

Starters

SOUP OF THE DAY
ask your server for details 5 | 8.5

IRISH POTATO SOUP
cream of potato, cheddar cheese,
bacon, green onions 6 | 9

COUNTRY BREAD
with honey butter 4.5

IRISH SAUSAGE ROLLS
irish sausage, puff pastry, honey mustard 14

CURRY CHIPS
steak fries, curry sauce 8.5

GIANT PRETZEL
salted bavarian soft-baked pretzel, beer
cheese, dijon mustard 14

WHIPPED RICOTTA
toasted como bread, hot honey, fig jam 15

MCCABE'S WINGS
mild, medium, hot, bbq or honey sriracha.
blue cheese, celery, carrot sticks 16.5
curry w/ curried ranch +1
dublin spicebag w/ curried ranch +2

LAMB CHOPS
(4) flame-grilled, grass-fed new zealand
lamb chops. mint sauce 24

CHICKEN TENDERS
breaded tenderloins. bbq or honey mustard 12

SMOKED FISH DIP
smoked mahi mahi/wahoo, carrots, celery,
sesame flatbreads, jalapeno, lemon 16.5

DONEGAL MUSSELS*
black mussels, white wine, cream,
rosemary, garlic bread 18

Salads

HOUSE SALAD
mixed greens, tomatoes, carrots, red onion,
croutons 6 | 12

— ADD ONS —

feta or cheddar +1.5, blackberries +2
almonds +.5, bacon +1.5 avocado +2.5

— DRESSINGS —

balsamic vinaigrette, herb ranch, blue cheese
honey mustard, thousand island, oil & vinegar

CAESAR SALAD
romaine, creamy caesar dressing,
parmesan, croutons 7 | 14

— ADD GRILLED OR BLACKENED —

chicken +8 | mahi mahi +10 | salmon +10

Favorites

SHEPHERD'S PIE
ground sirloin, peas, carrots, onions, gravy,
mashed potatoes 21 (cheddar cheese +2)

IMPOSSIBLE™ SHEPHERD'S PIE (v/gf)
plant-based vegan 'meat', peas, carrots, onions,
mushrooms, corn, gravy, mashed potatoes 23

FISH & CHIPS
premium u.s. alaskan cod, steak fries,
coleslaw, tartar sauce, lemon 23

**GUINNESS BEEF
& MUSHROOM PIE**
roast beef, guinness demi-glace, mushrooms,
carrots, onions, shortcrust pastry. mashed
potatoes, sweet baby peas, gravy 22

BANGERS & MASH
irish sausage, mashed potatoes, crispy
onion straws, gravy 18.5

CHICKEN POT PIE
chicken breast, mushrooms, carrots, celery,
onion, peas, cream sauce, shortcrust pastry,
vegetables. mashed potatoes, vegetables 19

Sandwiches

HAM & CHEESE TOASTIE
cure 81 ham, dubliner aged irish cheddar,
monterey jack, hearty white bread 15.5

THE CARRICK BURGER*
8oz flame-grilled black angus brisket &
chuck, brioche. lettuce, tomato, onion &
pickle 16.5

— ADD ONS —

cheddar, swiss, monterey jack,
white american cheese +2 | dubliner +2.5
dubliner irish cheddar + irish bacon +3.5
sauteed onions or mushrooms +1

THE IMPOSSIBLE™ BURGER (v)
plant-based, vegan chipotle mayo 16

IRISH DIP*
roast beef, hoagie, crispy onion straws, au jus 17
(cheese +2 | mushrooms +1)

THE FIELD PUB SANDWICH
grilled or blackened chicken, lettuce, tomato,
onion, pickle, chipotle mayo, ciabatta 16

REUBEN WRAP
corned beef, swiss, thousand island,
sauerkraut, flour tortilla 16.5 (on rye bread +1)

MAHI MAHI
grilled or blackened mahi mahi, lettuce,
tomato, onion, pickle, brioche bun, tartar 19

— SANDWICHES COME WITH —

steak fries or coleslaw | veggies +.5
salad +1.5 | onion rings +2.5

Specialties

DRUNKEN CHICKEN
chicken breast, whiskey mushroom cream,
mashed potatoes, vegetables 24

