

SOUPS & STARTERS

Toasted French Onion Soup 5.00

Soup of the Day

New Zealand Mussels

Sauteed in garlic herb butter 9.95

Nachos Supreme

Chili, guacamole, sour cream, lettuce, tomato, and melted jack 8.95

Black Bean Nachos Grande

Black bean veggie chili, guacamole, black olives, sour cream, lettuce, tomato and melted jack 8.95

Pita Pizzas

With Mozzarella, marinara, peppers and onions 6.95

Or Broccoli, fresh mozzarella, roasted garlic 7.95

Grilled Vegetable and Mushroom Quesadilla

With roasted red peppers and jack cheese 7.95

Chipotle Chicken Quesadilla

With black bean chili and jack cheese 9.95

Buffalo Chicken Wings

In our special hot sauce or BBQ, with celery and blue cheese 6 pieces 7.50; 12 pieces 13.00

Cajun Grilled Shrimp

Seven spicy tigers with ranch dressing 8.95

Shrimp Tempura

Golden fried with Chipotle sauce 9.95

Fried Calamari

With spicy Marinara or Chipotle sauce 9.95

Mozzarella Sticks

With marinara sauce 7.95

Potato Skins Topped with cheddar and bacon 6.95

SIDES

Pub Fries 3.95

With your choice of cheese or dressing 4.50

Baked Potato 2.50

With broccoli and cheddar 3.95

Herb Rice 2.50

Fresh Vegetable du Jour 2.95

Beer Battered Onion Rings 6.95

Garlic Bread 1.50

With melted mozzarella 2.50

Heart of Lettuce, choice of dressing

A time-honored steak house wedge salad tradition 2.95

Tossed Salad 4.95

Substitute for heart of lettuce with your meal 2.00



SALADS

Garden Salad 7.95

With chicken 11.95 With Cajun grilled shrimp 12.95

Caesar Salad 7.95

With chicken 11.95 With Cajun grilled shrimp 12.95

Mixed Greens Salad

With apple, walnuts, blue cheese and Italian vinaigrette 7.95

BLT Wedge

Iceberg wedge, chopped bacon, tomato, and blue cheese dressing 4.95

Substitute for Heart of Lettuce with meal 2.00

SANDWICHES

All Sandwiches include a Heart of Lettuce Salad and Pub Fries, Baked Potato or Rice

Substitute Tossed Salad for 2.00 additional

Grilled Vegetable Wrap

With zucchini, squash, carrots, spring mix and roasted red pepper mayo 9.95

Sante Fe Chicken

Grilled breast of chicken with guacamole, jalapenos and melted jack cheese on a kaiser roll 10.95

Katie's Grilled Chicken

Marinated breast of chicken with lettuce and tomato on a kaiser roll 9.95

Grilled Cajun Chicken

Spicy breast of chicken on a kaiser roll with lettuce, tomato and blue cheese dressing 10.50

Buffalo Chicken Wrap

With blue cheese dressing, celery 10.95

The Pub Dip

Warm roast beef on french bread drizzled with garlic butter, served with au jus 10.95

Roast Beef and Jack

Warm roast beef piled on a kaiser roll with roasted red peppers, melted jack cheese and horseradish 11.50

Manley's Mess

Warm roast beef open-faced on french bread with caramelized onions, cheddar or swiss, and au jus 11.50

Roast Pork Loin

With caramelized onions, lightly sauteed spinach and herb mayo on a kaiser roll 10.95

Shrimp and Crabmeat Salad Melt

With melted swiss cheese and red onion on grilled rye 11.50

Grilled Shrimp and Spinach Wrap

With sundried tomatoes and Italian vinaigrette 11.95

Smoked Turkey Reuben

Smoked breast of turkey with melted Swiss cheese, cole slaw and Russian dressing on grilled rye 10.95

DINNER



ENTREES

Tilapia with Roasted Tomatoes

White wine-butter sauce, basil, spinach, herb rice 19.95

Pub-Style Fish and Chips

Breaded Atlantic pollock, deep fried and served with malt vinegar 15.95

Pan Seared Chicken

With sun-dried tomatoes and feta cheese 18.95

Roasted Lemon-Herb Half Chicken

Roasted to order with mashed potatoes, roasted vegetables and pan sauce 18.95

Please allow additional time.

