one de dinagraga

5:00pm-9:00pm || In addition to the Beach Buffet

Paddy's Nachos

Tortilla chips, Tex-Mex spiced chicken, queso cheese sauce & scallions served w/ a side of jalapeños, pico de gallo, lettuce, lime & sour cream. \$17 Add Guacamole \$3

Calamari

Crispy fried calamari tossed w/ banana peppers, Kalamata olives & basil, served w/ oven roasted tomato sauce.

Beach Bites

Chicken Tenders & Fries

Stuffies Stuffed with chorizo and roasted red peppers. \$5 each

Tater Tot Hot Dish

Crispy tater tots topped w/ pulled pork. house-cured bacon, jalapeños, scallions, queso cheese sauce & BBO sauce.

Coconut Shrimp

Fried Shrimp tossed w/ sweet chili sauce, toasted coconut, crispy noodles & topped w/ wasabi mayo & sweet soy glaze. \$17

Paddy's Famous Smoked Wings

8 jumbo wings served w/ celery & bleu cheese dressing. Sauce Choices: BBQ, buffalo, sweet chili or plain. 13 20 wings for \$24 • 30 wings for \$32

Salads · Quesadillas

Chicken Caesar Salad Chopped Romaine lettuce tossed in a classic Caesar dressing, parmesan cheese, w/ multigrain croutons & diced chicken.

Burgers · Entrees



Fish N Chips

Tex-Mex Chicken Ouesdailla Cheddar cheese, chipotle mayo. & scallions

served w/ sour cream & pico de gallo.

\$14

Crispy fried haddock served over fries w/lemon wedges, tartar sauce & pineapple coleslaw. \$18

Pan Roasted New York Sirloin

14oz N.Y. Sirloin served with blue cheese mashed potatoes, house made steak sauce, topped with crispy onions.

Porky Mac Burger

Signature Cheeseburger

2, 4oz Certified Angus Beef patties w/

American cheese, lettuce & tomato. \$14

2, 4oz Certified Angus Beef patties topped w/ BBQ pulled pork, bacon mac n cheese, crispy onions, pineapple coleslaw & melted American cheese. \$19

Make it a Pounder \$25

Boiled Lobstan Dinner

1.25 pound lobster served with corn on the cob, roasted potatoes, & drawn butter.

Add a Bottle of Jonathan Edwards Wine Choose from Stone Table Red or White.

\$20



Raw Bar

*Oysters on the Half Shell

Fresh, local oysters served on a bed of ice with lemon, cocktail sauce, & mignonette. 1/2 Dozen fo \$18 • Dozen for \$34

\$3.25 Each

**This item is raw or partially cooked and can increase your risk of food borne illness. Customers who are especially vulnerable to food borne illness should only eat seafood and other food from animals throughly cooked.*

*Clams on the Half Shell

Fresh littlenecks served on a bed of ice with lemon, cocktail sauce, & mignonette. 1/2 Dozen fo \$8 • Dozen for \$15 \$3 Each

Clam Chowder \$8

Jumbo Shrimp Cocktail

Four jumbo shrimp served with lemon and cocktail sauce. \$17

*Raw Bar Sampler

12 oysters, 6 littlenecks, 4 jumbo shrimp. \$54

Champange & Oysters

Dozen oysters & a bottle of G.H. Mum Champange.