

STARTERS

Maryland Seafood Bisque

Our delicious homemade soup
made from an old Maryland
recipe 3.99/4.99

New England Clam Chowder

Our very own New England style soup
made with chopped clams, potatoes,
thyme, and onion 3.99/4.99

Oysters O'Reilly

Half shell oysters smothered in spinach,
Irish bacon and Provolone cheese then
baked until golden brown 10.99

Artichoke and Spinach Dip

Chopped Artichoke hearts, fresh
spinach blended with cream cheese and
served in a toasted bread boulé 8.99

Guinness Lamb Skewers

Olive oil, garlic and rosemary marinated
Lamb Tenderloin cut into chunks and
skewered with mushrooms, peppers and
onions, char grilled and served over a fresh
Mint potato salad 11.99

Scallops Galway Bay

Fresh scallops wrapped in apple wood
smoked bacon, oven baked and
served over a bed of flash fried
spinach, garnished with finely
diced red pepper 10.99

Wexford Potato Cakes

Mashed potatoes, onions, peppers, and
cheese, coated in bread crumbs, fried
and served with a sour cream and
spring onion dressing 7.99

Kinsale Calamari

Squid seasoned with "Old Bay",
flour dusted and deep fried until crisp
served with our signature Guinness
cocktail sauce 10.99

Bunratty Fried Oysters

Plump juicy oysters marinated in Guinness
Stout, floured, breaded and specially seasoned
shallow fried and served with our
signature coleslaw 10.99

Mini Maryland Crab Cakes

Jumbo Lump Maryland style mini
crab cakes bound with in a special
seasoning and broiled served with
our signature coleslaw 11.99

Killarney Cabbage Wraps

Fresh cabbage leaves stuffed with a corned
beef and potato mix, steamed and topped
with our Irish Mustard sauce 7.99

Corned Beef Poppers

Our own "First Cut" corned beef slow-cooked
and dipped in beer batter, shallow fried,
served with an Irish mustard 9.99

SALADS

Kinsale Inn Salad

Mix of seasonal greens, romaine lettuce, and spinach leaves with tomatoes, sliced onion, cucumber and mushroom served with raspberry balsamic dressing 5.99 / 7.99

Chieftain Salad

Romaine lettuce, crumbled Blue cheese, walnuts and raisins served with our Black Currant port dressing 7.99

Baby Spinach Salad

Fresh baby spinach leaves and crumbled feta cheese topped with sliced cucumber, chopped red and green peppers and Bermuda onion, with a mustard vinaigrette 7.99

Caesar Salad

Romaine lettuce, grated parmesan cheese and garlic croutons all tossed in a traditional Caesar dressing 7.99

Add any of the following items to your choice of the above salads:

Chicken 4 Turkey Tenderloin 4 Calamari 4 Shrimp 5 Blackened Scallops 5 Salmon 5

You may also choose any of the following cooking methods for your additions:

Grilled, Baked, Pan Seared or Blackened

Grilled Chicken Salad

A tender breast of chicken, lightly seasoned, charbroiled, sliced and served over our Kinsale Inn house salad 10.99

Salmon Salad

A fresh filet of salmon seared with a lemon, basil and thyme seasoning, oven baked and served over a baby spinach salad 12.99

Corned Beef Caesar

A Celtic twist on a classic salad. The Inn's Irish Caesar is topped with our famous ten hour slow cooked first cut of Corned Beef 11.99

Kinsale Seafood Salad

Scallops and shrimp marinated in lemon juice and seasoned with Old Bay, charbroiled and served over a fresh baby spinach salad 14.99

Crab Cake Salad

A 5oz Jumbo Lump Crab cake bound with special seasonings, broiled and served over our Chieftain salad of romaine lettuce, crumbled Blue cheese, walnuts and raisins – served with our special lemon ginger dressing 15.99

IRISH FAVORITES

Corned Beef and Cabbage

“The best you’ll ever have”

A first cut of corned beef, slow cooked for ten hours with a special blend of herbs and spices until it is lean and tender – served with braised cabbage, mashed potatoes and mashed carrots & parsnips 15.99

Shepherds Pie

Ground sirloin, onions, peas, and carrots baked in a rich casserole, topped with mashed potatoes and baked to a golden brown 12.99

Cottage Pie

Tender breast of chicken cooked in a casserole with mushroom, celery, onion, and carrot– topped with mashed potatoes and baked to a golden brown 12.99

Saint Brendan's Pot Pie

Lobster, salmon, shrimp, clams, scallops and crabmeat, simmered in a tomato basil cream sauce with onions, carrots and celery, baked in a casserole and topped with a puff pastry crust 14.99

Traditional Lamb Stew

A traditional recipe using tender cubes of lamb stewed with celery, onion, and carrot topped with a scoop of mashed potato 12.99

Medieval Beef Stew

Tender chunks of beef marinated in an Irish Stout, braised and stewed with celery, carrots and onions, topped with a scoop of mashed potato 12.99

Fish and Chips

Filets of fresh Cod dipped in our homemade beer batter and deep fried to a golden crisp – served with Irish Chips and tartare sauce 12.99

The Irish Boxty

A traditional potato pancake wrapped around a medley of sautéed vegetables bound with a tomato basil sauce and cheddar cheese all baked in the oven 11.99

Murphy's Pot Roast

A home-style pot roast slow cooked with Irish stout, served with mashed potatoes, carrots & parsnips and vegetables 14.99

It is our policy that if you are under 30 years of age and have not been asked to show ID prior to the service of an alcoholic beverage you are entitled to a free dessert

IRISH SEAFOOD

Mattapoisett Cod Casserole

Filets of fresh Cod lightly seasoned, baked in a casserole and topped with a roasted garlic butter served with rice and fresh vegetables 13.99

Fresh Catch Your Way

Atlantic Salmon 15.99 **Sushi Grade Tuna** 17.99 **Daily Catch** Market Price

Select your catch and tell us how you would like it prepared – All served with rice and vegetables. Choose from any of the following cooking methods and finish it with your choice of sauce.