MAPLE DIJON SALMON (gf)
maple dijon roasted salmon, rice, vegetables 27

POT ROAST
roast beef, guinness mushroom demi-glace,
mashed potatoes, vegetables 29

GAELIC STEAK*
12oz Braveheart sirloin strip, whiskey
mushroom cream, mashed potatoes,
vegetables 44

BARRYWALL STEAK* (gf)
12oz Braveheart sirloin strip, seasoned
black pepper, worcestershire butter,
mashed potatoes, vegetables 44

PORTADOWN PORK CHOP*
blackened or grilled duroc pork, demi-glace,
apple sauce, mashed potatoes, vegetables 27

LAMB CHOPS
(5) flame-grilled, grass-fed new zealand
lamb chops. mint sauce 40

the celtic rock

EXPERIENCE

EXPERIENCE COOKING OUR SINGLE SOURCE
**BRAVEHEART BLACK ANGUS BEEF
& GRASS FED NEW ZEALAND LAMB**
ON A 700 DEGREE LAVA ROCK ON YOUR TABLE!

BRAVEHEART 12oz SIRLOIN STRIP
gaelic sauce, barrywall butter, chimichurri 42

GRASS FED LAMB CHOPS (5)
mint sauce, barrywall butter, chimichurri 38

— DISHES ABOVE COME WITH —

country bread w/ honey butter
sides: green beans & carrots, baby peas,
mashed, steak fries, rice

Desserts

FAMOUS BREAD PUDDING 11

CRÈME BRÛLÉE 10

SALTED CARAMEL CHEESECAKE 9

APPLE CRISP PIE & ICE-CREAM. 12

DECADENT CHOCOLATE CAKE 11

VANILLA BEAN OR CINNAMON ICE CREAM 8.5

(v) = Vegan Dish | (gf) = Gluten Free | Please make your server aware of any allergies that you may have

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

Cocktails

Tito's ESPRESSO MARTINI
tito's handmade vodka, mr black coffee
liqueur, espresso, demerara 14
+ add cream or bailey's irish cream

BLACKBERRY SPRITZ
whiteclaw american vodka, blackberries,
blackberry puree, lime juice, simple syrup,
soda water 13
**a dollar from every one sold is donated to
the humane society of broward county!
ask about our pups & pints charity event**

THE WICKLOW WOLFHOUND
glendalough rose gin, fresh grapefruit,
watermelon, pear and lemon juices,
extra dry docg prosecco, rosemary
ginger syrup 13

PRICKLY PEAR MARGARITA
altos silver tequila, prickly pear nectar,
grandeza orange liqueur, agave syrup,
fresh lime juice, sugar & salt rim 13

LYCHEE MARTINI
whiteclaw american vodka, lychee syrup,
simple syrup, ruby red grapefruit, domaine
de canton 14

PINEAPPLE MARTINI
whiteclaw pineapple vodka, triple sec,
pineapple juice, sweet and sour 13

ULTIMATE OLD FASHIONED
four roses bourbon, simple syrup, angostura
bitters, orange bitters, orange, maraschino
cherry 15

IRISH OAK-FASHIONED
glendalough single pot still irish oak aged
whiskey, guinness stout orange oleo-
saccarrum, maraschino cherry 16

IRISH COFFEE
tullamore dew irish whiskey, colombian
coffee, demerara syrup, fresh cream 11

BELFAST COFFEE
glendalough irish poitin, cold brew coffee,
demerara syrup, cream, fresh grated
nutmeg 11

CRAFT SPIRITS | ALL DAY
WHITECLAW AMERICAN VODKA 6
GLEN DALOUGH IRISH WHISKEY 7
PROPER TWELVE IRISH WHISKEY 6
PROPER TWELVE GREEN TEA SHOT 6
TULLAMORE D.E.W. IRISH WHISKEY 8

Wines

CAPOSALDO PINOT GRIGIO
delle venezie, italy 9 | 32

OYSTER BAY SAUVIGNON BLANC
marlborough, nz 10 | 36

SEAGLASS RIESLING
central coast, california 9 | 32

LA CREMA CHARDONNAY
monterey, california 12 | 42

KENDALL JACKSON CHARDONNAY
california 11 | 40

BIELER PÈRE ET FILS ROSÉ
provence, france 11 | 40

MEIOMI PINOT NOIR
california 13 | 45

NORTON MALBEC D.O.C.
100% malbec
lujan de cuyo, argentina 13 | 45

CHATEAU STE MICHELLE
indian wells cabernet
columbia valley, washington 13 | 45

JUSTIN CABERNET SAUVIGNON
paso robles, california 30 (half bottle)

