

Appetizers

Soup du Jour	5 Cup	7 Bowl	Ⓞ Buffalo Wings: Mild, Medium, Hot, Atomic	10
Crock of French Onion Soup			Ⓞ Shrimp Cocktail	16
Buffalo Fried Cauliflower			Quesadillas: Cheese or Chicken	8, 10
Maryland Style Crab Cakes			Fried Pickles	5
Fried Calamari			Ⓞ Andouille Sausage Spinach Dip	10

Salads

Ⓞ Market Greens - Shaved baby vegetable, market mixed greens, lemon vinaigrette	6	Ⓞ Apple Pear Gorgonzola Salad - Mixed greens, sliced apple pears, candied walnuts, raspberry vinaigrette	11
Caesar - Romaine lettuce, shaved Asiago cheese, crisp croutons, and homemade dressing	9	Ⓞ Sullivan's Quay Cobb Salad - Grilled chicken, chopped egg, bacon, tomato, red onion, and crumbled bleu cheese over a bed of mixed greens	15
Ⓞ Grilled Skirt Steak Salad - Chipotle marinated, mixed greens, crumbled Bleu cheese, tomatoes, diced cucumbers, pepperoncini peppers, roasted red pepper vinaigrette	17	Ⓞ Chicken Mandarin - Mixed greens, grilled chicken, walnuts, mandarin oranges, honey poppy seed dressing	15
Ⓞ Sullivan's Quay House Salad - Mesclun field greens, toasted almonds, crumbled goat cheese, raisins, red onions, grape tomatoes, balsamic vinaigrette	10	Ⓞ Chopped Salad - Chopped iceberg lettuce, avocado, tomatoes, red onions, hard boiled egg, carrots, cucumbers, Feta cheese, Italian vinaigrette	10

Add Chicken 6 Add Shrimp 7 Add Salmon 7 Add Steak 8

Snacks

Quay Sliders - Chopped pickles and onions	11	Ⓞ Charred Octopus - Baby arugula, lemon, red onion, tomatoes, capers, shaved Auricchio Provolone cheese	16
Charcuterie Plate - Assortment of meats and cheeses with accompaniments	16	Guinness Braised Short Rib Sliders - Cheddar cheese, pickled red onions, and Sriracha cream	22

Plates

Skillet Roasted Chicken - Irish cheddar mashed potato, broccolini, herb pan jus	19	Ⓞ Chipotle Marinated Skirt Steak - Cast iron peppers, onions, creole rice, smokey black beans, and chimichurri sauce	24
Pan Seared Salmon - Spinach, oyster mushrooms, marble potato, caramelized onions, red wine - miso broth	24	Fettuccine and Shrimp - Garlic, shallots, roasted red peppers, basil pesto, spinach, white wine butter sauce	21
Ⓞ Irish Chicken Curry - Sautéed chicken, peppers, spinach, curry sauce over saffron rice	17	Ⓞ Grilled Black Angus Shell Steak - Sautéed spinach, mashed potatoes, Jameson demi glace	32
Ⓞ Grilled Double Cut Pork Chop - Roasted red bliss potatoes, with sauerkraut, asparagus, apple butter	23	Ⓞ Seared Sea Scallops with Apple Wood Smoked Bacon - Hominy grits, shaved lemon roasted Brussels sprouts, tarragon sauce	28
Ⓞ Baby New Zealand Rack of Lamb - Marble potatoes, garlic, Swiss chard, white beans, port wine demi glace	33		

Classics

Ⓞ Shepherd's Pie - Ground sirloin and vegetables under a mashed potato crust	16		16
Fish and Chips - Beer battered cod, French fries and cole slaw			19
Sullivan's Quay Burger - Lettuce, tomato, onion, pickle, French fries - Each additional topping \$1. Avocado add \$2			13
Turkey Burger - Swiss cheese, cranberry mayonnaise, lettuce, tomato			13
Buffalo Mac n Cheese with Crispy Chicken - Chopped chicken fingers and gorgonzola			17
Barbeque Pulled Pork Sandwich - Chipotle barbeque sauce, topped with cole slaw			14
Steak Sandwich - NY Strip steak on semolina garlic bread, lettuce, tomato. Each additional topping \$1			16

Sides

Asparagus	6	Broccoli Rabe	6
Mashed Potatoes	4	Pasta	4
French Fries	4	Rice	3
Cole Slaw	3	Black Beans	3

A CHARGE OF \$2 FOR SPLIT DISH \$1 CHOPPED SALAD

Ⓞ Denotes Gluten Free Dish