

# The Wicked Monk

## Dinner Menu

~Please ask your server about our gluten free and vegetarian options~

~Wifi Password: Slainte!~

### STARTERS

<b>Potato Leek Soup:</b> Homemade, topped with fried leeks	\$9
<b>Spicy Citrus Lobster Tacos:</b> Mini corn tortillas, with lobster chunks, guacamole and pico de gallo	\$20
<b>Fried Potato Balls:</b> Corned beef, mashed potato and cheddar cheese rolled up, and served with sour cream and chive dipping sauce	\$15
<b>Wings:</b> Honey Sriracha, Buffalo, BBQ, or Dry-Rubbed, served with blue cheese dressing	\$14
<b>Buffalo Roasted Cauliflower:</b> Served with blue cheese dressing	\$13
<b>Pulled Pork and Cheddar Quesadillas:</b> With guacamole, sour cream and pico de gallo	\$13
<b>Reuben Spring Rolls:</b> The classic sandwich, in a spring roll. Served with Remoulade dipping sauce	\$10
<b>Shrimp Dumplings:</b> Fried, and served with ponzu dipping sauce	\$16
<b>Dublin Crab Cakes:</b> Served with Napa slaw and creamy mustard vinaigrette	\$19
<b>Mussels a la Monk:</b> PEI Mussels simmered in a white wine and lemon butter sauce	\$19
<b>Popcorn Shrimp:</b> Served with a Chipotle Aioli	\$16
<b>Steamed Pork Bao Buns:</b> Pork Belly sauteed in a maple bourbon whiskey sauce, Served with pickled onion and cucumber	\$16
<b>Fried Calamari and Shrimp:</b> Served with marinara sauce	\$18
<b>Sirloin Beef Sliders (3):</b> Our best selling burger, in a mini size! (Add cheese for \$1)	\$13
<b>Mini Shepherd's Pie:</b> Lamb, carrots, and peas, with homemade gravy and a mashed potato crust	\$13
<b>King Kong Pretzel:</b> Served with jalapeño beer cheese sauce and spicy mustard	\$12

### Raw Bar Menu (Minimum 6 Combined)

**Clams on the Half Shell:** Chilled littlenecks with cocktail sauce and mignonette sauce \$2.25 Each

**Oysters on the Half Shell:** Your choice of **East** or **West** coast with cocktail sauce and mignonette sauce \$3.00 Each

### Salads

\*\*Add Chicken \$5.00, Salmon or Shrimp \$7.00 Steak \$9.00\*\*

**Cork Salad:** Mixed greens, Feta, apple, toasted pecan, dried cherries, and red onion tossed in Maple cider vinaigrette \$16

**Spinach and Beet Salad:** Baby spinach, sliced beets, candied walnuts, and goat cheese with honey and walnut oil dressing \$15

**Classic Caesar Salad:** Romaine hearts, shredded Parmigiano-Reggiano, seasoned croutons, and Caesar dressing \$14

**Cobb Salad:** Grilled chicken, Romaine lettuce, hard-boiled egg, blue cheese crumble, slab bacon, tomato and avocado, with blue cheese dressing \$18

\*Please let your server know of any food related allergies\*

## Entrees

<b><u>Fish &amp; Chips:</u></b> Ale-battered cod and fries, served with tartar sauce	\$20
<b><u>Chicken Pot Pie:</u></b> With peas, carrots, onions, and potatoes, topped with a puff pastry dome	\$19
<b><u>Gaelic Steak:</u></b> Pan-roasted sirloin in a creamy Irish whiskey mushroom sauce with creamed spinach and Colcannon (mashed potatoes, cabbage, onions, and bacon)	\$39
<b><u>Bangers and Mash:</u></b> Grilled Irish Sausages over mashed potatoes, with green peas and gravy	\$22
<b><u>Shepherd's Pie:</u></b> Lamb, carrots, and peas, with homemade gravy and a mashed potato crust	\$25
<b><u>Roasted Half Chicken:</u></b> Served over a bean and corn succotash, topped with House Gravy	\$27
<b><u>Slow Roasted Double-Cut Pork Loin:</u></b> Served with mashed sweet potatoes, applesauce, and sautéed cabbage	\$28
<b><u>Guinness-Braised Short Ribs of Beef:</u></b> Slow-cooked and served with mashed potatoes and broccoli	\$28
<b><u>Pan Seared Maple Glazed Salmon:</u></b> Served with parsnip puree and sautéed spinach	\$27
<b><u>Buttermilk Fried Chicken:</u></b> With corn on the cob and homemade mashed potatoes	\$23
<b><u>South Carolina Clam Bake:</u></b> Sauteed clams, mussels, shrimp, andouille sausage, corn and red bliss potatoes Served in a shrimp stock	\$33

### Mac & Cheese

*With seasoned breadcrumbs*

<b><u>Traditional Mac:</u></b> Cheddar, broccoli, and ham	\$16
<b><u>Buffalo Chicken Mac:</u></b> Shredded chicken, mushrooms, Swiss cheese and Buffalo sauce	\$20
<b><u>Philly Cheese Steak Mac:</u></b> Short rib of beef, caramelized onions, mushrooms, and cheddar cheese	\$22
<b><u>Lobster Mac:</u></b> Fresh steamed lobster, asparagus, corn, bacon and Swiss cheese	\$28

### BURGERS AND SANDWICHES

\*\*\*all served with fresh cut French Fries (All onion rings or sweet potato fries \$1)\*\*\*

\*\*Lettuce, tomato, pickle served upon request\*\*

<b><u>The Wicked Monk Hamburger</u></b> ½-lb patty served with 2 beer battered onion rings	\$16 **
<b><u>The Wicked Turkey Burger</u></b> Same as above with fresh ground turkey	\$16 **
<b><u>Beyond Burger:</u></b> Plant based burger, served on a gluten free bun with lettuce and tomato	\$18 **

#### \*\*Burger Toppings\*\*

*American, Cheddar, Swiss, Mozzarella, Jalapeño Jack or Bleu Cheese \$1,  
Mushrooms \$1, Caramelized Onions \$1, Bacon \$2*

<b><u>Portobello Sandwich:</u></b> With roasted peppers, caramelized onions, mozzarella and Balsamic vinaigrette	\$13
<b><u>Steakhouse Sandwich:</u></b> Hanger steak, mushrooms, onions, cheddar cheese and steak sauce	\$20
<b><u>Grilled Chicken Sandwich:</u></b> With fresh mozzarella, arugula, tomato and chipotle mayo	\$15
<b><u>Buffalo Chicken Wrap:</u></b> Panko crusted chicken, lettuce, tomato, blue cheese dressing	\$13

\*20% Gratuity will be added on parties of 8 or more\*

\*Service charge will be added for checks split more than 2 ways\*