MURPHY GOODE MERLOT
california 10 | 36

AUSTIN HOPE TROUBLEMAKER
syrah, petite syrah, grenache, zinfandel,
mourvèdre
paso robles, california 10 | 36

— HOUSE SELECTION —
BERINGER MAIN & VINE
california
pinot grigio, chardonnay,
merlot or cabernet sauvignon,
white zinfandel 8

A LITTLE PIECE OF
IRELAND
IN SOUTH FLORIDA

On Tap

**GUINNESS
HARP, SMITHWICKS**
DANGEROUS MINDS
9.54 SHILLING SCOTTISH ALE
MAGNERS IRISH CIDER

3 SONS LITE AMERICAN LAGER
3 SONS OCEAN PARK PILSNER
THE FIELD'S BANYAN RED ALE

ONLY
\$6

STELLA ARTOIS, BLUE MOON
FUNKY BUDDHA FLORIDIAN HEFE
GULFSTREAM GRAPHIC IPA
CIGAR CITY JAI ALAI IPA

Bottles & Cans

**BUDWEISER, BUD LIGHT, COORS
LIGHT, CORONA, CORONA LIGHT,
HEINEKEN, HEINEKEN LIGHT,
MILLER LITE, MICHELOB ULTRA,
YEUNGLING, BODDINGTONS,
DUVEL, CHIMAY GRANDE RESERVE**

CIDER
MAGNERS PEAR IRISH CIDER
ANGRY ORCHARD CIDER

SELTZER
HIGH NOON VODKA SELTZER

NON-ALCOHOLIC
GUINNESS 0.0 NA, HEINEKEN ZERO
ask your server for other n.a. selections

SAT & SUN 11:30am-2pm

THE FULL
IRISH
BREAKFAST

irish bacon, irish sausage, black &
white pudding, two eggs, grilled
tomato, potato pancakes, toast, tea,
coffee or orange juice 16
— add baked beans +1.5 —

BOTTOMLESS BUBBLES
OR BLOODY MARYS
JUST \$15 DURING BREAKFAST!

THE FIELD

IRISH PUB & EATERY

Dinner Specials

Appetizers

ROASTED PEACH & BURATTA SALAD

honey roasted fresh peaches, burrata, baby arugula, fresh basil, olive oil, balsamic glaze, maldon sea salt, fresh black pepper. crusty white bread 17

DEVILED EGGS

black pepper maple applewood bacon, chives, smoked paprika, maldon sea salt 13

Entrees

RED SNAPPER

pan-seared red snapper, lemon caper sauce. white rice, green beans, carrots 30

STEAK FRITES

flame-grilled turner filet mignon medallions, red wine demi-glaze, roasted vine-ripened tomatoes, shoestring french fries 34

FILET MIGNON

8oz flame-grilled turner filet mignon, shallot thyme butter, mashed potatoes, green beans, carrots. 47

experience cooking your 8oz filet mignon on our 700 degree celtic rock! 42

Desserts

CARROT CAKE, whipped cream 11

CHOCOLATE TORT, berries, raspberry coulis, whipped cream 9

SLÁINTE!

Drink Specials

Brews

PACIFICO CLARA

mexican lager 4.5

3 SONS BREWING

guava bling sour 10

GOOSE ISLAND

bourbon county stout 2018

bourbon county

macaroon stout 2024

Spirits

SURFSIDE

stateside vodka w/iced tea,

lemonade, peach tea

or iced tea + lemonade

TULLY HONEY LEMONADE

tullamore honey irish whiskey,

natalie's orchard lemonade,

soda, fresh mint 12

WHITE CLAW VODKA

american vodka 6

GLENDALOUGH

DISTILLING

double barrel irish whiskey 7

FOXES BOW

irish whiskey 8

TULLAMORE D.E.W.

irish whiskey 8

Wine

CASA FARIVE

d.o.c.g prosecco 36

JEFFREY JAMES
HARRIS

& HIS BAND ARE LIVE!

Wednesdays