

# HARRIGAN'S

## DINNER SPECIALS

### SOUP

CHICKEN VEGETABLE

## SHAREABLE APPETIZERS

### SESAME CRUSTED SCALLOPS \$16.95

In a teriyaki sauce with a touch of cream and served with fluffy mashed potatoes

### FOUR CHEESE EGGPLANT ROLLATINI \$14.95

Topped with marinara sauce and melted mozzarella served with a side of garlic bread

## DINNER SALAD

### GRILLED FLANK STEAK SALAD \$23.95

Served over arugula with pineapple, grapes, sweet oranges, cucumbers, carrots, tomatoes and fresh mozzarella with side of homemade lemon dressing

## ENTRÉES

### CHICKEN GIAMBOTTA \$23.95

Chicken breast topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with a side of veggies

### GRILLED SWORDFISH STEAK \$31.95

Grilled Atlantic swordfish served over broccoli rabe, shiitake mushrooms, diced carrots and cannellini beans sautéed in garlic and oil

### JUMBO SHRIMP DE LA CASA \$28.95

Served over capellini pasta with mushrooms and peas in a pink vodka cream sauce

### GRILLED CHICKEN RISOTTO PRIMAVERA \$22.95

Grilled chicken, broccoli, carrots, zucchini, scallions and a touch of cream

## DESSERTS

CHEESECAKE, CHOCOLATE FUDGE CAKE, RED VELVET CAKE, APPLE PIE 🍰

ICE CREAM FROM LAKE HIAWATHA DAIRY:

VANILLA BEAN, CHOCOLATE, LEMON SORBET, TARTUFO



## IT'S HOT OUT. COOL OFF WITH ICE CREAM:



CARROT CAKE, PUMPKIN PIE, BLUEBERRY PIE, CHOCOLATE MOUSSE PIE & APPLE PIE



ICE CREAM: CHOCOLATE & VANILLA BEAN



ASK YOUR SERVER ABOUT NEW ARRIVALS!

## CHEESE CAKE

Vanilla or Chocolate Ice Cream, Tartufo, Lemon Sorbet and Rainbow Sherbet

ASK YOUR SERVER ABOUT NEW ARRIVALS!

, Blueberry Pie, Coconut Cream, Apple Pie

ASK YOUR SERVER ABOUT OUR LATEST DESSERT LIST

key lime pie - apple pie

Ice cream:

Vanilla, Chocolate, Mint chocolate chip - Tartufo - Rainbow Sherbet

Ask your server about new arrivals!



## DRINKS THAT PAIR WELL WITH OUR LOBSTER SPECIALS:



**MAINE LUNCH IPA • 7% • Freeport, ME. 12oz \$9**

Our “East Coast” version of a West Coast-style IPA. Intense hop flavors and aromas of tropical and citrus fruits and pine dominate. A subtle malt sweetness brings the beer into balance.

**Geisen Sauvignon Blanc \$8 glass \$30 bottle**

Wine Enthusiast 90 points Aromas and flavors are subtle and layered, reminiscent of peach skin, lime, grapefruit and jalapeño. There’s a roundness to the mid-palate and the acidity is bright and well integrated, with the flavors flowing gently through to the finish. Best Buy.

## SOUPS

Black Bean

topped diced onions and a dollop of sour cream

Black Bean

topped diced onions and a dollop of sour cream

Minestrone

Split Pea Soup with roasted ham and croutons

## APPS

### **ZUPPA DI MUSSELS 15.95**

Green Lip New Zealand served with a spicy Fra Diavolo sauce and garlic bread

### **ZUPPA DI CLAMS 14.95**

Served with a spicy Fra Diavolo sauce and garlic bread

### **Jumbo Coconut Shrimp 14.95**

Served with a bed of fluffy mashed potatoes and sweet and spicy Thai Sauce

### **ZUPPA DI CLAMS 15.95**

Fresh Little Neck clams served with a spicy Fra Diavolo sauce and garlic bread

### **CRAB MEAT SLIDERS 14.95**

2 Crab Meat sliders with Ooh La La sauce served with a side of homemade salt & vinegar potato chips

### **CRAB MEAT SLIDERS 14.95**

2 Crab Meat sliders with Ooh La La sauce served with a side of skinny fries season with old Bay

### **CRUNCHY TORTILLA CHIPS & GUACAMOLE 9.95**

Fresh warm White corn tortilla chips, served with a side of guacamole and salsa

**Pulled Pork Nachos 15.95**

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

**Chicken Spring Rolls 12.95**

Hand rolled spring rolls wrapped around chicken, bell peppers, onions, and diced potatoes garnished with Russian dressing and fluffy mashed potatoes

**Meatballs Marinara 10.95**

Topped with melted Mozzarella cheese served with garlic bread

**BRUSCHETTA 10.95**

Tomato, onion, basil and fresh mozzarella served on toasted

**BROILED SCALLOPS 15.95**

Served with a lemon Scampi sauce over rice

**Homemade Fried Zucchini Sticks 10.95**

Lightly battered and flash fried served with Marinara dipping sauce

**FILET MIGNON ON GARLIC BREAD 15.95**

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

**Tacos al Pastor 13.95**

“The pride of Baja California”

3 soft tacos with diced pork cilantro, onions and pineapple chunks

**FOUR CHEESE EGGPLANT ROLLANTINI 11.95**

Served with marinara sauce and melted mozzarella served with garlic bread

**Corned Beef Spring Rolls 13.95**

Hand rolled corned beef, shredded cabbage and diced red potatoes served with mashed potatoes and spicy mustard

**LOBSTER MEAT SLIDERS 15.95**

Lobster meat tossed in our "Ooh La La" sauce served on Martin's brand Slider rolls with a side of skinny fries dusted with Old Bay seasoning

**Asparagus Milanese 10.95**

Breaded Asparagus topped with melted provolone cheese served with a side of diced tomatoes and Russian dressing

**Zuppa Di Clams 14.95**

Served with a lemon scampi sauce and garlic bread

**PANKO BREADED JUMBO SHRIMP 15.95**

Served with teriyaki sauce with a touch of cream served over a bed of mashed potatoes

**ZUPPA DI CLAMS 15.95**

Fresh Little Neck clams served with a spicy Fra Diavolo sauce and garlic bread

**CAULIFLOWER BITES 11.95**

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

**Oysters on the Half Shell 14.95**

Half Dozen oysters served over ice with lemon wedges and homemade cocktail sauce

**Cauliflower Chicken & Spinach Combo 14.95**

Cannellini Beans and diced cherry peppers sautéed in garlic and oil served with garlic bread

**Zuppa Di Mussels 12.95**

Black Mussels served with a spicy Fra Diavolo sauce and garlic bread

**CHEESE TORTELLINI 13.95**

Tender Tortellini in a vodka pink cream sauce with melted mozzarella

**FILET MIGNON ON GARLIC BREAD 15.95**

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

**GRILLED POLENTA 14.95**

Topped with house made BBQ Pulled Pork served with a side of skinny fries

Cauliflower Bites 10.95

Lightly tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

**BONE IN BEEF SHORT RIB 23.95**

Slow roasted in a vegetable Ragu with a hint of marinara served with a side of rice and string beans sautéed in garlic and oil

**BONE IN BEEF SHORT RIB 23.95**

**SLOW ROASTED IN A VEGETABLE RAGU WITH A HINT OF MARINARA  
SERVED WITH A SIDE OF RICE AND STRING BEANS SAUTÉED IN GARLIC  
AND OIL**

**SESAME CRUSTED SCALLOPS 14.95**

Topped with a Champagne Cream Sauce and fluffy mashed potatoes

**HARRIGAN'S SAMPLER PLATTER 15.95**

Mac & Cheese Bite, Wing Dings, Skinny Fries and Mozzarella Sticks served with a side of Marinara Sauce

Cauliflower Bites 10.95

Lightly tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

**CALAMARI DELAROSA 15.95**

Tender Fried Calamari rings topped with diced fresh mozzarella, tomato bruschetta and balsamic vinegar glaze

**ARANCINI RICE BALLS 11.95**

Small Sicilian style breaded rice balls filled with chopped meat, rice and mozzarella cheese, served a side of marinara

**BROILED SCALLOPS 15.95**

Served with a lemon Scampi sauce over rice

Crispy Balsamic Calamari 14.95

Tender Fried Calamari rings topped with diced fresh mozzarella, scallions, chopped cherry tomatoes and balsamic vinegar glaze

Chopped Short Ribs 15.95

Beef Short Ribs slow cooked in a vegetable Ragu with a hint of Marinara served over rice