Parmesan Crusted Chicken

Baby spinach, diced tomatoes and herbed rice 18.95

Tuscan Chicken and Bowtie Pasta

White beans, kalamata olives, roasted red peppers, spinach, rosemary, white wine, olive oil and garlic 18.95

Shrimp, Calamari and New Zealand Mussels

With spinach, diced tomatoes and penne pasta in garlic and white wine broth 19.95

Roasted Vegetables, Mushrooms and Bowties

Lightly sautéed with tomatoes, olive oil, vegetable broth and fresh herbs 13.95

With shrimp 18.95 With chicken 17.95

Vegetable Stir Fry

Mixed vegetables, teriyaki sauce and rice 13.95

With shrimp 18.95 With beef, chicken 17.95

Grilled New York Strip

Garnished with frizzled onions 23.95

With red wine demiglaze and portobello mushrooms 25.95

Filet Mignon

With red wine demiglaze and portobello mushrooms 24.95

With Blue Cheese crust add 2.00

Prime Rib

Slowly roasted in our special oven

Pete's Cut (20 Ounces) 26.95

Bob's Cut (16 Ounces) 23.95

The Pub Cut (12 Ounces) 21.00

Grilled Ribeye Steak

Chipotle marinated, with mashed potatoes and roasted vegetables 21.95

Thick-cut Pork Chop

Bone-in, with apples, mashed potatoes and grilled vegetables 19.95

Steak and Guinness Stew

Tender beef, potatoes, onions and carrots simmered with everyone's favorite stout, topped with crostini 18.95

All Entrees and Burgers are served with a Heart of Lettuce Salad and Pub Fries, Baked Potato, or Rice, as appropriate.

Substitute tossed salad for \$2.00 additional.

BURGERS

The Pub Burger

Our famous chargrilled 10 ounce prime beef burger is the best around! 10.95

Tumulty's Steakburger

Grilled Certified Angus ground steak, swiss, portobellos, caramelized onions, on a pretzel roll 13.95

Chef recommends cooking rare to medium

Black Angus Burger

Grilled Angus Beef, cheddar, bacon, lettuce, tomato, red onion and horseradish mustard sauce 11.95

Chef recommends cooking rare to medium.

Death by Burger

TWO of our special 10 ounce burgers, two toppings, one bun! *You figure out how to eat it!* 17.95

BBQ Burger

Add some spice with our special BBQ sauce, raw onion and bacon 11.95

Grilled Turkey Burger

Lean ground turkey with lettuce, tomato, onion and herb mayonnaise 9.95

Tumulty's Double Veggie Burger

Two special recipe patties grilled and stacked with lettuce, tomato and onions 9.95

Burgers include lettuce, tomato, red onion and one topping from this list:

Cheddar	Swiss	Monterey Jack	Mozzarella
Sauteed Onions	Jalapenos	Marinara Sauce	
Sauteed Peppers and Onions	Sauteed Mushrooms		
(Each added topping .50)			

These special toppings are always 1.00 extra:

Bacon	Crumbed Blue Cheese
Guacamole	Chipotle Mayonnaise



DESSERTS

We offer a selection of special desserts daily

Old Fashioned Hot Apple Pie 3.95

With Vanilla Ice Cream 5.95

Chocolate Chip Brownie Sundae 6.95

With Vanilla Ice Cream and Chocolate sauce

Warm Pecan Pie 4.95

With Chocolate or Vanilla Ice Cream 6.95

Ice Cream 2.95

Vanilla or Chocolate

BEVERAGES

Iced Tea 1.75

Soda 1.75

16 Ounces, plus one free refill

Stewarts Root Beer 3.00

Cream Soda 3.00

Poland Spring Water 1.75

Coffee, Tea 1.75

Juice 1.75

Orange, Grapefruit, Tomato, Cranberry or Pineapple

PUB KIDS

12 years and under

Small milk, juice or fountain soda. Choice of: hot dog, chicken nuggets, mozzarella sticks, hamburger, grilled cheese or pasta. Small ice cream. 3.95

A BRIEF HISTORY

In 1937, Peter “Brains” Tumulty began operating a tavern at the corner of George and Washington Streets in downtown New Brunswick. (Don’t look for Washington Street — it no longer exists) “University Pub” as the tavern was known, was a watering hole for a colorful blend of New Brunswick townspeople, politicians, students and businessmen. Rumor has it that if you had an inclination to place a wager on a horse, there were certain “customers” happy to help fulfill that inclination.

In 1962, Peter’s son Frank, a schoolteacher, and his wife, Helen, decided to buy the tavern and turn it into a restaurant. The Pub’s success grew until April 1, 1970, (yes, April Fool’s Day) when a fire destroyed the kitchen. Frank decided to tear down the old building, and in September of 1970, “Tumulty’s Pub” opened in “The New Building.”

Tumulty’s thrived during the “70’s. It was the “First Date” restaurant for many Rutgers students, a meeting place for businesspeople, and with model electric trains roaming the dining room, a great place for parents to bring their children.

In the late 1970’s, the revitalization of downtown New Brunswick began. With the support of the City and Johnson & Johnson, Tumulty’s moved to its present location in July, 1982. Frank and Helen retired in 1985. Their son Peter and son-in-law Bob Brandes have managed the business since.

The Tumulty family would like to thank you for visiting, and we hope you enjoy New Brunswick’s Original Restaurant.

We offer packages for private parties and functions.

Please ask or visit our website

Reservations for large parties accepted at our discretion

361 George Street — New Brunswick, NJ

732-545-6205

Tumultys.com

