

BURGERS

All Burgers are served with Hand-Cut Chips

JACK DEMPSEY

Blackened with Blue Cheese

9

BOG BURGER

Irish Whiskey BBQ and Onion Relish

9

BLARNEY BURGER

Grilled the way you like with your choice of cheese

8

CHIVE TURKEY

Ground Turkey seasoned with Chives, grilled and topped with Peppered Bacon and Swiss

8

BRITTINGHAM

Grilled Mushroom, Onions with Swiss

9

TOMMY DOLAN

Peppered Bacon and Cheddar

9

MOLLY MALONE

Grilled and topped with Spicy Creamy Crab

12

BARLEY CORN

Ground Salmon seasoned and grilled, topped with Chive Cream Cheese Spread and Grilled Tomato

10



TRADITIONAL IRISH PUB

CORNED BEEF AND CABBAGE

Tender Boiled Corned Beef Brisket slices topping boiled Cabbage and Potatoes in broth

12

SHEPHERD'S PIE

Casserole dish lined with Ground Beef and Lamb, stewed Vegetables, and topped with Whipped Golden Potatoes.

Baked until potatoes are browned

12

BANGERS AND MASH

Irish Sausages pan-fried with Onions, served with

Whipped Golden Potatoes and Pan Gravy

18

FISH-N-CHIPS

Beer Battered Flounder Filets, deep-fried. Served with our Hand-Cut Chips, Tartar Sauce and Malt Vinegar on side

16

SIDES

WHIPPED GOLDEN POTATOES

Yukon Gold Potatoes whipped until smooth and creamy,

Served with Gravy

4

RUSTIC VEGETABLES

Grilled Squash and Eggplant, Baby Carrots, Grape Tomatoes drizzled with Garlic and Herb Infused Oil

4

JOHNNY MAC'S (MAC-N-CHEESE)

John McCann's Firehouse Recipe, Dublin Cheese in rich Cream tossed in Macaroni and baked with Breadcrumb topping

6



DESSERTS

MINT CRÈME CHOCOLATE MOUSSE

Whipped Mint Infused Crème and Belgium Chocolate Mousse served in a Martini Glass

7

IRISH CRÈME BRULEE

Irish Crème Custard topped with Sugar and torched, served with Berries and Cream

6

KEY LIME PIE

A tart but sweet treat made in the traditional style of Key West with a Nutty Crust

6



BEVERAGES

COKE – DIET COKE – SPRITE PINK LEMONADE – GINGER ALE BIRCH BEER

2

APPLE, ORANGE, CRANBERRY, PINEAPPLE, V-8

3

ICED TEA (SWEET OR UNSWEETENED)

2

COFFEE, HOT TEA

2



EAT, DRINK AND BE IRISH

20 AVENIDA MENENDEZ
ST. AUGUSTINE, FL 32084

904.810.1923

WWW.MEEHANSIRISHPUB.COM

STARTERS

REUBEN ROLL

Shredded Corned Beef and Sauerkraut wrapped in Spring Roll Wrapper, deep-fried, garnished with 1000 Island. Served with Gruyere Fondue

8

GUINNESS BEEF SLIDERS

Irish Stout braised Beef Brisket topped with Crispy Onions and roasted Wild Mushrooms on grilled Garlic Rolls

8 / ADD CHIPS 10

TIPPERARY CHICKEN TENDERS

Breaded boneless Chicken Tenders deep-fried. Tossed in choice of sauce: Irish Scream - Whiskey BBQ - Honey Mustard

8

WEXFORD WINGS

Marinated, baked and then crispy fried. Tossed in choice of sauce: Irish Scream - Whiskey BBQ - Honey Mustard

8

SMOKED SALMON CROSTINI

Crostini topped with Irish Smoked Salmon, layered with Cream Cheese and Chive, garnished with shaved Red Onion, Lemon and Fresh Dill Sprigs

10

HAND-CUT IRISH CHIPS

Tossed in Garlic, Parsley, Black Pepper and Parmesan

4



RAW BAR

OYSTERS OR CLAMS ON THE ½ SHELL

Oysters or Clams on the ½ Shell. Shucked to order Gulf Oysters or Cold Water Middle Neck Clams, served with Gazpacho Cocktail and Champagne Mignonnette Sauces

8 ½ DOZEN / 14 DOZEN

OYSTERS MEEHAN

Grilled Oysters on the ½ shell basted with Garlic Butter and topped with grated Parmesan Cheese

9

SPICED IRISH STOUT STEAMED SHRIMP

Florida Peel and Eat Shrimp steamed in Irish Stout with Baby Carrots and Onion, served warm with broth or chilled on ice

9 ½ LB / 16 LB

MUSSELS

Mussels steamed in Champagne with chopped Garlic, Shallot, Fennel, Parsley, and Butter served with broth. Garnished with Toasted Baguette Towers

12

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

MEEHAN'S MARKET

Be sure to read our fresh daily market board. It features our own seafood & butcher shop offerings.



