

 **Note:** Please indicate if you have food allergies.

Appetizers

Chicken Wings AP01

Fresh wings, mild or spicy, served with bleu cheese and celery.
Available in (12) or (20) pieces.

Steamed Clams AP04

Littleneck clams steamed and served in a white wine and garlic or marinara sauce. Available as a half or full dozen.

Garlic Shrimp AP06

Large shrimp sauteed in garlic tomato butter.

Nachos Grande AP08

Overflowing bowl of nachos served with chili, cheddar cheese, tomatoes, lettuce, black olives and jalapeno peppers.

Crab Wontons AP10**Coconut Shrimp** AP12

Rolled in fresh coconut and bread crumbs, flash-fried and served over a Hoysin-Sriracha sauce.

Vegetable Spring Roll AP15

Three pieces.

Scallop Appetizer AP17

Sauteed scallops wrapped in bacon with shiitake mushrooms in a light citrus white wine sauce.

Mini Crab Cakes AP19

Our very own jumbo lump crab cake.

Jalapeno Peppers AP21**Bruschetta** AP23

Freshly toasted Italian bread, topped with chopped tomatoes, extra virgin olive oil & parsley.

Crab Quesadilla AP25

Tender crabmeat with grilled onions & pico de gallo with melted Colby & cheddar cheese in a flour tortilla, served with sour cream and spicy Sriracha sauce.

Chicken Tenders AP02

Chicken tenders lightly breaded and fried to a golden touch, served with your choice of honey mustard or BBQ sauce and French fries.

Sauteed Mussels AP05**Fried Calamari** AP07

Served in our very own marinara sauce.

Chili AP09

Downey's chili topped with melted cheddar cheese, served with a side of sour cream and garnished with nachos.

Potato Skins O'Brien AP11

Scooped out skins, fried until golden brown and topped with cheddar cheese and bacon. Served with diced tomatoes, scallions and sour cream.

Grilled Portabella AP13

Topped with a crabmeat, tomato and basil cream sauce.

Chicken Quesadilla AP16

Grilled chicken breast, chopped tomatoes, cheddar cheese and jalapeno peppers served with sour cream and salsa.

Mozzarella Sticks AP18**Fried Ravioli** AP20

Lightly breaded ravioli deep fried and served with marinara.

Onion Rings AP22**Pot of Gold** AP24

Mozzarella sticks (2), onion rings (2), jalapeno peppers (2), and bruschetta.

Appetizer Sampler LAP10

Potato skins, chicken tenders, chicken wings and potstickers.

Raw Bar

Jumbo Shrimp (Each) AP03

Served with tangy cocktail sauce.

Clams on the Half Shell (Each) SF11**Dungeness Crab** SF14

Approximately 2 lbs.

Seafood Sampler AP26

Half a lobster, clams (2), oysters (2), jumbo shrimp (2) and crab meat served on crushed ice.

Oysters on the Half Shell (Each) SF12

Served with cocktail sauce.

Soups

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Soups

(Continued)

Irish Potato Soup SP01

A thick traditional soup with large pieces of potato.

Manhattan Clam Chowder SP03

Tomato broth loaded with clams, vegetables and special Downey's seasoning.

Soup Sampler SP05

Try three of our best soups: lobster bisque, Irish potato and Manhattan clam chowder.

Lobster Bisque SP02

Richly flavored silky smooth and creamy.

French Onion Soup SP04

Beef broth loaded with three different onions, topped with melted Swiss and provolone.

Salads

Downey Salad SL01

An entertaining mixture of caramelized cashews, sliced apples, grilled shiitake mushrooms and Roquefort bleu cheese atop a mixed field of greens that are tossed in a roasted pepper and raspberry vinaigrette. Add grilled chicken, blackened chicken, or shrimp for an additional charge.

Caesar Salad SL03

Crisp romaine lettuce tossed in our own version of the classic Caesar dressing. Add grilled chicken, blackened chicken, or shrimp for an additional charge.

Mediterranean Salad SL08

Large shrimp, jumbo lump crabmeat, roasted peppers, caramelized nuts, and orange tossed with mixed greens in light balsamic vinaigrette. Add grilled chicken, blackened chicken, or shrimp for an additional charge.

Nutty Irish Man Salad SL10

Spring mix, goat cheese, dried apricots, walnuts, tomatoes & cucumbers tossed with white vinaigrette. Add grilled chicken, blackened chicken, or shrimp for an additional charge.

Chef's Salad SL02

Tossed greens topped by julienne cheese, ham, turkey, hard-boiled eggs and served with choice of dressing. Add grilled chicken, blackened chicken, or shrimp for an additional charge.

Large House Salad SL07

Mixed greens served with fresh seasonal vegetables, tossed in our house balsamic vinaigrette. Add grilled chicken, blackened chicken, or shrimp for an additional charge.

Shrimp Salad SL09

Warm jumbo shrimp tossed with a mixed green and arugula in a light buttery white wine sauce. Add grilled chicken, blackened chicken, or shrimp for an additional charge.

Cucumber Salad SL11

Served with sesame seeds in a soy sauce dressing. Add grilled chicken, blackened chicken, or shrimp for an additional charge.

Cold Sandwiches

Corned Beef Sandwich LSW06

All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Turkey Club Sandwich SW01 (Lunch only)

All sandwiches are garnished with lettuce & tomato, French fries, pickle & cole slaw.

Deli Selections Sandwich LSW09

Your choice of turkey or roast beef on white, wheat, rye bread or croissant, with lettuce and tomato. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Wrap SW02 (Lunch only)

Your choice of chicken, turkey, beef, cheese steak, tuna or shrimp. All sandwiches are garnished with lettuce & tomato, French fries, pickle & cole slaw.