Panko Breaded Jumbo Shrimp 15.95

Served with a sweet and spicy Thai Chili sauce over a bed of mashed potatoes

Panko Breaded Jumbo Shrimp 15.95

Served with teriyaki sauce with a touch of cream served over a bed of mashed potatoes and garnished with scallions and sesame seeds

Scallops 14.95

Topped with a lemon sauce over rice

Pulled Pork Nachos 15.95

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

Meatballs Marinara & melted Mozzarella 10.95

Served with Garlic Bread

Jumbo Coconut Shrimp 14.95

Served with a bed of fluffy mashed potatoes and sweet and spicy Thai Sauce

**LETTUCE WRAPS 14.95**

3 wraps of Boston Lettuce filled with ground chicken seasoned with Hoisin sauce, water chestnuts and scallions

Enough to share or have as an entree

Sesame Teriyaki Wing Dings 14.95

Crispy Breaded Chicken Wing Dings coated in Teriyaki Sauce and topped with sesame seeds and scallions

Grilled Portabello Mushrooms 10.95

Served with roasted red peppers, fresh mozzarella, basil and mesculin salad with balsamic vinaigrette

Cheese Tortellini 13.95

Tender Tortellini in a vodka pink cream sauce with melted mozzarella

**CAJUN DUSTED SCALLOPS 15.95**

Served over rice with lemon Wedges

Filet Mignon on Garlic Bread 14.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

Four Cheese Eggplant Rollantini 9.95

Served with marinara, melted mozzarella and garlic bread

Sesame Crusted Scallops 13.95

Served over mashed potatoes topped with a light lemon  
sauce

Broiled Scallops 14.95

Served with a Scampi sauce and a dollop of homemade mashed potatoes

Broiled Scallops 14.95

Served with a lemon Scampi sauce over rice

Four Cheesed Eggplant Rollantini 9.95

Served with marinara sauce and melted mozzarella served with garlic bread Shrimp 14.95



Served with a sweet and spicy Thai Chili sauce over a bed of  
fluffy mashed potatoes

Artichoke Crab Cake 13.95

Crab meat and artichoke with just enough bread crumbs to bind  
it together served with a lemon scampi sauced. A side of garlic bread

Calamari DeLarosa 14.95

Tender Fried Calamari rings topped with diced fresh mozzarella, tomato bruschetta and  
balsamic vinegar glaze

Homemade Gnocchi \$13.95

Tender potato pasta served with a vodka pink cream sauce  
and a side off garlic bread

Zuppa Di Mussels 13.95

Black Mussels served with a spicy Fra Diavolo sauce and garlic bread

Zuppa Di Clams 14.95

Fresh Clams served with a spicy Fra Diavolo sauce and garlic bread

Zuppa Di Mussels 13.95

Black Mussels served with Scampi sauce and garlic bread

Cauliflower Bites 11.95

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

Filet Mignon on Garlic Bread 14.95

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

Chopped Short Rib Appetizer 14.95

Beef short ribs slow cook in a vegetable Ragu and hint of marinara served over rice

Bone in Beef Short Rib 15.95

Slow roasted in a vegetable ragout with a hint of marinara served with grilled polenta

Lettuce Wraps 13.95

3 wraps of Boston Lettuce filled with ground chicken seasoned with Hoisin sauce, water chestnuts and scallions

Enough to share or have as an entree

Cajun Dusted Scallops 15.95

Served over rice with lemon Wedges

Corned Beef Spring Rolls 12.95

Hand rolled corned beef, shredded cabbage and diced red potatoes served with mashed potatoes and spicy mustard

Cheese Tortellini 13.95

Tender Tortellini in a vodka pink cream sauce with melted mozzarella

Cauliflower Bites 10.95

Lighty tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

Crispy Balsamic Calamari 14.95

Tender Fried Calamari rings topped with diced fresh mozzarella, scallions, chopped cherry tomatoes and balsamic vinegar glaze

Asparagus Milanese 10.95

Breaded Asparagus topped with melted provolone cheese served with a side of diced tomatoes and Russian dressing

Sesame Teriyaki Wing Dings 14.95

Crispy Breaded Chicken Wing Dings coated in Teriyaki Sauce and topped with sesame seeds and scallions

Cauliflower Chicken & Spinach Combo 14.95

Cannellini Beans and diced cherry peppers sautéed in garlic and oil served with garlic bread

Pulled Pork Nachos 15.95

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

Cajun Dusted Scallops 14.95

Served over rice Simple and delicious

Homemade Gnocchi \$12.95

Tender potato pasta served with a vodka pink cream sauce  
and a side off garlic bread

Pulled Pork Nachos 15.95

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour cream, salsa and guacamole

Zuppa Di Mussels 13.95

Black Mussels served with Scampi sauce and garlic bread

Cauliflower Chicken & Spinach Combo 14.95

Cannellini Beans and diced cherry peppers sautéed in garlic and oil served with garlic bread

Jumbo Coconut Shrimp 14.95

Served with a bed of fluffy mashed potatoes and sweet and spicy Thai Sauce

Cajun Dusted Scallops 15.95

Served with a lemon Scampi sauce over rice

Four Cheese Eggplant Rollantini 9.95

Served with marinara, melted mozzarella and garlic bread

Zuppa Di Mussels 14.95

Green lip Mussels from New Zealand Served with a spicy Fra Diavolo sauce and garlic bread

**Panko Breaded Jumbo Shrimp 14.95**

Served with a sweet and spicy Thai Chili sauce over a bed of  
fluffy mashed potatoes

**Chicken Spring Rolls 12.95**

Hand rolled spring rolls wrapped around chicken, bell peppers,  
onions, and diced potatoes garnished with Russian dressing and fluffy mashed potatoes

**Meatballs Marinara 10.95**

Topped with melted Mozzarella cheese served with garlic bread

**Filet Mignon on Garlic Bread 14.95**

Topped with with melted gorgonzola cheese served with a dollop of mashed potatoes

**Pulled Pork Nachos 15.95**

Slow roasted pulled pork served over flash fried white corn tortilla chips layered with diced  
tomatoes, shredded lettuce, sliced jalapeños, shredded cheddar cheese topped with sour  
cream, salsa and guacamole

**Jumbo Coconut Shrimp 14.95**

Served with a bed of fluffy mashed potatoes and sweet spicy Thai Sauce

**Oysters on the Half Shell 14.95**

Served over ice with cocktail sauce and lemon wedges

**SESAME CRUSTED SCALLOPS 16.95**

Served with Teriyaki sauce and a touch of cream over a bed of fluffy mashed potatoes

**CAULIFLOWER BITES 10.95**

Lightly tossed in rice flour then flash fried served with Sweet Thai Chili sauce and Buffalo sauce

**Harrigan's Sampler Platter 15.95**

Mac&Cheese Bites, Wing Dings, Skinny Fries and Mozzarella Sticks

served with marinara sauce

**Cajun Dusted Scallops 15.95**

Served over rice garnished with lemon wedges

**Meatballs & Vodka Sauce 11.95**

Homemade meatballs served with Vodka Pink Cream Sauce

topped with melted Mozzarella cheese served with garlic bread

**GRILLED TUNA STEAK 24.95**

Served over broccoli, carrots, zucchini, red onions, and diced hot cherry peppers

**GRILLED TUNA STEAK 26.95**

Topped with teriyaki sauce, scallions and sesame seeds served with veggies, toasted, garlic and oil and a side of mashed potatoes

Topped with caramelized onions and melted Gorgonzola Cheese served with veggies tossed in garlic and oil and a side of mashed potatoes

**Panko Breaded Jumbo Shrimp 15.95**

Shrimp with teriyaki sauce with a touch of cream served over a bed of mashed potatoes and garnished with scallions and sesame seeds

**Grilled Eggplant 11.95**

Sliced grilled Eggplant served with fresh mozzarella, diced tomatoes, roasted red peppers, fresh basil and a drizzle of balsamic glaze

**CHICKEN MILANESE 24.95**

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

**JUMBO SHRIMP & LITTLE NECK CLAMS FRA DIAVOLO 26.95**





Tossed in a spicy tomato sauce served over Linguine pasta

**TRICOLOR TORTELLINI BOLOGNESE 19.95**

Served with hearty homemade meat and tomato sauce, mixed with carrots and peas, served over cheese filled tortellini pasta

 **LOBSTER CAKE 15.95** 

Lobster meat and just enough breading to bind it together served over a  
lemon and basil Scampi Sauce

  Drinks that pair well with Our Lobster specials:  

Geisen Sauvignon Blanc \$8 glass \$30 bottle

Wine Enthusiast 90 points Aromas and flavors are subtle and layered, reminiscent of peach skin, lime, grapefruit and jalapeño. There's a roundness to the midpalate and the acidity is bright and well integrated, with the flavors flowing gently through to the finish. Best Buy.

