

APPETIZER

SALAD OF GARDEN GREENS

With Choice of Homemade Dressings 7.95

ROSIE O'GRADY'S OWN CAESAR SALAD

Crisp Romaine Lettuce & Traditional Dressing with Parmesan Cheese & Croutons 8.95

BABY SPINACH & RADICCHIO SALAD

With Arugula, Button Mushrooms, Endive, Juicy Pear Slices, Pecans and Gorgonzola Cheese Topped With a Honey Herb Vinaigrette 9.95

GRILLED WARM PORTOBELLO SALAD

Fresh Mozzarella, Roasted Peppers, Beefsteak Tomato, and Arugula 9.95

SPINACH SALAD

with Tomatoes, Mushrooms, Onions & Bacon 8.95

IRISH OAK SMOKED SALMON

Served on Toast Points with Fresh Horseradish, Diced Onions & Capers 12.95

BLUE POINT OYSTERS

Plump & Pristine, Nestled on a Bed of Crushed Ice 12.95

JUMBO GULF SHRIMP COCKTAIL

Chilled and Served with a Spicy Chili Sauce 14.95

CRABCAKE APPETIZER

One Crabcake Made with Jumbo Lump Crabmeat, Delicately Pan Fried, Served over a Rich Lobster Sauce 14.95

PRINCE EDWARD ISLAND MUSSELS

Fresh Mussels Sautéed with Tomato, Shallots, Garlic, Vermouth and Fresh Herbs 10.95

FRIED CALAMARI

Fried to Perfection, Served with a Spicy Tomato Sauce 9.95

LOBSTER COCKTAIL

Chilled Maine Lobster, Served With Horseradish Cocktail Sauce 18.95

WILD MUSHROOMS

Sauteed with Shallots and Red Wine, Served in a Puff Pastry 9.95

SOUP OF THE DAY

6.95

FRENCH ONION SOUP AU GRATIN

A Crock of French Onion Soup, Topped with Mozzarella Cheese & Croutons 6.95

CHILLED SEAFOOD PLATTER

(For Two) Maine Lobster, Jumbo Shrimp, Jumbo Lump Crab meat, Oysters & Clams 32.95

TRADITIONAL FAVORITES

ROSIE O' GRADY'S IRISH STYLE BEEF STEW

Tender Pieces of Cut Sirloin, Mixed with Garden Fresh Vegetables and Potatoes 19.95

TRADITIONAL FISH & CHIPS

Ale Battered Filet of Boston Scrod Deep Fried to a Golden Brown Served with French Fried Potatoes 19.95

SHEPHERDS PIE

A Blend of Chopped Beef & Veal Mixed With Fresh Vegetables Topped With a Crown of Fresh Mashed Potatoes 19.95

MAIN COURSE

Entrees in This Section Served with Mashed, Baked, Oven Roasted or French Fried Potatoes.

NORWEGIAN SALMON

Broiled & Served over Beurre Blanc. 24.95

BLACKENED FILET OF BOSTON SCROD

With Sautéed Rock Shrimp in a Lemon Herb Butter 23.95

SWORDFISH STEAK

Broiled and Finished With a Lime Butter Glaze. 27.95

MARYLAND CRAB CAKES

Made with Select Jumbo Lump Crab Meat, Delicately Pan Fried served with a Rich Lobster Sauce. 27.95

FISHERMAN'S SEAFOOD PLATTER

Broiled Salmon Filet, Fresh Filet of Sole, Sea Scallops, Crab Meat Stuffed Shrimp, and a Lobster Tail. Served with Garlic Herb Butter. 29.95

SEA SCALLOPS

Sautéed and Topped With a Lemon Butter Sauce. 26.95

BROILED WHOLE MAINE LOBSTER

One and a Half Pound Lobster, Live from Our Tanks. 42.95

LOBSTER TAIL AND FILET MIGNON

Served With Drawn Butter. 39.95

PETIT FILET MIGNON 8 oz. 31.95

PRIME FILET MIGNON 12 oz. 36.95

PRIME BONELESS RIB STEAK 16 oz. 34.95

NEW YORK CUT SIRLOIN STEAK 16 oz. 34.95

24 OZ PRIME T-BONE STEAK 37.95

24 oz PRIME PORTERHOUSE STEAK 38.95

MEDALLIONS OF FILET MIGNON AU POIVRE

Medallions of Filet Mignon Sautéed with Green Peppercorns and Brandy and a Touch of Cream. 29.95

GRILLED PORK CHOPS

Twin 8 Ounce Chops. 24.95

CHICKEN CORDON BLEU

Breaded Breast of Chicken, Filled with Fresh Ham & Swiss Cheese, Baked To a Golden Brown. 22.95

CHICKEN PORTOFINO

Pan Seared Chicken Breast Served with Wilted Spinach, Mushrooms, Prosciutto & Pine nuts. 21.95

BRAISED SPRING LAMB SHANK

In a Port Wine Glaze, with Truffle Infused Mashed Yukon Potato. 24.95

CHICKEN FETTUCCINE

Tender Strips of Grilled Chicken in a Roasted Red Pepper and Fresh Garlic Cream Sauce, with Scallions, Snow Peas & Romano Cheese Served over Fettuccine. 19.95

LOBSTER RAVIOLI

Fresh Lobster Ravioli Served in a Pink Vodka Sauce, Garnished With Fresh Lobster Meat. 24.95

PENNE PASTA WITH ROCK SHRIMP

Rock Shrimp in a Rich Sauce of Fresh Tomatoes, Mushrooms, Garlic and Basil Served over Penne Pasta. 21.95

LINGUINI AND SEAFOOD

Shrimp, Scallops, Clams, Mussels, Swordfish and Salmon in a Hearty Tomato Sauce, Served over Linguini. 21.95

WILD MUSHROOM SPAGHETTINI

Sautéed Wild Mushrooms, Peas, Sun-Dried Tomatoes and Baby Spinach in a Three Cheese Sauce over Spaghettini 19.95

GRILLED JUMBO SHRIMP & SEA SCALLOP RISOTTO

With Asparagus Tips, Wild Mushrooms, Sweet Peas and Roasted Red Peppers. 24.95