Hot Sandwiches

Front Street Burger HB01

Eight oz. of homemade burger, grilled to your order with your choice of American, Swiss, cheddar or provolone cheese. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Crab Cake Sandwich LSW01

Chef's very own recipe. Made with jumbo lump crabmeat, served on a croissant with remoulade sauce, lettuce, tomato and pickle. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

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Hot Sandwiches

(Continued)

Downey's Special Cheese Steak LSW02

Filet tips marinated in our very own teriyaki marinade, grilled onions, peppers, mushrooms and provolone cheese. Choice of beef or chicken. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Shamrock Sandwich LSW04

A generous serving of our roast beef, turkey, or corned beef with Swiss cheese. Egg-battered, grilled and served with Dijon mustard sauce. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Jack's Hickory Wrap LSW07

Slow roasted beef or chicken with a hickory mesquite sauce. Topped with onions and peppers and wrapped in a tortilla shell. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Roasted Pork Sandwich SW03 (Lunch only)

Slow-roasted juicy pork in a roll. All sandwiches are garnished with lettuce & tomato, French fries, pickle & cole slaw.

Chicken Parm Sandwich SW06 (Lunch only)

Lightly fried chicken breast. All sandwiches are garnished with lettuce & tomato, French fries, pickle & cole slaw.

Ruben Sandwich LSW03

Hot corned beef, sauerkraut, imported Swiss cheese and Russian dressing, served on rye bread. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Grilled Chicken Sandwich LSW05

A boneless, skinless breast of chicken, either grilled, BBQ, jerked or blackened. Served on a soft roll with lettuce and tomato. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Philly Dip Sandwich LSW08

Hot roast beef sandwich served on a long roll with melted provolone cheese. Served with au jus and horseradish. All sandwiches are garnished with lettuce & tomato, french fries, pickle & cole slaw.

Downey's Pub Burger SW05

Black Angus beef topped with crisp rasher bacon, Swiss cheese & cabbage slaw. All sandwiches are garnished with lettuce & tomato, French fries, pickle & cole slaw.

Meatball Sandwich SW07 (Lunch only)

All sandwiches are garnished with lettuce & tomato, French fries, pickle & cole slaw.

Dinner Entrees

Grilled Filet Mignon BF02 (Dinner only)

Eight oz. filet mignon grilled to your perfection and topped with port wine sauce. Served with baked potato and vegetables.

BBQ Ribs PK02 (Dinner only)

Served with French fries. Your choice of full or half rack.

Chicken Cacciatore PL03

Chicken breast sauteed in a white wine sauce with rosemary and garlic. Served with rice and vegetables.

Chicken Sullivan PL05 (Dinner only)

Breast of chicken lightly fried, stuffed with fresh spinach, roasted peppers and provolone cheese and served with rice and vegetables.

Crab Cakes SF01 (Dinner only)

Chef's very own recipe, made with jumbo lump crabmeat, served with remoulade sauce, rice and vegetables.

Tilapia Napoleon SF04 (Dinner only)

Pan-seared, stacked with a crab-artichoke stuffing and topped with alfredo sauce. Served with rice and vegetables.

Stuffed Veal Chop BF04 (Dinner only)

Veal chop stuffed with prosciutto and mozzarella cheese, topped with shiitake mushrooms and served with mashed potatoes and vegetables.

Chicken Parmigiana PL02

Served with pasta and garlic toast.

Chicken Marsala PL04

Sauteed chicken breast with mushroom cream sauce. Served with rice and vegetables.

Small House or Caesar Salad SD04 (Dinner only)

Grilled Salmon SF03 (Dinner only)

Grilled Atlantic salmon with fresh herbs, topped with a lobster bisque sauce. Served with rice and vegetables.


Pasta

Dublin Fra Diavolo CM03

Shrimp, scallops and mussels sauteed in a spicy red or white sauce.

Penne with Broccoli & Chicken CM07

Tossed in a creamy Alfredo sauce.

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Pasta

(Continued)

Cannelloni with Spinach, Crab & Mushrooms CM08

Cannelloni pasta stuffed with spinach, crabmeat and mushrooms, topped with a pink sauce.

Penne with Wild Mushrooms & Crabmeat CM10

Penne pasta sauteed with crab and wild mushrooms, tossed in a light cream sauce.

Fettuccine Alfredo with Shrimp PA02**Penne Vodka** PA04

Penne pasta with ham in a pink vodka cream sauce.

Lobster Fra Diavolo SF08

Two pound Maine lobster in a tomato sauce over a bed of linguini.

Lobster Ravioli CM09

Lobster-filled ravioli in a pink cognac sauce.

Cheese Ravioli PA01

Served with your choice of white, red or pink sauce.

Shell Pasta PA03

Served with asparagus, shrimp and crabmeat in a pink cognac sauce.

Tortellini PA05

With peas, shiitake mushrooms and asparagus served in a light cream sauce.

Irish Specialties

Chicken Pot Pie CM01

Chicken and vegetables cooked in a hearty cream sauce, topped with puffed pastry and baked to a golden brown.

Bangers & Mash CM04

Traditional bangers grilled and served with Colcannon mashed potatoes, and topped with a port wine gravy.

Corned Beef & Cabbage CM06

Old world style.

Shepherd's Pie CM02

Ground beef and vegetables in a hearty brown sauce, topped with homemade mashed potatoes and baked until golden brown.

Fish & Chips CM05

Guinness-battered cod flash-fried, and served over beer-battered fries with malt vinegar and remoulade.

Homemade Desserts

Cheese Cake DC13

Options

Restaurant Please Supply Paper Plates PP**Restaurant Please Supply Utensils** U