MAINE LUNCH IPA • 7% • Freeport, ME

Our "East Coast" version of a West Coast-style IPA. Intense hop flavors and aromas of tropical and citrus fruits and pine dominate. A subtle malt sweetness brings the beer into balance.

12oz \$9

## DINNER SALADS

### PANKO FLOUNDER OVER ARUGULA 20.95

Topped with hearts of palm, apples, strawberries, sweet oranges,  
toasted pine nuts and shaved parmigiana cheese with a side of  
Balsamic dressing

### PANKO FLOUNDER OVER ARUGULA 20.95

Topped with mango, apple, strawberries, kiwis, tomatoes, red onions,  
fried queso blanco cheese and a tropical lemon dressing

Grilled Jumbo Shrimp & Scallops 20.95

Served over arugula , walnuts, hearts of palm, mandarin orange segments, cucumbers, tomato and fresh mozzarella served with a side of Balsamic vinaigrette

Buffalo Baby Shrimp 20.95

Spicy buffalo Shrimp over crisp hearts of Romaine, cucumber, mango, chick peas, grapes, apples and crumbled Feta served with a side of Ranch dressing

Arugula & Cajun Cod Salad 21.95

Cajun dusted cod fillets over Arugula with strawberries, sliced peaches, pineapple, sweet oranges, tomatoes, grapes and shaved Parmesan cheese served with a side of balsamic dressing

Cajun Dusted Salmon 21.95

Served over Mesculin, walnuts, strawberries, grapes, mango, cucumbers, pineapple, cherry tomatoes, roasted red peppers, and diced fresh mozzarella cheese with a side of carrot ginger dressing

 **GRILLED JUMBO SHRIMP SALAD**  **22.95**

Served over a bed of Arugula, cucumbers, strawberries, sweet. Orange segments, grapes, carrots, tomatoes, and crumbled Feta cheese with home made Balsamic dressing on the side

CAJUN DUSTED TILAPIA 20.95

Served over Mesculin with diced apples, mandarin oranges, strawberries, diced mango, cucumbers, carrots, crumbled feta cheese served with a side of balsamic dressing

BROILED TILAPIA OVER MESCULIN 20.95

Served with sliced almonds, diced apples, mango, oranges, strawberries, cucumbers, crumbled feta cheese served with a side of homemade carrot ginger dressing



Grilled Jumbo Shrimp 19.95

Served over Arugula, mandarin orange segments, walnuts, diced apple, hearts of palm and crumbled Goat cheese served with a side of Balsamic vinaigrette

Grilled Jumbo Shrimp & Scallops 20.95

Served over arugula , walnuts, hearts of palm, mandarin orange segments, cucumbers, tomato and fresh mozzarella served with a side of Balsamic vinaigrette

Cajun dusted Norwegian Salmon served with mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

PANKO FLOUNDER OVER BABY SPINACH 20.95

Served with diced apples, mango, bacon, sliced walnuts, Mandarin orange segments and diced fresh Mozzarella cheese served with a side of balsamic dressing

BROILED SALMON OVER ARUGULA 20.95

Served with diced apples, strawberries, mango, blackberries, raspberries sliced almonds, crumbled Gorgonzola cheese served with a side of balsamic dressing

CAJUN DUSTED TILAPIA 20.95

Served over Romaine with diced apples, pears, mandarin oranges, strawberries, diced mango, onions, cucumbers, crumbled bleu cheese served with a side of balsamic dressing

BROILED TILAPIA OVER ARUGULA 20.95

Served with diced apples, mandarin oranges , strawberries, cucumbers, fresh diced mozzarella cheese served with a side of balsamic dressing

Cajun Dusted Salmon 19.95

Served over mesculin, mandarin oranges, diced apples, hearts of palm, strawberries and crumbled goat cheese with a side of balsamic vinaigrette

BROILED TILAPIA OVER ARUGULA 20.95

Served with diced apples, hearts of palm, walnuts, strawberries, cucumbers, fresh diced mozzarella cheese served with a side of balsamic dressing

CAJUN COD FILETS OVER ARUGULA 20.95

Served with strawberries, peaches, grapes, sweet oranges, tomatoes, walnuts and shaved parmigiana cheese with and a side of balsamic dressing

**Grilled Jumbo Shrimp over Romaine 20.95**

Romaine, onions, cucumbers, chick peas, grapes, apples, strawberries

and crumbled feta served with a side of Italian dressing

**FLOUNDER 19.95**

Served over mesculin, sliced avocado, cucumbers, apples orange segments with crumbled goat cheese served with a side of balsamic dressing

**SALMON TERIYAKI 22.95**

Norwegian Salmon served over Spinach with diced apples, mango, sliced, orange segments and crumbled Goat cheese served with a side of balsamic dressing

**CAJUN SALMON COBB SALAD 22.95**

Cajun dusted Norwegian Salmon served with mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

**Cajun Salmon Cobb Salad 21.95**

Cajun dusted Norwegian salad served over mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

**Cajun Chicken Over Spinach 19.95**

Topped with diced mango, apple, strawberries, chick peas and fresh mozzarella served with a side of balsamic dressing

**Fried Calamari over Romaine 20.95**

Tossed in Buffalo sauce served over Romaine, diced cucumber, tomato ,red onion, chick peas and crumbled feta cheese with a side of ranch dressing

**Grilled Jumbo Shrimp & Scallops 20.95**

Served over arugula, mango, kiwis, hearts of palm, mandarin orange segments, cucumbers and fresh mozzarella served with a side of Balsamic vinaigrette

**Cajun Cobb Salad 19.95**

Cajun seasoned Norwegian Salmon served with mesculin, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

Pan seared Red Snapper Piccata 26.95

Served with a lemon sauce, with dice tomatoes, capers and basil over capellini pasta

Cajun Dusted Salmon 19.95

Served over mesculin, fried artichokes, diced apples, cucumbers, strawberries and crumbled goat cheese with a side of balsamic vinaigrette

Buffalo Baby Shrimp 18.95

Spicy buffalo Shrimp over crisp hearts of Romaine, cucumber, onions, cherry tomatoes and crumbled goat cheese served with a side of Ranch dressing

Grilled Jumbo Shrimp & Scallops 21.95

Over Romaine, cucumbers, apples, pears, peach slivers, dried cranberries sliced avocado, fried Queso Blanco and a side of tropical Italian dressing

CAJUN DUSTED TILAPIA 20.95

Served over Romaine with diced apples, pears, mandarin oranges, strawberries, diced mango, onions, cucumbers, crumbled bleu cheese served with a side of balsamic dressing

Grilled Jumbo Shrimp & Scallops 19.95

Served over mesculin, dried cranberries, diced apple, mandarin orange segments, strawberries and fresh mozzarella served with a side of

Balsamic vinaigrette

Grilled Jumbo Shrimp & Scallops 19.95

Served over Arugula, mandarin orange segments, diced apple, hearts of palm and walnuts served with a side of Balsamic vinaigrette

Breaded Buffalo Shrimp 20.95

Spicy buffalo Shrimp over mesculin, strawberries, chick peas, apples, cucumbers, mandarin oranges, walnuts and crumbled gorgonzola cheese served with a side of Balsamic dressing

Cajun Salmon Cobb Salad 20.95

Cajun dusted chicken breast served with mesclun, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

## DINNER SPECIALS

### **CHICKEN & EGGPLANT PARMIGIANO COMBO 21.95**

Layered with marinara and melted mozzarella

### **HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 27.95**

Served with string beans, broccoli, tossed in garlic and oil and a side of mashed potatoes

### **CHICKEN MURPHY 22.95**

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara

### **Cauliflower Risotto \$18.95**

Served with carrots, peas, scallions and diced chicken with a touch of cream

### **JUMBO SHRIMP FRA DIAVOLO 28.95**

Tossed in Our spicy tomato sauce served over Capellini Pasta

### **BABY SHRIMP FRA DIAVOLO 16.95**

Tossed in Our spicy tomato sauce served over Linguine Pasta

### **JUMBO SHRIMP & LOBSTER TAIL FRA DIAVOLO 34.95**

Tossed in a spicy tomato sauce served over Capellini pasta

### **FISH & CHIPS 24.95**

Atlantic Cod battered and served with skinny fries and a side of tartar sauce and coleslaw

### **Pan seared Red Snapper 22.95**

Served over broccoli rabe and cannellini beans sautéed in garlic and oil

### **BROILED RED SNAPPER 26.95**

Served over broccoli rabe, cannellini beans, carrots, diced hot cherry peppers and dried cranberries sautéed in garlic and oil

