

Starters

SOUP OF THE DAY

ask your server for details 6 | 9.5

IRISH POTATO SOUP

cream of potato, cheddar cheese, bacon, green onions 7 | 10

COUNTRY BREAD

with honey butter 6

IRISH SAUSAGE ROLLS

irish sausage, puff pastry, honey mustard 16

CURRY CHIPS

steak fries, curry sauce 9

GIANT PRETZEL

salted bavarian soft-baked pretzel, beer cheese, dijon mustard 16

FIRECRACKER SHRIMP

crispy, sweet, spicy shrimp 15

SPINACH & ARTICHOKE DIP

crispy fried pita 15

MCCABE'S WINGS

mild, medium, hot, bbq or kitchen sink. blue cheese, celery, carrot sticks 18
dublin spicebag w/ curried ranch +2

LAMB CHOPS (gf)

(4) flame-grilled, grass-fed new zealand lamb chops. mint sauce 26

CHICKEN TENDERS

breaded tenderloins. bbq or honey mustard 13

SMOKED FISH DIP

smoked mahi mahi/wahoo, carrots, celery, sesame flatbreads, jalapeno, lemon 17.5

DONEGAL MUSSELS*

black mussels, white wine, cream, rosemary, garlic bread 20

Salads

HOUSE SALAD

mixed greens, tomatoes, carrots, red onion, croutons 7 | 13

— ADD ONS —

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

— DRESSINGS —

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

CAESAR SALAD

romaine, creamy caesar dressing, parmesan, croutons 8 | 15

— ADD GRILLED OR BLACKENED —

chicken +9 | mahi mahi +10 | salmon +11

Favorites

SHEPHERD'S PIE (gf)

ground sirloin, peas, carrots, onions, gravy, mashed potatoes 23 (cheddar cheese +2)

FISH & CHIPS

premium u.s. alaskan cod, steak fries, coleslaw, tartar sauce, lemon 27

GUINNESS BEEF & MUSHROOM PIE

roast beef, guinness demi-glace, mushrooms, carrots, onions, shortcrust pastry. mashed potatoes, sweet baby peas, gravy 26

BANGERS & MASH

irish sausage, mashed potatoes, crispy onion straws, gravy 21

CABBAGE ROLLS

seasoned sirloin stuffed cabbage rolls, tomato sauce, parmesan. mashed potatoes, vegetables 25

CHICKEN POT PIE

chicken breast, mushrooms, carrots, celery, onion, peas, cream sauce, shortcrust pastry. mashed potatoes, vegetables 25

MEATLOAF

roasted seasoned ground sirloin, gravy, crispy onions straws. mashed potatoes, vegetables 24

Sandwiches

HAM & CHEESE TOASTIE

cure 81 ham, dubliner aged irish cheddar, monterey jack, hearty white bread 17

THE CARRICK BURGER*

8oz flame-grilled black angus brisket & chuck, brioche. lettuce, tomato, onion & pickle 18.5

— ADD ONS —

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

STEAKHOUSE BURGER*

8oz flame-grilled black angus brisket & chuck, truffle pecorino, pickled onions, arugula, brandy peppercorn sauce, brioche 22

THE IMPOSSIBLE™ BURGER (v)

plant-based, vegan chipotle mayo 16.5

IRISH DIP*

roast beef, hoagie, crispy onion straws, au jus 18.5 (cheese +2 | mushrooms +1)

THE FIELD PUB SANDWICH

grilled or blackened chicken, lettuce, tomato, onion, pickle, chipotle mayo, ciabatta 17.5

REUBEN WRAP

corned beef, swiss, thousand island, sauerkraut, flour tortilla 19 (on rye bread +1)

MAHI MAHI

grilled or blackened mahi mahi, lettuce, tomato, onion, pickle, brioche bun, tartar 21

Specialties

DRUNKEN CHICKEN

seared chicken breast, whiskey mushroom cream, mashed potatoes, vegetables 26

MAPLE DIJON SALMON (gf)

maple dijon roasted salmon, rice, vegetables 30

POT ROAST

tender beef pot roast, guinness mushroom demi-glace, mashed potatoes, vegetables 30

GAELIC STEAK*

12oz Braveheart sirloin strip, whiskey mushroom cream, mashed potatoes, vegetables 47

BARRYWALL STEAK* (gf)

12oz Braveheart sirloin strip, seasoned black pepper, worcestershire butter, mashed potatoes, vegetables 47

PORTADOWN PORK CHOP*

blackened or grilled duroc pork, demi-glace, apple sauce, mashed potatoes, vegetables 30

LAMB CHOPS

(5) flame-grilled, grass-fed new zealand lamb chops. mint sauce 43

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 47

GRASS FED LAMB CHOPS (5)
mint sauce, barrywall butter, chimichurri 43

— DISHES ABOVE COME WITH —

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

Desserts

FAMOUS BREAD PUDDING 12

CRÈME BRÛLÉE 11

SALTED CARAMEL CHEESECAKE 10

APPLE CRISP PIE & ICE-CREAM. 13

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, kahlua espresso liqueur, espresso, demerara 15 (+ cream or bailey's)

BLACKBERRY SPRITZ

svedka vodka, blackberries, blackberry puree, fresh lime, simple syrup, soda water 14

