

CARRAGHER'S

New York City

LET'S BEGIN

BAKED HONEY & GARLIC CAULIFLOWER • \$12

Cauliflower Pieces Tossed in Spicy Honey & Garlic Sauce, Finished With Chopped Spring Onions

FRENCH ONION SOUP • \$12

With Seasoned Croutons, Melted Swiss & Mozzarella Cheese

CHICKEN QUESADILLA • \$14

Diced Chicken, Bermuda Onion, Mixed Peppers, Shredded Cheddar & Mozzarella Blend, Side of Guacamole, Sour Cream & Pico de Gallo

MOZZARELLA STICKS • \$12

With Roasted Tomato & Basil Sauce

EGGPLANT ROLLATINE • \$16

Breaded Eggplant Rolled With a Four Cheese House Blend, Topped With Roasted Tomato & Basil Sauce

TRADITIONAL BAKED SAUSAGE ROLLS • \$14

With Spicy Mustard Dip

GOLDEN FRIED CHICKEN TENDERS • \$13

With Honey Mustard Dipping Sauce

CARRAGHER'S CHICKEN WINGS

Buffalo - Jameson Chipotle Infused BBQ - Teriyaki - Honey Garlic - BBQ
Small \$14 Large \$20

GRILLED LOLLIPOP LAMB CHOPS • \$17

With Mint Aioli

BRICK OVEN BAKED 39TH STREET NACHOS • \$15

Tri-Color Chips Topped With Cheddar & Jack Cheese, Jalapeños, Black Beans Topped with Sour Cream, Guacamole & Pico de Gallo
Add Chicken \$6 • Chili \$5 • Steak \$8

VERY CHEESY BAKED JUMBO PRETZEL • \$15

Served With Whole Green Mustard Dip, & Warm Cheddar, Ale & Bacon Dip

SOUP OF THE DAY • \$8

Please Ask Your Server

FROM THE SEA

GRILLED CHIPOTLE SHRIMP KEBAB • \$16

Double Shrimp Kebab on a Bed of Chipotle Aioli on a Mango Salsa

RHODE ISLAND CRISP FRIED CALAMARI RINGS • \$16

With Hot Cherry Pepper & Marinara Dipping Sauce

CHILLED EAST COAST OYSTERS

On the 1/2 Shell
Over Crushed Ice
Served With Sriracha, Lemon Sauce, Chimichurri Sauce
Market Price

CHIPS & DIPS \$15

All Served With Tri Color Tortillas

Choice of One: Spinach & Artichoke • Traditional Hummus • Guacamole & Salsa

SALAD DAYS

FASHION DISTRICT SALAD • \$15

Cherry Tomato, Cucumber, Bermuda Onion, Corn Kernels & Romaine Leaves. Tossed in a Garlic & Basil Dressing

SLICED STEAK, BURRATA & BABY ARGULA SALAD • \$20

Tossed With Slow Roasted Cherry Tomatoes & Grilled Sliced Marinated Steak, Drizzled With Balsamic Glaze

THE CAVERN COBB SALAD IN A CRISP TORTILLA SHELL • \$19

Grilled Chicken, Crisp Bacon, Mixed Greens, Tomato, Avocado, Black Olives, Hard Boiled Egg, Red Onion & Crumbled Bleu Cheese, in House Dressing

THE "FARM" SPINACH SALAD • \$16

Baby Spinach, Goat Cheese & Seasonal Berries
Drizzled in Raspberry Vinaigrette

TRADITIONAL CAESAR • \$16

Crisp Romaine Lettuce With Anchovies Filet, Lardons of Bacon, Seasoned Croutons & Parmesan Cheese

CHARRED ASPARAGUS SALAD • \$15

Freshly Grilled Asparagus Spears on the Grill, Lightly Seasoned & Finished With a Slowly Poached Egg With Our Roasted Cherry Tomatoes & Orange Vinaigrette

THE SMITHTOWN • \$15

Arugula, Portobella Mushroom, Feta Cheese, Pecans & Dried Cherries

By Land or by Sea: Add Chicken \$6 • Steak \$8 • Salmon \$8 • Grilled Shrimp \$7

MERSEY SAMMIES

THE YELLOW SUBMARINE • \$16

Cornflake Crusted BBQ Chicken Breast Sandwich Finished With Honey Glazed Apple Smoked Bacon, Pickled Red Cabbage & Melted Sharp Cheddar Cheese. Served on a Whole Grain Bread

LIME STREET BURRITO • \$16

Wild Mushroom Risotto, Salsa Verde
Fresh Mozzarella, Black Beans and Jalapenos V

CARRAGHER'S STEAK SANDWICH • \$19

Sliced Roast Beef, Onions & Pepper Jack Cheese, On a Hero Roll With Au Jus Dip

THE BRIDEWELL • \$16

Grilled Marinated Breast of Chicken, Roasted Red Pepper & Fresh Mozzarella, on a Toasted Ciabatta With Pesto Aioli

GRILLED SESAME CRUSTED SUSHI GRADE TUNA SANDWICH • \$17

Grilled Tuna Steak With Sliced Avocado, Melted Brie Cheese & Wasabi Aioli. Served on a Toasted 7 Grain Bread

CARRAGHER'S SIGNATURE SLOW COOKER DONER KEBAB • \$18

Slow Roasted Bone-in-Leg of Lamb in Tandoori Naan Bread Filled With Shredded Lettuce, Tomato, Bermuda Onion, Red Chili Sauce & Garlic Tzatziki Sauce

*Consuming raw or undercooked, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Gratuuity included on parties of 6 or more people. * Proper dress code required * Management holds right to refuse admission.