Lobster Fra Diavolo 31.95

Fresh Lobster tossed with a spicy tomato sauce over linguine pasta

Jumbo Shrimp Fra Diavolo 23.95

Tossed with a spicy tomato sauce over linguine pasta

**CHICKEN & EGGPLANT PARMIGIANO COMBO 21.95**

Layered with marinara and melted mozzarella

**BROILED CHILEAN SEA BASS 35.95**

Served over broccoli rabe, carrots & cannellini beans tossed in garlic and oil

**GRILLED PORK CHOPS 22.95**



Served with caramelized onions, veggies, and a side of rice

**GRILLED PORK CHOPS 22.95**

Served with sautéed bell peppers, caramelized onions, hot sliced cherry peppers,  
served with a side of rice

**JUMBO SHRIMP & SCALLOPS 26.95**

Tossed with mushrooms served over Linguine in a vodka pink cream sauce

 Jumbo Shrimp & Capellini 22.95 

Tossed with shiitake mushrooms in a vodka pink cream sauce

Chicken & Arugula over Linguine 16.95

Tossed with sautéed garlic, tomatoes, scallions and red sauce

Grilled Chicken & Risotto Primavera \$22.95

Grilled chicken, Broccoli, carrots, zucchini, scallions and a touch of cream

Broiled Mahi Mahi 24.95

Served over broccoli rabe, diced hot cherry peppers, mushrooms and cannellini beans sautéed  
in garlic and oil

Harrigan's Grilled Chicken & Arugula \$19.95

Grilled chicken breast and Arugula, tossed with sautéed garlic, tomatoes, scallions and red sauce served over Linguine Pasta

Jumbo Shrimp Fra Diavolo 23.95

Tossed with a spicy tomato sauce over linguine pasta

Jumbo Shrimp Parmigiano 24.95

Topped with marinara sauce and melted mozzarella served over linguine

Fish & Chips 19.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

**CHICKEN MILANESE 22.95**

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

**FILET OF FLOUNDER FRANCESE \$24.95**

Coated with egg, sautéed with a buttery white wine and lemon sauce served over Linguine pasta

**GRILLED CHICKEN & RISOTTO PRIMAVERA \$21.95**

Grilled chicken, Broccoli, carrots, zucchini, scallions and a touch of cream

**CHICKEN GIAMBOTTA 22.95**

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

Chicken Piccata \$20.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies served over linguine

Chicken Piccata \$20.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies and a side of mashed potatoes over linguine

Jumbo Shrimp & Mussel Fra Diavolo 24.95

Tossed with a spicy tomato sauce over Fettuccini pasta

Jumbo Shrimp & Mussel Fra Diavolo 24.95

Tossed with a spicy tomato sauce over Fettuccini pasta

**JUMBO SHRIMP & LITTLE NECK CLAMS FRA DIAVOLO 26.95**

Tossed in a spicy tomato sauce served over Linguine pasta

Fettuccine & Jumbo Shrimp 25.95

Jumbo shrimp and fresh basil, chopped cherry tomatoes, tossed with fettuccine pasta and garlic and oil

Sesame Crusted Tuna Steak 23.95

Pan seared and topped with Teriyaki sauce and a side of green string beans sautéed in garlic and oil and mashed potatoes

Penne Primavera 18.95

Served with mixed veggies and meatballs tossed in garlic and oil

**CAVATELLI & GRILLED CHICKEN 19.95**

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

Cajun Grilled Rib Eye 29.95

Served with caramelized onions, veggies and a baked potato

Linguine & Meatballs \$16.95

Served with a vodka pink cream sauce

Fettuccini De la Casa 23.95

Jumbo shrimps, shiitake mushrooms and peas tossed in a vodka sauce

**GRILLED TUNA STEAK 24.95**

Served over broccoli, carrots, zucchini, red onions, and diced hot cherry peppers

Farfalle with Chopped Salmon and Shrimp 21.95

Baby shrimp and chopped salmon served over Farfalle pasta and our

Orecchiette & Grilled chicken 18.95

Orecchiette Pasta with broccoli, carrots, red onions, diced tomatoes, red beans, toasted pine nuts and hot cherry peppers tossed in garlic and oil

Chicken Marsala \$16.95

With shiitake mushrooms, veggies and a baked potato on the side

Fish & Chips 19.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

Classic Corned Beef Platter 22.95

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

Artichoke Crab Cake 13.95

Crab meat and artichoke with just enough bread crumbs to bind it together served with a lemon scampi sauced. A side of garlic bread

Asparagus Milanese 11.95

Breaded Asparagus topped with melted provolone cheese served with a side of diced tomatoes and Russian dressing

**MEXICAN CHICKEN QUESADILLA 20.95**

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and skinny fries

**MEXICAN STEAK QUESADILLA 22.95**

Grilled sirloin steak, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a side of salsa and skinny fries

Cavatelli & Chicken 16.95

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots and diced hot cherry peppers (optional)

Pan Seared Faroe Islands Salmon \$24.95

Served with Shiitake mushrooms and melted mozzarella in a vodka pink cream sauce and a side of mashed potatoes and string beans



Jumbo Shrimp & Linguine 23.95

Tossed with Arugula, garlic, tomatoes, scallions, and marinara sauce over linguine pasta

Grilled Swordfish Steak 25.95

Served over broccoli rabe, shiitake mushrooms, diced carrots and cannellini beans sautéed in garlic and oil

 Jumbo Shrimp Fra Diavolo 23.95 

Tossed with a spicy tomato sauce over linguine pasta

Fettucini Carbonara 17.95

Diced grilled chicken, crispy bacon and Alfredo sauce

**GRILLED PORK CHOP GIAMBOTTA 19.95**

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

**CHICKEN GIAMBOTTA 22.95**

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

**HARRIGAN'S SHEPARD'S PIE 22.95**

Ground beef and veggies topped with a mashed potato crust

Filet Mignon 28.95

8 oz. cut topped with a Sherry wine demi-glace and melted Swiss cheese, served with mashed potatoes and string beans sautéed in garlic and oil

Parmesan Encrusted Chicken Breast 19.95

Served with Asparagus and sun-dried tomatoes tossed in a lemon sauce served with veggies

Mahi Piccata 23.95

Pan-seared Mahi Mahi topped with a lemon sauce, capers, chopped cherry tomatoes served with mashed potatoes and string beans

**PANSEARED SWORDFISH STEAK PICCATA 26.95**

Panseared Swordfish topped with a lemon sauce, capers, diced tomatoes and basil served with a side of veggies tossed in garlic and oil with a side of mashed potatoes

**Chicken & Eggplant Parmigiano Combo 19.95**

Layered with marinara and melted mozzarella with a side of broccoli

**Chicken & Eggplant Parmigiano Combo 20.95**

Layered with marinara and melted mozzarella served over Angel Hair pasta

**Cavatelli & Chicken 19.95**

Cavatelli pasta served with diced chicken breast, broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

**CAVATELLI & GRILLED CHICKEN 19.95**

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

**GRILLED SKIRT STEAK 29.95**

Topped with caramelized onions and melted Gorgonzola Cheese served with v tossed in garlic and oil and a side of rice

**PANKO FLOUNDER 23.95**

Flash fried Panko breaded flounder served with coleslaw tartar sauce and homemade salt and vinegar potato chips

**Shrimp Fra Diavolo 23.95**

Tossed with a spicy tomato sauce over linguine pasta

**Cavatelli & Chicken 18.95**

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots and diced hot cherry peppers (optional)

**Jumbo Shrimp & Linguine 23.95**

Tossed with shiitake mushrooms in a vodka pink cream sauce

**Chicken Milanese 19.95**

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

Mahi Mahi Piccata 23.95

Panseared Mahi Mahi topped with a lemon sauce, capers, chopped cherry tomatoes served with mashed potatoes and string beans

Chicken Quesadilla 17.95

Grilled chicken, onions, tomatoes in side warm tortillas served with a side of salsa and skinny fries

Fish & Chips 19.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

Jumbo Shrimp & Scallops Fra Diavolo 23.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Grilled Rib Eye 30.95

Served with caramelized onions and mushrooms served with veggies tossed in garlic and oil with a side of rice

Parmesan Encrusted Chicken Breast 20.95

Served with Asparagus and cherry tomatoes and artichoke hearts tossed in a lemon sauce served with veggies

Grilled Pork Chops 18.95

Served with caramelized onions and veggies served with a side of rice

Chicken Milanese 20.95

Breaded Chicken Breast served over roasted red peppers, Arugula and fresh mozzarella and a side of balsamic dressing