Broiled, Grilled
Baked, Pan Seared,
or Blackened

with

Garlic Lemon Butter
Pineapple Mango Salsa
Champagne Citrus Cream Sauce

Salmon Galway Bay

A fresh filet of Salmon stuffed with seasoned lump crabmeat, oven baked presented with a fresh herb cream sauce, served with garden rice and vegetables 18.99

Irish Shrimp Scampi

Large Gulf Shrimp sautéed with garlic and fresh lemon juice, finished with a white wine butter and served over a bed of fettuccini 17.99

Doolin's Seafood Pasta

Scallops, shrimp, lobster and jumbo lump crabmeat sautéed with fresh garlic, tossed with fettuccini in a parmesan cream sauce finished with diced tomatoes, scallions and broccoli 22.99

Dublin Lawyer

Chunks of Maine lobster meat flamed in Irish whiskey and served with sautéed baby spinach and shitake mushrooms finished in a rich cream sauce atop puff pastry 23.99

Buzzard's Bay Scallops

Large Sea Scallops baked in a casserole dish with white wine and seasonings, topped with bread crumbs and parmesan cheese served with garden rice and fresh vegetables 18.99

Maryland Crab Cakes

Jumbo Lump crabmeat seasoned with Miss Peggy's special recipe baked in the oven and served with garden rice, fresh vegetables and tartare sauce 23.99

MEAT AND POULTRY

All entrees below are served with a side salad or cup of soup

Grilled Rib Eye Steak

A thick cut of Rib Eye charbroiled to order and topped with sautéed garlic butter mushrooms, served with mashed potatoes, carrots & parsnips and fresh vegetables 19.99

Grilled Rack of Lamb

Olive oil, Rosemary & Garlic marinated Rack of New Zealand Lamb, grilled to your liking and topped with a savory red wine Demi glaze, served with mashed potatoes, carrots & parsnips and fresh vegetables 22.99

Connemara Chicken

A herb encrusted half chicken slow oven roasted, enlivened with a white wine, Tarragon and shallot reduction, served with mashed potatoes, carrots & parsnips and fresh steamed vegetables 13.99

Steak Jameson

A New York strip cut in-house, flamed in Jameson Irish Whiskey, charbroiled and topped with caramelized onions, served with a Cashel blue cheese baked potato, carrots & parsnips and vegetables 9 oz or 14 oz 17.99/23.99

Waterford Chicken

Naturally Organic skin on chicken breast stuffed with ham and Asiago cheese, topped with a Sesame Ginger drizzle and served with mashed potatoes, carrots & parsnips and fresh steamed vegetables 14.99

Beef Tips Tipperary

Beef Tenderloin tips char broiled and finished with a red wine mushroom Demi-glaze and served with mashed potatoes, carrots & parsnips and vegetables 16.99

Crispy Half Duck

Semi-boneless, slow-roasted and served with a crispy skin a top a raspberry Demi glaze, accompanied by mashed potatoes, carrots & parsnips and fresh vegetables 18.99

KINSALE INN PRIME RIB

Friday and Saturday

Starting at 5pm

A full Prime Rib seared with a special crisp seasoning and slow roasted to perfection sliced and finished with Au Jus, served with a large baked Idaho potato with sour cream and onion.

12 oz 16.99 18 oz 19.99 New Bedford cut of 24 oz 25.99

SANDWICHES

Grilled Tenderloin Cheese Steak

Grilled beef tenderloin tips topped with sautéed onions and melted provolone cheese served on a toasted sub roll, accompanied by Irish Chips 9.99

Grilled Chicken and Irish Bacon Sandwich

Breast of chicken charbroiled and topped with Irish bacon and melted cheddar on a Kaiser roll served with Irish Chips 8.99

“Kinsale Inn ” Club

Sliced chicken breast, baked ham and Swiss with lettuce and tomato on white, wheat, or rye bread served with Irish Chips 9.99

The Irish Rueben

Our first cut of corned beef sautéed with braised cabbage, topped with Swiss cheese and an Irish Whiskey Mustard dressing, served on rye bread with Irish Chips 10.99

The Turkey Rueben

Thinly sliced breast of turkey sautéed with coleslaw, topped with Swiss cheese and our Irish Whiskey Mustard dressing. Served on grilled rye bread with Irish Chips 9.99

Maryland Crab Cake

Made with jumbo lump crab meat, this 5 oz crab cake is seasoned with Miss Peggy’s special recipe, baked and served on a Kaiser roll with Irish Chips and tartare sauce 13.99

Turkey Tenderloin Sandwich

Char grilled turkey tenderloin served on a wheat bun with lettuce, tomato, mayonnaise and bacon, accompanied by a mixed green salad with your choice of dressing 9.99

Classic Hamburger

A 1/2 lb. ground sirloin burger charbroiled served on a Kaiser roll with Irish Chips 7.99
your choice of cheese, bacon, mushrooms or onions
add .65¢ each

Dublin Pub Sandwich

Chicken breast or filet of fish dipped in our beer batter, deep fried topped with American cheese, and served on a Kaiser roll with lettuce, tomato and Irish Chips 9.99

Dublin Dip Sandwich

Thinly sliced Prime Rib on a toasted wheat sub roll with melted Swiss cheese and caramelized onions, served with Au Jus for dipping 10.99

There will be a \$2.50 charge for all split menu items

Consumer Advisory

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