SOUPS

ARTICHOKE AND OYSTER FLORENTINE

Plump shucked Local Oysters, chopped Artichoke Hearts and Baby Spinach in a rich broth. Each bowl made to order

8

IRISH CLAM CHOWDER

A favorite and traditional soup of Ireland made with hearty Sweet Sea Clams, Potatoes, Carrots and Leeks in a thickened rich and creamy stock

6

SALADS

All Salads are garnished with toasted Crostini

WILTED BABY SPINACH

Organic Baby Spinach, Smoked Peppered Bacon, shaved Red Onion and Crumbled Bleu Cheese tossed in a warm Balsamic Sherry Vinaigrette

8

HOUSE GARDEN

Organic Baby Greens, Grape Tomatoes, sliced Cucumber, Baby Carrots, and shaved Red Onion Drizzled with Champagne Vinaigrette and Basil Oil

5

CAESAR

Chopped Hearts of Romaine tossed in Creamy Caesar Dressing with shredded Parmesan and Romano Cheeses

5 SMALL / 8 LARGE

CUSTOMIZE YOUR SALAD

Add Grilled or Blackened Shrimp, Chicken Breast, or Mahi

5

ADDITIONAL DRESSINGS

Creamy Bleu Cheese, 1000 Island, Creamy Chive, Clover Honey Mustard

SIGNATURE DISHES

SHRIMP FLORIDIAN FOR TWO

Whole Florida Shrimp sautéed in Garlic, Grape Tomatoes, and diced Onion, finished in a Paella pan. Served with Fettuccine

32

STEAK O' SHAY'S

Grilled Hand-Cut aged Angus Sirloin Strip Steak served with Whipped Golden Potatoes, roasted Wild Mushroom Sauce and Rustic Vegetables

24

DUBLINER CHICKEN

Breaded Chicken Breast stuffed with Dublin Cheese. Pan-fried and finished in oven. Served with Mac and Cheese

18

SHANNON RIVER SALMON

Salmon Filet sautéed in Butter with Irish Whiskey, Clover Honey and Cream. Served over wilted Spinach and Rustic Vegetables

20

GALWAY SEAFOOD MEDLEY

Mussels, Clams, Shrimp and Salmon steamed in Stock with Garlic, Shallot, Baby Spinach, and Tomato. Served with Fettuccine

22

IRISH BENEDICT

Corned Beef Hash Cakes topped with poached Eggs and Dubliner Cheese Hollandaise Sauce. Served with Fruit Salad

14

LOCAL SEAFOOD FAVORITES

FRIED OYSTER BASKET

Plump and Juicy Local Oysters breaded and deep-fried. Served with Hand-Cut Chips and Tartar Sauce

16

FRIED SHRIMP BASKET

Florida Shrimp lightly dusted, battered and deep-fried. Served with Hand-Cut Chips and Gazpacho Cocktail Sauce

16

MAHI-MAHI

Locally caught Mahi-Mahi Filet grilled, blackened or fried. Served with Hand-Cut Chips and Tartar Sauce

16

COMBO BASKET

24

SANDWICHES

All Sandwiches are served with Hand-Cut Chips

REUBEN

Grilled Marbled Rye Bread, sliced Corned Beef, Sauerkraut, 1000 Island Dressing and Swiss Cheese

9

GRILLED CHICKEN

Marinated Chicken Breast grilled and topped with Roasted Wild Mushrooms, Swiss Cheese, Lettuce and Tomato

8

FRENCH DIP

Ciabatta Bread topped w/ shaved Prime Rib of Beef with Gruyere Cheese and toasted served with Hot Au Jus

11

MAHI-MAHI

Mahi-Mahi Filet grilled, blackened or fried, served with Lettuce and Tomato and Tartar Sauce

9