Pork Chop Marsala 20.95

With shiitake mushrooms, veggies and mashed potato on the side

Panko Flounder Over Cavatelli 24.95

Cavatelli pasta tossed in garlic and oil with broccoli, red beans, cherry tomatoes, red onions, scallions, carrots and diced hot cherry peppers

Vodka Pink Cream sauce

Served with Shrimp, broccoli, carrots, scallions a touch of cream

Grilled Swordfish Steak 25.95

Served over broccoli rabe, shiitake mushrooms, diced carrots and cannellini beans sautéed in garlic and oil

**MEXICAN CHICKEN QUESADILLA 19.95**

Grilled chicken, shredded Cheddar cheese, onions, tomatoes, inside warm tortillas served with a side of salsa and skinny fries

**HARRIGAN'S PAN-SEARED SALMON, 26.95**

Topped with shiitake mushrooms in a zesty balsamic reduction, served with string beans sautéed garlic and oil and a side of mashed potatoes

Grilled Pork Chop Marsala \$21.95

With shiitake mushrooms, veggies and mashed potato on the side

  Hawaiian Chicken 22.95  

Tender chicken stuffed with ham, Swiss cheese and rolled up breaded then sliced topped with pineapple sauce served with string beans sautéed in garlic and oil and a side of mashed potatoes

**CHICKEN MURPHY 22.95**

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara

**CAVATELLI & GRILLED CHICKEN 22.95**

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

 **JUMBO SHRIMP & LOBSTER TAIL FRA DIAVOLO 34.95** 

Tossed in a spicy tomato sauce served over Cavatelli pasta

**GRILLED PORK CHOPS 22.95**

Served with sautéed bell peppers, caramelized onions, hot sliced cherry peppers,  
served with a side of rice

Grilled Rib Eye Steak 34.95

Served with caramelized onions melted gorgonzola served with a side of veggies and cajun  
dusted skinny fries

 Hawaiian Style Skirt Steak 27.95 

Topped with teriyaki sauce, scallions and sesame seeds served with grilled pineapple, a side of  
veggies sautéed in garlic and oil and rice

### **JUMBO SHRIMP CAPPELLINI 26.95**

Angel hair pasta tossed with fresh basil, chopped cherry tomatoes, tossed in garlic & oil

### **MEXICAN CHICKEN QUESADILLA 20.95**

Grilled chicken, shredded cheddar cheese, onions, tomatoes inside warm tortillas served with a  
side of salsa and skinny fries

### **CAVATELLI & GRILLED CHICKEN 19.95**

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots  
and diced hot cherry peppers tossed in garlic and oil

### **HARRIGAN'S SHEPARD'S PIE 21.95**

Ground beef and veggies topped with a mashed potato crust

Grilled Pork Chops 18.95

Served with caramelized onions and side veggies

Fettuccini De la Casa 23.95

Jumbo shrimps, shiitake mushrooms and peas tossed in a vodka sauce

Panseared Pork Loin 20.95

Served with a brandy Demi glaze with shiitake mushrooms with veggies and mashed potatoes

Cajun Grilled Rib Eye 29.95

Served with caramelized onions and skinny fries

Jumbo Shrimp & Scallops 28.95

Served with mushrooms and peas over linguine in a vodka pink cream sauce

Shrimp & Scallops Fra Diavolo 23.95

Served over linguine tossed with a spicy Fra Diavolo sauce

**GRILLED SKIRT STEAK 34.95**

Topped with caramelized onions and melted Gorgonzola Cheese served with string beans tossed in garlic and oil and a side of mashed potatoes

Grilled Skirt Steak 26.95

Topped with caramelized onions and melted Gorgonzola Cheese served with veggies tossed in garlic and oil and a side of mashed potatoes

Linguine & Meatballs \$18.95

Served with a vodka pink cream sauce

Chicken Murphy 20.95

Chicken Breast served with sausage, potatoes and hot sliced cherry peppers in a brown sauce with a touch of marinara served with a side of rice and veggies

Linguine De la Casa 24.95

Jumbo shrimps, shiitake mushrooms and peas tossed in a vodka pink cream sauce

  Hawaiian Style Skirt Steak 27.95  

Topped with teriyaki sauce, scallions and sesame seeds served with grilled pineapple, a side of veggies sautéed in garlic and oil and rice

Penne Primavera 17.95

Served with mixed veggies and meatballs tossed in garlic and oil

Jumbo Shrimp Risotto \$23.95

Served with Shrimp, broccoli, carrots, scallions a touch of cream

 Garlic Sizzler Rib Eye 29.95 

Topped with melted Gorgonzola and a side of veggies and  
Cajun dusted skinny fries

Jumbo Shrimp & Scallops 25.95

Served with mushrooms and peas over linguine in a  
vodka pink cream sauce

Jumbo Shrimp & Scallops 24.95

Served with Shiitake mushrooms over linguine in a  
vodka pink cream sauce

### **GRILLED SKIRT STEAK 34.95**

Topped with caramelized onions, served with veggies tossed in garlic, with a side of rice and a  
fresh Chimichurri sauce

### **JUMBO SHRIMP & SCALLOPS OVER CAPELLINI 26.95**

Angel hair pasta tossed with shiitake, mushrooms, and peas in a vodka pink cream sauce

### **CHICKEN GIAMBOTTA \$22.95**

Topped with sliced sausage, bell peppers, onions, mushrooms, fried potatoes tossed in a zesty  
balsamic reduction served with a side of veggies

### **FILET OF FLOUNDER FRANCESE \$24.95**

Coated with egg, sautéed with a buttery white wine and lemon sauce served over Linguine  
pasta

Risotto Primavera \$16.95

Assorted veggies and diced chicken with a touch of cream

Salmon Piccata \$24.95

Lemon sauce and capers served over linguine

Chicken Quesadilla 16.95

Grilled chicken, onions, tomatoes in side of warm tortillas served with a side of salsa and skinny fries

**BABY BACK RIBS 22.95**

Topped with barbecue sauce and an side of Coleslaw, veggies and french fries

Linguine with Chicken and Arugula 16.95

Served with scallions, tomatoes, scallions and marinara sauce

Chicken Marsala \$20.95

With shiitake mushrooms, veggies and a baked potato on the side

Baby Back Ribs 23.95

Topped with barbecue sauce and served with a side of Coleslaw, veggies and french fries

Chicken Quesadilla 14.95

Grilled chicken, onions, tomatoes in side warm tortillas served with a side of salsa and skinny fries

Jumbo Shrimp Scampi 23.95

Tossed with a lemony scampi sauce over linguine pasta

Grilled Pork Chop Marsala \$21.95

With shiitake mushrooms, veggies and mashed potato on the side

Chicken Marsala \$19.95

With shiitake mushrooms, veggies and a baked potato on the side



Chopped Clams & Crab Meat Over Fettuccini 19.95

Served with a pink vodka cream sauce

Broiled Red Snapper 23.95

Served over broccoli rabe, cannellini beans, carrots and mushrooms tossed in garlic and oil

Jumbo Shrimp Parmigiana 23.95

Breaded Jumbo Shrimp topped with marinara, melted mozzarella

served over linguine and marinara

Veal Parmigiana 21.95

Tender breaded Veal cutlets topped with marinara, melted mozzarella served over linguine and  
marinara

Grilled Scallops & Jumbo Shrimp 24.95

Served over broccoli rabe, dried cranberries, chick peas, carrots and cannellini beans tossed in  
garlic and oil

Panseared Red Snapper 23.95

Served over broccoli rabe, sundried tomatoes and artichokes in a lemon sauce

Cauliflower Risotto \$18.95

Served with carrots, peas, scallions and diced chicken with a touch of cream

Fettuccini Bolognese 17.95

Homemade hearty meat and tomato sauce over Fettuccine Pasta

Turkey 19.95

Served with gravy, cranberry sauce, mashed potatoes and veggies

Broiled Mahi Mahi 24.95

Served over broccoli rabe, diced hot cherry peppers, mushrooms and cannellini beans sautéed  
in garlic and oil

Baby Back Ribs 24.95

Topped with barbecue sauce and served with a side of Coleslaw,  
veggies and french fries

Fettucini Alfredo 18.95

Served with grilled chicken, scallions and Alfredo sauce

Pan seared Mahi Mahi 23.95

Served with Arugula and a spicy Fra Diavolo tomato sauce served with garlic string beans and  
mashed potatoes

