread Filled with shredded Lettuce, Tomato, Bermuda Onion, Red Chili Sauce & Garlic Tzatziki Sauce


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BURGERS

All served with choice of House cut fries or House Salad
 Garnished with Lettuce, Tomato & Dill Pickle
 Add Sweet Potato or Curly Fries +\$2

CLASSIC BEEF BURGER • \$14

Grilled 8oz Black Angus Beef Burger
 Add Cheese \$1 Add Bacon \$2

RAJUN CAJUN • \$19

Grilled 80z Cajun Crusted Black Angus Beef Burger Finished
 with Grilled Chorizo Sausage, Irish Bacon and a Melted
 Porter Cheddar Cheese with a Sweet Relish Dressing

THE CARRAGHER 23 • \$19

8oz Black Angus topped with Gammon Ham,
 Fried Egg & HP Sauce

THE ALBERT • \$18

8oz Black Angus topped with Aged Cheddar,
 BBQ sauce, Frizzled Onions & Bacon

GOBBLE GOBBLE • \$18

Grilled Apple Stuffed Turkey Burger
 Topped with Carmelized Cipollini Onions,
 Gruyere Cheese & Fig Jam

ANFIELD ROAD • \$18

Portabello Mushroom Veggie Burger,
 topped with avocado Chimichurri sauce

SLIDERS

With Fries

BEEF • \$16

3 Beef Sliders with Melted
 American Cheese &
 Caramelized Onions

**CALIFORNIA
 CHICKEN • \$17**

Trio Of Chicken Sliders in Toasted
 Buns with Grilled Bacon and
 Guacamole on a Bed of Shredded
 Lettuce & Tomato

PIZZA

10" BRICK OVEN – BROOKLYN STYLE – THIN CRUST

1 • CLEMENCE • \$13

Crushed Plum Tomato, Fresh Mozzarella,
 Basil, Garlic & Olive Oil

2 • NEAL • \$14

Gorgonzola, Caramelized Onion, Portobello &
 Cremini Mushrooms, Prosciutto & Fig Jam

3 • CARRAGHER • \$15

Crushed Plum Tomato, Fresh Mozzarella,
 Arugula, Goat Cheese, Dried Cherries & Pecans

4 • HANSEN • \$16

Crushed Plum Tomato, Chorizo sausage,
 Fresh Mozzarella & Cremini Mushrooms

5 • NICOL • \$15

Quattro, Mozzarella, Bleu,
 Parmesan & Provolone

6 • BARNES • \$16

Buffalo Chicken, Bleu-Cheese Crumbles,
 Carrots & Celery

7 • DALGLISH • \$16

Margarita with Sweet Italian Sausage,
 Spinach & Chili Oil

8 • GERRARD • \$15

Margarita with Pepperoni, Red Pepper
 Flakes & Drizzled Honey

WHITE

9 • SUAREZ • \$16

Parmesan Cream Sauce, Caramelized Cipollini
 Onions, Gruyere Cheese & Cured Black Olives

10 • SOUNESS • \$17

Parmesan Cream Sauce, Rock Shrimp,
 Fresh Mozzarella, Fresh Lemon & Garlic

11 • FOWLER • \$17

Parmesan Cream Sauce, 3 Free Range Eggs,
 Spinach & Lardons of Maple Bacon

**12 • SUPERSUB
 FAIRCLOUGH • \$17**

Feta, Creamed Spinach,
 Artichoke & Cherry Peppers

ENTREES

PAN SEARED SALMON FILLET • \$24

Over Rice Pilaf with Malibu Corn Salsa & Melted Dill Butter

SCOUSER'S FISH & CHIPS • \$21

Beer Battered Cod Filet With Fresh Cut Chips, Mushy Peas & Tartar Sauce

PAPPARDELLE PASTA PAISANO • \$23

Pappardelle Tossed With Spinach, Mushrooms & Sundried Tomatoes Tossed
 in a Pesto Olive Oil and Topped with Parmesan Cheese

Add: Chicken \$4 • Steak \$6 • Salmon \$8 • Rock Shrimp \$6

PAN SEARED CHICKEN CURRY • \$19

Diced Chicken in our Special Blend Curry Sauce over Rice Pilaf

**GRILLED 14OZ SIZZLING
 NY STRIP STEAK • \$29**

Topped with Mushrooms, Onions & Brandy Peppercorn Sauce,
 With Garlic Mashed Potato & Asparagus Spears

TRADITIONAL SHEPHERD'S PIE • \$21

Ground Beef & Lamb Mix, Carrots And Peas in a Savory Brown Gravy
 Topped With HP Sauce & Mashed Potatoes

**GRILLED SLICED SKIRT STEAK
 SKILLET CHIMICHURRI • \$27**

Sliced Marinated Skirt Steak

With our House Spices on a Bed of Rice Pilaf

MERSEY SIDES

House Salad • \$8 / Ceasar • \$10

Sautéed Spinach • \$8

Cole Slaw - Asian Slaw • \$5

Mushy Peas • \$5

Baked Beans • \$5

Fries: Fresh Cut - Sweet Potato - Curly • \$7

Mashed Potato - Baked Potato • \$7

Curry Sauce - Brandy Peppercorn Sauce • \$5

CHILDREN'S MENU (under 12 yrs) • \$12

Served with soda and 2 scoops of ice-cream for dessert

- Mini Flatbread Pizza: Margarita or Pepperoni
- Mini Shepherds Pie Topped with cheddar mash potato
- Double Trouble Grilled Cheese & Fries

- Pasta with choice of melted butter or tomato sauce.
- Golden Chicken Tenders with BBQ sauce and Fries.
- Mini 4oz Beef Burger with Fries
- Mini Philly Cheesesteak on toasted hotdog bun with Fries