CARRAGHER'S
 New York City

BURGERS

All Served With Choice of House Cut Fries or House Salad
 Garnished With Lettuce, Tomato & Dill Pickle
 Add Sweet Potato or Curly Fries (+\$2)

CLASSIC CHEESEBURGER • \$17
 Grilled 8oz Black Angus Beef Burger
 With American Cheese. Add Bacon (+\$2), Irish Bacon (+\$3)

RAJUN CAJUN • \$19
 Grilled 8oz Cajun Crusted Black Angus Beef Burger Finished
 With Grilled Chorizo Sausage, Irish Bacon & a Melted
 Porter Cheddar Cheese With a Sweet Relish Dressing

THE CARRAGHER 23 • \$19
 8oz Black Angus Topped With Gammon Ham,
 Fried Egg & HP Sauce

THE ALBERT • \$19
 8oz Black Angus Topped With Aged Cheddar,
 BBQ Sauce, Frizzled Onions & Bacon

GOBBLE GOBBLE • \$18
 Grilled Apple Stuffed Turkey Burger
 Topped With Melted Brie & Cranberry Mayo

**CLARENCE STREET
 BURGER • \$18**
 Portobello Mushroom With Feta Cheese &
 Sliced Bermuda Onion, on a Whole Grain Bun

SLIDERS

With Fries

BEEF • \$17
 Trio of Beef Sliders With Melted
 American Cheese &
 Caramelized Onions

**CALIFORNIA
 CHICKEN • \$17**
 Trio Of Chicken Sliders in Toasted
 Buns With Grilled Bacon &
 Guacamole on a Bed of Shredded
 Lettuce & Tomato

PIZZA

10" BRICK OVEN – BROOKLYN STYLE – THIN CRUST

1 • CLEMENCE • \$14
 Crushed Plum Tomato, Fresh Mozzarella,
 Basil, Garlic & Olive Oil

2 • NEAL • \$15
 Gorgonzola, Caramelized Onion, Portobello &
 Cremini Mushrooms, Prosciutto & Fig Jam

3 • CARRAGHER • \$15
 Crushed Plum Tomato, Fresh Mozzarella,
 Arugula, Goat Cheese, Dried Cherries & Pecans

4 • HANSEN • \$16
 Crushed Plum Tomato, Chorizo Sausage,
 Fresh Mozzarella & Cremini Mushrooms

5 • NICOL • \$15
 Mozzarella, Bleu,
 Parmesan & Provolone

6 • BARNES • \$16
 Buffalo Chicken, Bleu-Cheese Crumbles,
 Carrots & Celery

7 • DALGLISH • \$16
 Margarita With Sweet Italian Sausage,
 Spinach & Chili Oil

8 • GERRARD • \$15
 Margarita With Pepperoni, Red Pepper
 Flakes & Drizzled Honey

WHITE

9 • SUAREZ • \$16
 Parmesan Cream Sauce, Caramelized Cipollini
 Onions, Gruyere Cheese & Cured Black Olives

10 • SOUNESS • \$17
 Parmesan Cream Sauce, Grilled Shrimp,
 Fresh Mozzarella, Fresh Lemon & Garlic

11 • FOWLER • \$17
 Parmesan Cream Sauce, 3 Free Range Eggs,
 Spinach & Lardons of Maple Bacon

**12 • SUPERSUB
 FAIRCLOUGH • \$17**
 Feta, Creamed Spinach,
 Artichoke & Cherry Peppers

ENTREES

**PAN SEARED CAJUN CRUSTED
 SALMON FILLET • \$24**
 Finished With a Sweet Chili Sauce, Served Over Basmati Rice

SCOUSER'S FISH & CHIPS • \$21
 Beer Battered Cod Filet With Fresh Cut Chips, Mushy Peas & Tartar Sauce

PAPPARDELLE PASTA PAISANO • \$23
 Pappardelle Tossed With Spinach, Mushrooms & Sundried Tomatoes, Tossed
 in a Pesto Olive Oil & Topped With Parmesan Cheese
 Add: Chicken \$6 • Steak \$8 • Salmon \$8 • Grilled Shrimp \$7

**GRILLED 14OZ SIZZLING
 NY STRIP STEAK • \$29**

Topped With Mushrooms, Onions & Brandy Peppercorn Sauce.
 Served With Garlic Mashed Potato & Asparagus Spears

TRADITIONAL SHEPHERD'S PIE • \$21
 Ground Beef & Lamb Mix, Carrots & Peas in a Savory Brown Gravy
 Topped With HP Sauce & Mashed Potatoes

GRILLED STEAK FRITES • \$27
 With Bearnaise Sauce

PAN SEARED CHICKEN CURRY • \$19
 Diced Chicken in Our Special Blend Curry Sauce Over Rice Pilaf

MERSEY SIDES

Curry Fries • \$12
 Disco Fries • \$12
 Sautéed Spinach • \$8
 Irish Black Pudding
 Potato Croquettes • \$9

Baked Beans • \$5
 Fries: Fresh Cut - Sweet Potato - Curly • \$7
 Mashed Potato • \$7
 Mushy Peas • \$5
 Cole Slaw • \$5

CHILDREN'S MENU (under 12 yrs) • \$14

Served with soda and 2 scoops of ice-cream for dessert

- Mini Flatbread Pizza: Margarita or Pepperoni
- Mini Shepherds Pie Topped with cheddar mash potato
- Double Trouble Grilled Cheese & Fries

- Pasta with choice of melted butter or tomato sauce.
- Golden Chicken Tenders with BBQ sauce and Fries.
- Mini 4oz Beef Burger with Fries
- Mini Philly Cheesesteak on toasted hotdog bun with Fries