Capellini De La Casa 23.95

Angel hair pasta, jumbo shrimp, mushrooms, peas in a vodka sauce

Sesame Crusted Tuna Steak 23.95

Pan seared and topped with Teriyaki sauce and a side of green string beans sautéed in garlic  
and oil and mashed potatoes

**CHICKEN FLORENTINO 23.95**

Chicken breast tossed with spinach and marinara sauce, served with string beans,  
sautéed in garlic and oil and a side of mashed potatoes

**JUMBO SHRIMP & LOBSTER TAIL FRA DIAVOLO 33.95**

Tossed in Our spicy tomato sauce served over Capellini Pasta

**BROILED RED SNAPPER 26.95**

Served over broccoli rabe, canellini beans, carrots, diced hot cherry peppers  
and dried cranberries sautéed in garlic and oil

**HARRIGAN'S MEAT LASAGNA 19.95**

Ground Beef, light marinara and melted mozzarella cheese layered between  
sheets of pasta served with a side of garlic bread

**CHEESE TORTELLINI BOLOGNESE 19.95**

Tender Tortellini in a home made meat and tomato sauce mixed with carrots and peas

Jumbo Shrimp Parmigiano 23.95

Topped with marinara sauce and melted mozzarella served over linguine

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

Grilled Pork Chop Giambotta \$20.95

Topped with sliced sausage, bell peppers, onions, mushrooms, fried potatoes tossed in a zesty balsamic reduction served with a side of veggies

**CHICKEN GIAMBOTTA \$22.95**

Topped with sliced sausage, bell peppers, onions, mushrooms, fried potatoes tossed in a zesty balsamic reduction served with a side of veggies

Fettuccini Al Fredo 18.95

Served with grilled chicken and scallions in a creamy al Fredo sauce

Broiled Red Snapper \$23.95

Served over broccoli rabe dried cranberries, cannellini beans and carrots tossed in garlic and oil

Panseared Tuna Steak 24.95

Crusted with sesame seeds topped with Teriyaki sauce served with string beans sautéed in garlic and oil and a side of mashed potatoes

Jumbo Shrimp & Mussels Fra Diavolo 25.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Jumbo Shrimp & Clams Fra Diavolo 26.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Orecchiette & Chicken 18.95

Orecchiette pasta served with broccoli, carrots, red onions, tomatoes,  
red kidney beans and diced hot cherry peppers (optional)  
tossed in garlic and oil

Oyster Mushrooms & Chicken Risotto 18.95

Served with carrots, peas, scallions and diced chicken breast with a touch of cream

Chicken Milanese 20.95

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

Salmon Piccata 24.95

Lemon sauce, capers, diced tomatoes and fresh basil served over linguine

Broiled Cat Fish Fillets 20.95

Served over broccoli rabe, cannellini beans, dried cranberries, hot sliced cherry peppers and mushrooms sautéed in garlic and oil

Jumbo Shrimp Fra Diavolo 24.95

Served over linguine tossed with a spicy Fra Diavolo sauce

 **HARRIGAN'S SURF AND TURF 39.95** 

A petite fillet mignon and a 4 oz. cold water lobster tail served with drawn butter and a side of corn & string beans sautéed in garlic and oil

Chicken Giambotta 21.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

**PAN-SEARED SWORDFISH PICCATA 27.95**

Atlantic Swordfish topped with a lemon sauce, capers, diced tomatoes and basil served over linguine pasta

**CHICKEN PALERMO 22.95**

Chicken Breast, roasted red peppers, asparagus, and artichokes tossed in a light marinara sauce served with a side of veggies

Bone In Beef Short Ribs 22.95

Short Ribs Slow roasted in a vegetable Ragu with a hint of Marinara served with string beans tossed in garlic and oil and a side of rice

Pan Seared Swordfish Steak 24.95

Served Piccata style with lemon sauce, capers, tomatoes and basil  
served of linguine pasta

Veal Parmigiana 21.95

Tender breaded Veal cutlets topped with marinara, melted mozzarella served over linguine and marinara

Grilled Skirt Steak 26.95

Topped with caramelized onions and melted Gorgonzola Cheese served with veggies tossed in garlic and oil and a side mashed potatoes

Capellini De La Casa 24.95

Jumbo Shrimp over Angel Hair pasta and a vodka pink cream sauce with mushrooms and peas

Surf & Turf \$33.95

Filet Mignon & a Cold Water Lobster Tail served with drawn butter and a side of string beans sautéed in garlic and oil

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

**CHICKEN MILANESE 22.95**

Breaded Chicken Breast served over roasted red peppers, arugula and fresh mozzarella and a side of balsamic dressing

**FOUR CHEESE RAVIOLI 19.95**

Topped with diced grilled chicken and our delicious vodka pink cream sauce

**JUMBO SHRIMP CAPPELLINI 26.95**

Angel hair pasta tossed with fresh basil, chopped cherry tomatoes, tossed in garlic & oil

**HARRIGAN'S PAN-SEARED SALMON FRA DIAVOLO 27.95**

Norwegian Salmon served with arugula and a spicy Fra Diavolo tomato sauce along with a side of string beans sautéed in garlic and oil and a side of white rice

Jumbo Shrimp Parmigiana 23.95

Breaded Jumbo Shrimp topped with marinara, melted mozzarella served over linguine and marinara

Cauliflower Risotto 18.95

Served with carrots, peas, scallions and diced chicken breast  
with a touch of cream

Grilled Scallops & Jumbo Shrimp 25.95

Served over Broccoli Rabe, chick peas, dried cranberries, carrots and cannellini beans tossed in  
garlic and oil

**CHICKEN SALTIMBOCCA 23.95**

Chicken Breast topped with prosciutto, spinach and melted mozzarella served over linguine  
pasta and drizzled with a Sherry wine Demi glaze

Jumbo Shrimp & Lobster Tail Fra Diavolo 27.95

Tossed with a spicy tomato sauce over Linguine pasta

Chicken Milanese 20.95

Breaded Chicken Breast served over roasted red peppers, Arugula and fresh mozzarella and a  
side of balsamic dressing

Grilled Tuna Steak 24.95

Served over Broccoli Rabe, dried cranberries, carrots, cannellini beans, sautéed in garlic and oil

Bone In Beef Short Ribs 23.95

Short Ribs Slow roasted in a vegetable Ragu with a hint of Marinara served with string beans  
tossed in garlic and oil and a side of rice

## Entrées

### Chicken Piccata \$21.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies and a side of mashed potatoes over linguine

### Jumbo Shrimp & Mussel Fra Diavolo 24.95

Tossed with a spicy tomato sauce over Fettuccini pasta

### Chicken Milanese 20.95

Breaded Chicken Breast served over roasted red peppers, Arugula and fresh mozzarella and a side of balsamic dressing

### Pork Chop Marsala 20.95

With shiitake mushrooms, veggies and mashed potato on the side

### Panko Flounder Over Cavatelli 21.95

Cavatelli pasta tossed in garlic and oil with broccoli, red beans, cherry tomatoes, red onions, scallions, carrots and diced hot cherry peppers

### Chicken Palermo 21.95

Chicken breast, roasted red peppers, asparagus, artichokes tossed in a light marinara sauce served with a side of veggies

### Salmon Piccata \$24.95

Norwegian Salmon served with capers, basil and diced tomatoes and our legendary lemon sauce served with string beans and a side of mashed potatoes

Baby Back Ribs 24.95

Topped with barbecue sauce and served with a side of Coleslaw, veggies and french fries

Jumbo Shrimp with Mussels & Scallops 26.95

Tossed in a spicy marinara sauce served over linguine pasta

Pork Chop Marsala 20.95

With shiitake mushrooms, veggies and mashed potato on the side

Grilled Rib Eye 31.95

Served with caramelized onions and veggies tossed in garlic and oil

Grilled Rib Eye 31.95

Served with caramelized onions and veggies tossed in garlic and oil

**SIZZLING GARLIC RIB EYE 35.95**

Served with caramelized onions, crumbled Gorgonzola cheese and veggies and fresh corn

Cajun Dusted Tuna Steak 24.95

Served over broccoli rabe, carrots, mushrooms, cannellini beans sautéed in garlic and oil

Jumbo Shrimp & Scallops Fra Diavolo 24.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Chicken Piccata \$21.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies served over linguine





Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

Cavatelli & Chicken 18.95

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots and diced hot cherry peppers (optional)

 Classic Corned Beef Platter 20.95 

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

Cavatelli & Chicken 19.95

Cavatelli pasta served with broccoli, red beans, diced tomatoes, red onions, scallions, carrots and diced hot cherry peppers tossed in garlic and oil

Baby Back Ribs 28.95

Topped with barbecue sauce and served with a side of Coleslaw,  
veggies and french fries

