

CARRAGHER'S

New York City

LET'S BEGIN

CLAMS OREGANATA • \$14

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

BAKED HONEY & GARLIC CAULIFLOWER • \$11

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

FRENCH ONION SOUP SERVED IN BISTRO

BREAD BOWL • \$12
Oven Baked with Melted Swiss
& Mozzarella Cheese

RHODE ISLAND CRISP FRIED CALAMARI RINGS • \$15

With Hot Cherry Peppers and Marinara Dipping Sauce

EGGPLANT ROLLATINE • \$15

Breaded Eggplant rolled with a Four Cheese House Blend,
Topped with Roasted Tomato & Basil Sauce
Finished with Melted Smoked Mozzarella

TRADITIONAL BAKED SAUSAGE ROLLS • \$12

With Fig Jam Dip

GOLDEN FRIED CHICKEN TENDERS • \$12

With Honey Mustard Dipping Sauce

GRILLED LOLLIPOP LAMB CHOPS • \$15

With Mint Aioli

CHICKEN QUESADILLA • \$13

Sides of Guacamole, Sour Cream & Pico de Gallo

MOZZARELLA STICKS • \$11

With Roasted Tomato & Basil Sauce

BRICK OVEN BAKED 39TH STREET NACHOS • \$14

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

CARRAGHER'S CHICKEN WINGS

Buffalo - Jamison Chipotle infused BBQ -
Teriyaki - Honey Garlic
Small \$12 Large \$19

RAW BAR

CHILLED EAST COAST OYSTERS

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

CHILLED TOP NECK CLAMS

On the 1/2 shell over crushed ice
Served with Sriracha,
Lemon sauce,
Chimichurri sauce
Mkt Price

ALASKAN KING CRAB LEGS

Mkt Price

CHIPS & DIPS • \$13

All served with Tri-Color Tortillas

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

SALAD DAYS

THE "MOO" THAI SALAD • \$14

Shredded White Cabbage, Julienne Peppers & Carrots
Finished in a Thai Peanut Dressing

THE GLOVER WEDGE • \$14

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

THE CAVERN COBB SALAD IN A CRISP TORTILLA SHELL • \$16

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

THE "FARM" SPINACH SALAD • \$14

Baby Spinach, Goat Cheese & Watermelon,
Drizzled in Raspberry Vinaigrette

THE ARKLES • \$14

Crisp Romaine Lettuce with Seasoned Croutons & Parmesan Cheese

THE LEPIC • \$14

Chilled Orzo Pasta with Artichoke Hearts, Pine Nuts & Golden Raisins

THE SMITHDOWN • \$14

Anugula, Portobello Mushroom, Feta Cheese,
Pecans & Dried Cherries

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

MERSEY SAMMIES

All served with choice of House Cut Fries or House Salad
Add Sweet Potato or Curly Fries +\$2

THE ABBY ROAD WRAP • \$15

Sliced Grilled Chipotle Chicken, Cheddar, Lettuce & Tomato

EDGE LANE SANDWICH • \$15

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

CARRAGHER'S STEAK SANDWICH • \$16

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

THE BRIDEWELL • \$15

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

THE BUNGALOW BILL • \$17

Hot & Spicy Fried Chicken Sandwich Nashville Style

CARRAGHER'S SIGNATURE DONER KEBAB • \$16

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 • \$13

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

PRESCOT ROAD • \$19

Grilled Sesame Crusted Salmon Steak Sandwich,
Prepared Medium Rare topped with Asian Slaw, Drizzled
with Balsamic Glaze

THE IRISH AMERICAN • \$17

Double 4oz Black Angus Burgers Stuffed with
Philly Cheesesteak, topped with Melted Cheddar Cheese,
Served in a Closed Brioche Bun
Topped with 3 Homemade Beer Battered Onion Rings

THE ALBERT • \$17

8oz Black Angus topped with Aged Cheddar,
BBQ Sauce, Fizzled Onions & Bacon

GOBBLE GOBBLE • \$17

Grilled Apple Stuffed Turkey Burger
Topped with Caramelized Cipollini Onions &
Gruyere Cheese

ANFIELD ROAD • \$17

Portobello Mushroom Veggie Burger,
Topped with Avocado Chimichurri Sauce
Wrapped in a Lettuce Bun

THE CARRAGHER 23 • \$17

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

PIZZA

10" BRICK OVEN • BROOKLYN STYLE • THIN CRUST

1 • CLEMENCE • \$12

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

2 • NEAL • \$13

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

3 • CARRAGHER • \$14

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

4 • HANSEN • \$15

Crushed Plum Tomato, Fennel & Orange
Sausage, Fresh Mozzarella &
Cremini Mushrooms

5 • NICOL • \$14

Quattro, Mozzarella, Bleu,
Parmesan & Provolone

6 • BARNES • \$15

Buffalo Chicken, Bleu Cheese Crumbles,
Carrots & Celery

7 • DALGLISH • \$14

Margarita with Sweet Italian Sausage,
Spinach & Chili Oil

8 • GERRARD • \$14

Margarita with Pepperoni, Red Pepper Flakes
& Drizzled Honey

SLIDERS

BEEF • \$15

3 Beef Sliders with Melted
American Cheese &
Caramelized Onions

LAMB • \$16

3 Lamb Sliders with
Jalapeno Salsa & Goat
Cheese

WHITE

9 • SUAREZ • \$15

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

10 • SOUNESS • \$15

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

11 • FOWLER • \$15

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

12 • SUPERSUB

FAIRCLOUGH • \$16
Feta, Creamed Spinach,
Artichoke & Cherry Peppers

MEALS

PAN SEARED SALMON FILET • \$22

Over Rice Pilaf with Malibu Corn Salsa & Melted Dill Butter

SCOUSER'S FISH & CHIPS • \$19

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

CARRAGHER'S SLICED STEAK & RAMEN NOODLES • \$23

Thin Sliced Marinated Steak, Julienne Peppers & Onions
In a House Blend Noodle Sauce mixed with Traditional Ramen Noodles

PAN SEARED CHICKEN CURRY • \$18

Diced Chicken in our Special Blend Curry Sauce over Rice Pilaf

GRILLED 14OZ SIZZLING NY STRIP STEAK • \$26

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

TRADITIONAL SHEPHERD'S PIE • \$19

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

CARRAGHER'S MIXED GRILL SPECIAL • \$24

Grilled Lamb Chop, Pork Chop, Gammon Steak & Liver,
Served with Fried Egg, Grilled Tomato, Onions & Mushrooms

MERSEY SIDES

Small Caesar or House Salad • \$8

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