Grilled Pork Chop Giambotta \$21.95

Topped with sliced sausage, bell peppers, onions, mushrooms, fried potatoes tossed in a zesty balsamic reduction served with a side of veggies

Panseared Salmon & Jumbo Shrimp 27.95

Salmon and shrimp tossed in our legendary Lemon Scampi sauce with a side of string beans tossed in garlic and oil and mashed potatoes

Orecchiette & Chicken 18.95

Orecchiette pasta served with broccoli, carrots, red onions, tomatoes,  
red kidney beans and diced hot cherry peppers (optional)  
tossed in garlic and oil

Broiled Alaskan Cod 24.95

Served over broccoli rabe, carrots, cannellini beans, dried cranberries and hot cherry peppers tossed in garlic and oil

Fish & Chips 19.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

Grilled Pork Chop Giambotta 21.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction

Jumbo Shrimp & Clams Fra Diavolo 24.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Surf & Turf \$33.95

Filet Mignon & a Cold Water Lobster Tail served with drawn butter and a side of string beans sautéed in garlic and oil

Grilled Rib Eye 30.95

Topped with caramelized onions, melted Gorgonzola cheese

served a side of veggies and cajun skinny fries

Jumbo Shrimp & Clams Fra Diavolo 25.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Cavatelli & Chicken 18.95

Cavatelli pasta served with broccoli, red beans, cherry tomatoes, red onions, scallions, carrots and diced hot cherry peppers

Pan seared Norwegian Salmon & Jumbo Shrimp 27.95

Salmon and Shrimp tossed in our legendary lemon scampi sauce

Served with a side of mashed potatoes and string beans and string beans tossed in garlic and oil

Pan seared Red Snapper & Clams 25.95

Tossed with a lemon scampi sauce with basil and tomato served with a side of rice with veggies

Jumbo Shrimp & Scallops 25.95

Served with mushrooms and peas over linguine in a  
vodka pink cream sauce

Jumbo Shrimp & Scallops 25.95

Tossed in a lemony Scampi sauce over linguine

Parmesan Encrusted Chicken Breast 20.95

Served with Asparagus and sun dried tomatoes and artichoke hearts tossed in a lemon sauce  
served with veggies and mashed potatoes

Fettuccini Bolognese 17.95

Homemade hearty meat and tomato sauce with carrots and peas over Fettuccine Pasta

Chicken Saltimbocca 21.95

Chicken Breast topped with prosciutto, spinach and melted mozzarella served over linguine  
pasta and drizzled with a Sherry wine Demi glaze

**JUMBO SHRIMP CAPPELLINI 27.95**

Angel hair pasta tossed with Shiitake mushrooms, garden peas, tossed in our vodka pink cream  
sauce

Grilled Pork Chops 20.95

Served with caramelized onions, mushrooms and veggies served with a side of rice

Pan seared Norwegian Salmon Marsala 24.95

With Shiitake mushrooms, artichokes, cherry tomatoes, with marsala sauce Served with a side of  
mashed potatoes and string beans tossed in garlic and oil

Jumbo Shrimp & Clams 25.95

Tossed with shiitake mushrooms and peas in a  
vodka pink cream sauce served over Linguine pasta

Cavatelli & Chicken 18.95

Cavatelli pasta served with broccoli, red onions, tomatoes, red kidney beans, scallions, carrots and diced hot cherry peppers (optional)

tossed in garlic and oil

Grilled Pork Chop Giambotta 21.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction



**HARRIGAN'S MEAT LASAGNA 19.95**

Ground Beef, light marinara and melted mozzarella cheese

layered between sheets of pasta served with a side of garlic bread

Fettuccine & Jumbo Shrimp 25.95

Jumbo shrimp and fresh basil, chopped cherry tomatoes, tossed with fettuccine pasta and garlic and oil

 Harrigan's Surf and Turf 38.95 

A petite fillet mignon and a cold water lobster tail served with drawn butter and a side of corn & string beans sautéed in garlic and oil

Orecchiette & Grilled Chicken 18.95

Or a kitty pasta with broccoli, carrots, red onions, diced tomatoes, red beans, toasted pinenuts and hot cherry peppers tossed in garlic and oil

**TRICOLOR TORTELLINI BOLOGNESE 19.95**

Served with hearty homemade meat and tomato sauce, mixed with carrots and peas, served over cheese filled tortellini pasta

**TRICOLOR TORTELLINI AL FREDO 19.95**

Served with grilled chicken, crispy crumbled bacon, scallions and homemade Alfredo Sauce

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

Jumbo Shrimp Fra Diavolo 24.95

Served over linguine tossed with a spicy Fra Diavolo sauce

Chicken & Eggplant Parmigiano Combo 20.95

Layered with marinara and melted mozzarella served over Angel Hair pasta

**Grilled Rib Eye Steak 31.95**

Served with caramelized onions, and melted Gorgonzola cheese served with string beans tossed in garlic and roasted potatoes

**Harrigan's Surf and Turf 38.95**

A petite fillet mignon and a cold water lobster tail served with drawn butter and a side of corn & string beans sautéed in garlic and oil

**Grilled Pork Chop Marsala 21.95**

Served with shiitake mushrooms and Marsala sauce and a side of veggies and rice

**Chicken Saltimbocca 21.95**

chicken breast topped with prosciutto, spinach and melted mozzarella served over linguine pasta drizzled with a sherry wine demi-glaze

**Seafood Fra Diavolo 29.95**

Jumbo Shrimp, Clams and Scallops served over linguine pasta  
tossed with a spicy fried Diavolo sauce

**PANKO FLOUNDER 23.95**

Flash fried Panko breaded flounder served with coleslaw tartar sauce and homemade salt and vinegar potato chips

**Grilled Skirt Steak 28.95**

Topped with caramelized onions, melted Gorgonzola cheese served with veggies toasted garlic and oil and a side of curly fries

**GRILLED SKIRT STEAK 34.95**

Topped with caramelized onions, served with veggies tossed in garlic, with a side of rice and a fresh Chimichurri sauce

**Classic Corned Beef Platter 21.95**

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

**Grilled Tuna Steak 24.95**

Served over Broccoli Rabe, dried cranberries, carrots, cannellini beans, sautéed in garlic and oil

Seafood Fra Diavolo 29.95

Jumbo shrimp, clams, and scallops with spicy tomato sauce over linguine pasta

Blackened Cajun Grilled Rib Eye 33.95

Served with caramelized onions, mushrooms, string beans, sautéed in garlic and oil and rice



Fettuccini & Jumbo Shrimp 25.95

Jumbo Shrimp and fresh basil, chopped cherry tomatoes tossed

With Fettuccini in garlic and oil

**CHICKEN CORDON BLEU 26.95**

Chicken stuffed with ham and Swiss cheese rolled up and breaded then sliced into rings topped with a mushroom Demi glaze served with a side of rice and veggies tossed in garlic and oil

 Lobster Rolls 24.95 

Served on New England style split top rolls and a side of warm homemade Salt & Vinegar potato chips

Broiled Mahi Mahi 24.95

Served over broccoli rabe dried cranberries, cannellini beans, sliced cherry peppers tossed in garlic and oil

**GRILLED JUMBO SHRIMP 27.95**

Served over broccoli rabe, chickpeas, carrots, cannellini beans, and hot sliced cherry peppers tossed in garlic and oil

Penne Primavera with Meatballs 18.95

Penne pasta with mixed veggies and meatballs tossed with garlic and oil

Chicken Piccata \$21.95

Chicken breast served with capers, basil and diced tomatoes and our legendary lemon sauce served with veggies and a side of mashed potatoes over linguine

Grilled Skirt Steak 28.95

Topped with caramelized onions, served with string beans tossed in garlic and oil with veggies, rice and a side fresh Chimichurri sauce

Fettucini di Mare 20.95

Chopped Clams and Baby Shrimp served over fettuccini with peas, carrots and a Vodka pink cream sauce

Stuffed Red Pepper 18.95

Ground steak, onions, mushrooms, sun-dried tomatoes, basil, scallions, garlic served inside a pepper topped with melted mozzarella and cheddar cheese and Pomodoro sauce

Jumbo Shrimp & Clams Fra Diavolo 25.95

Tossed with linguine and a spicy Fra Diavolo sauce

Chicken Quesadilla 18.95

Grilled chicken, onions, tomatoes in side warm tortillas served with a side of salsa and skinny fries

Harrigan's Shepard Pie 19.95

Ground beef and veggies topped with a mashed potato crust

Broiled Alaskan Cod 24.95

Served over broccoli rabe, carrots, cannellini beans, dried cranberries and hot cherry peppers tossed in garlic and oil

**JUMBO SHRIMP & NEW ZEALAND GREEN LIP MUSSELS 28.95**

Shrimp and Mussels served over Linguine tossed with a spicy Fra Diavolo sauce

Panko Flounder Over Cavatelli 22.95

Panko breaded flounder served over pasta tossed with broccoli, carrots, red onions, tomatoes, red beans, diced hot sliced cherry peppers and garlic and oil

Stuffed Red Pepper 18.95

Ground steak, onions, mushrooms, sun-dried tomatoes, basil, scallions, garlic served inside a pepper topped with melted mozzarella and cheddar cheese and Pomodoro sauce

Jumbo Shrimp Fra Diavolo 24.95

Tossed in a spicy tomato sauce served over Linguine

**FILET OF FLOUNDER FRANCESE \$24.95**

Coated with egg, sautéed with a buttery white wine and lemon sauce served over Linguine pasta

**PAN SEARED RED SNAPPER FRANCESE PICCATA \$26.95**

Sautéed in a white wine & lemon sauce with basil, capers and diced tomatoes served over Linguine pasta

**CHICKEN CORDON BLEU 22.95**

Chicken stuffed with ham and Swiss cheese rolled up and breaded then sliced into rings topped with a mushroom Demi glaze served with a side of rice and veggies tossed in garlic and oil

Ask your server about new arrivals!

carrot cake - chocolate mousse pie -

peanut butter silk

Ice cream: Vanilla, Chocolate, Mint Chip, Tartufo & Lemon Sorbet

SUMMER SPECIAL DRINK LIST

 DREAMSICLE MARTINI 11.95 

Stoli Vanilla Vodka blended with fresh squeezed Valencia Orange drink

a summer treat to be enjoyed year-round



 SPICY WATERMELON MARGARITA 11.95 

with puréed watermelon and  
Jalapeño infused simple syrup, sweet, sour, spicy and refreshing

BULLEIT AND LEMONADE 11.00

Your choice of Bulleit Bourbon or Bulleit Rye mixed with our house made Boardwalk Style  
Lemonade

IRISH APPLE 8.95

Jameson Irish Whiskey served in a tall glass with Angry Orchard Apple Cider. Garnished with a  
lime wedge. Crisp and refreshing

HARRIGAN'S SIGNATURE IRISH COFFEE 9.95


Medium roast coffee, brown sugar cubes, Tullamore D.E.W. an Irish Whiskey topped with fresh  
cream

SUMMER SPECIAL DRINK

 IRISH MULE 9.95 

Tullamore D.E.W. Whiskey served in a tall glass with Gosling's Ginger Beer and muddled limes.  
Crisp and refreshing

 NEW DESSERTS MENU:

strawberry swirl cheese cake - cherry pie - chocolate mousse pie strawberry swirl cheese cake  
- tartufo - lemon sorbet - ice cream Chocolate or Mint Chocolate Chip 

 DREAMSICLE MARTINI 11.95 

Stoli Vanilla Vodka blended with fresh squeezed Valencia Orange drink  
a summer treat to be enjoyed year-round

 HARRIGAN'S SIGNATURE IRISH COFFEE 9.95 

Medium roast coffee, brown sugar cubes, Tullamore D.E.W. an Irish Whiskey topped with fresh  
cream

Harrigan's

 Saint Patrick's Day Specials 

Corned Beef Spring Rolls 13.95

Hand rolled corned beef, shredded cabbage and diced red potatoes served with mashed potatoes and spicy mustard

Corned Beef Sliders 14.95

2 sliders topped with Swiss cheese on Slider Rolls served with skinny fries

Saint Patrick's Day Burger 17.95

Topped with Cheddar cheese and Bacon served with steak fries

Harrigan's Famous Steak Sandwich 17.95

Served with your choice of cheese a steak fries

Corned Beef Rueben 14.95

Served open face on Rye bread with Russian dressing, lean slices of Corned Beef and sauerkraut and melted swiss cheese

Corned Beef Sandwich 12.95

Lean sliced corned beef on Rye bread with steak fries

Fish & Chips 21.95

Atlantic Cod battered and served with steak fries and a side of tartar sauce and coleslaw

 Classic Corned Beef Platter 21.95 

Thinly sliced lean Corned Beef served with white cabbage and red potatoes

Harrigan's Shepard Pie 20.95


Ground beef and veggies topped with a mashed potato crust

Baby Back Ribs 28.95

Topped with barbecue sauce and served with a side of Coleslaw,  
veggies and french fries

Guinness Steak 30.95

Grilled and topped with a Guinness Stout reduction served with mashed potatoes and veggies

 Saint Patrick's Day Specials 

Irish Steak 30.95

Grilled and topped with mushrooms and a Jameson whiskey Demi-glaze served with red  
potatoes and veggies

PanSeared Salmon 24.95

Norwegian Salmon served with artichokes, mushrooms and cherry tomatoes in a marsala sauce  
with a touch of cream

Bangers & Mash 16.95

Grilled Irish sausages served over mashed potatoes and topped with onions and brown Gravy

Chopped Beef Short Ribs 24.95

Slow roasted in a vegetable Ragu sauce with a touch of marinara served over Rigatoni

🍀 Kid's Menu 9.95 🍀

Two Sliders

Beef sliders with American cheese and fries

Kid's Hot Dog

Classic Hot Dog served with fries

Chicken Fingers

Served with fries

Mac & Cheese Bites

Served with fries

Ziti Pasta

Served with Marinara or Butter or plain

Grilled Cheese

American cheese on Pullman white bread

Served with fries

🍦 Desserts & Ice Cream: 🍦

Mint Oreo Pie 🍰 Bailey's Bundt Cake

Ice cream From Lake Hiawatha Dairy: Leprechaun Mint & Vanilla

## LOBSTERFEST MENU

### LOBSTER BISQUE 10.95

Smooth creamy tomato bisque served with homemade croutons and Lobster meat

### LOBSTER CAKE 14.95

Lobster meat and just enough breading to bind it together served over Tartar Sauce with corn niblet garnish

## ENTRÉES

### STEAMED MAINE LOBSTER PLATTER 34.95

1 1/2 pound steamed lobster and prepped served with corn on the cob and red bliss potatoes drawn butter and lemon wedges

# HARRIGAN'S

Served on New England style soft shell crab top rolls and a side of fresh wild Maine Salt & Vinegar potato chips

## LOBSTER 3 WAYS: 31.95

Fra Diavolo - Alla Vodka - Lemon Scampi

Fresh Lobster tossed with a pink vodka sauce, lemon scampi or spicy tomato sauce over linguine pasta

# HARRIGAN'S

# HARRIGAN'S

## LATE BREAKFAST

### BREAKFAST SANDWICHES 11.95

Taylor Ham, Egg & Cheese

Bacon, Egg & Cheese

Sausage Egg & Cheese

Your choice of meat - served on a fresh baked Sorrento's Hard Roll and a side of steak fries

### BELGIAN WAFFLE 13.95

Served with Breakstone's Whipped Salted Butter and 100% Real Maple Syrup

Served with a side of your choice:

Applewood Smoked Bacon, Taylor Ham or Sausage Patties

### SCRAMBLED EGG PLATTER 13.95

Three fresh Eggs scrambled Served with a Side of Tater Tots

And Your choice:

Applewood Smoked Bacon, Taylor Ham or Sausage Patties

Melt Cheese over Your eggs for \$1.00 extra

## EYE OPENERS

### HARRIGAN'S OWN FRESH MIXED BLOODY MARY

Mixed here with Spanish Queen Olives a Slice of Grilled New Jersey made Taylor Ham (optional)

Like it Spicy? Ask your server or Bartender to add more "Tolkooff Extra Strength Horseradish"

### FRESH SQUEEZED SCREWDRIVERS

Look down at the end at Bar and watch Fresh OJ get Squeezed and mixed

with Your favorite Vodka

**SERVED FROM 11:30 - 3:00 SATURDAYS & SUNDAYS**

**NEW & IMPROVED WIFI: Harrigans Guest**

**PASSWORD: since1982**

 **HARRIGAN'S SURF AND TURF 39.95** 

A petite fillet mignon and a cold water lobster tail served with drawn butter and a side of corn & string beans sautéed in garlic and oil

20 minutes for a steamed lobster?

How many can you make at once?

Can you start a new lobster with one half cooked?

Would one more pot or bigger lobster pot help?

Bump system on the screen in use?

What's the hardest to prepare ?

Easiest to prepare?

How Can we make it better / more efficient ?

Drawn Butter warmers