THE WICKLOW WOLFHOUND

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

IRISH MULE

jameson triple irish whiskey, Q ginger beer, fresh lime juice 13

PRICKLY PEAR MARGARITA

altos pot still 100% blue agave silver tequila, prickly pear nectar, orange liqueur, agave syrup, lime juice, sugar & salt rim 13

LYCHEE MARTINI

svedka vodka, lychee syrup, simple syrup, ruby red grapefruit, domaine de canton ginger liqueur 14

PINEAPPLE MARTINI

skyy pineapple vodka, triple sec, pineapple juice, sweet and sour 13

ULTIMATE OLD FASHIONED

rebel 100 wheated bourbon, simple syrup, angostura bitters, orange bitters, orange, amarena cherry 15

REDBREAST IRISH OLD FASHIONED

redbreast 12 single pot still irish whiskey, demerara syrup, angostura bitters, amarena cherry 22

IRISH COFFEE

jameson triple irish whiskey, colombian coffee, demerara syrup, fresh cream 12

DUBLIN DUNK SHOT

jameson triple irish whiskey, kahlúa dunkin' caramel cream liqueur 9

NON-ALCOHOLIC

VERY BERRY SPRITZ

fresh lime, seltzer, blackberry puree, simple syrup, berries 9

NO SEÑOR-RITA

almave silver zero proof tequila, triple sec, sweet & sour 10

MUY SEÑOR-RITA CALIENTE

almave silver zero proof tequila, triple sec, spicy chile mango sweet & sour 11

G&T Z

ritual zero proof gin, elderflower tonic, lime 10

BUTTER SAUVIGNON BLANC ZERO

california 11

GUINNESS 0.0 | STELLA ARTOIS 0.0

SIERRA NEVADA TRAIL PASS HAZY IPA
GINGER BEER LIME 5 | RED BULL 6
SARATOGA WATER | still + sparkling 4.5

Wines

BARONE FINI PINOT GRIGIO

trentino-alto adige, italy 11 | 40

OYSTER BAY SAUVIGNON BLANC

marlborough, nz 11 | 40

SEAGLASS RIESLING

central coast, california 10 | 36

CAVE DE LUGNY CHARDONNAY

mâcon-lugny, burgundy, france 12 | 43

KENDALL JACKSON CHARDONNAY

california 11 | 40

CHÂTEAU SAINTE MARGUERITE SYMPHONIE ROSÉ

cru classé de provence, france 13 | 45

MEIOMI PINOT NOIR

california 13 | 45

CLOS DE LOS SIETE MALBEC

mendoza, argentina 13 | 45

KENWOOD CABERNET SAUVIGNON

sonoma, california 12 | 42

JUSTIN CABERNET SAUVIGNON

paso robles, california 30 (half bottle)

CARMENET RESERVE MERLOT

california 12 | 42

AUSTIN HOPE TROUBLEMAKER

syrah, petite sirah, grenache, zinfandel, mourvèdre
paso robles, california 12 | 42

VEUVE DE VERNAY BRUT

sparkling wine, france 13 | 46

MOËT & CHANDON BRUT

champagne, france 90

— HOUSE SELECTION —
BERINGER MAIN & VINE
california
pinot grigio, chardonnay, merlot,
cabernet sauvignon, white zinfandel 10

Spirits

SVEDKA VODKA 7

JAMESON TRIPLE GREEN TEA SHOT 7

ALTOS OLMECA TEQUILA BLANCO 8 | REPO 8

IRISH WHISKEY

PROPER TWELVE 6 | LOST IRISH 9

GLENDALOUGH DOUBLE BARREL 9

JAMESON ORIGINAL 11

JAMESON TRIPLE TRIPLE 8

JAMESON BLACK BARREL 13

BUSHMILLS 11 | BLACK BUSH 14

TULLAMORE DEW 11 | 12yr 13

REDBREAST 12yr 15 | 15yr 20

JAMESON 18yr 23

MIDDLETON VERY RARE 50

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, ALLAGASH WHITE

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

MAGNERS PEAR IRISH CIDER

ANGRY ORCHARD CIDER

HIGH NOON VODKA SELTZER

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

a little piece of
Ireland
in South Florida

GIFTCARDS AVAILABLE FROM

THEFIELDFL.COM

THE FIELD

IRISH PUB & EATERY

Dinner Specials

Appetizers

STEAK SALAD

grilled braveheart tenderloin, baby arugula, gorgonzola, pickled red onion, fire-roasted corn, tear drop peppers, tomatoes, country bread croutons, cracked black pepper balsamic 25

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

Entrees

SUMMER SALMON

lightly blackened atlantic salmon, fresh pickled strawberry salsa, red onion, cilantro, lime. white rice, green beans, carrots 30

CHICKEN ROLLATINI

stuffed chicken breast, spinach, prosciutto, sun dried tomatoes. linguine, demiglace cream, parmesan, garlic bread 32

FILET MIGNON

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

~ try cooking it right on your table on our 800 degree Celtic Rock! ~

Dessert

CHOCOLATE TORTE berries, berry coulis, whipped cream 12

Drink Specials

Brews

3 SONS BREWING

mcgorray's irish red (*draft*)
dopealicious i.p.a. 11
coconut key lime sour 11
forever stoned sour 11

Wine

CONUNDRUM

red blend, california 10 | 36

Spirits

JAMESON TRIPLE TRIPLE

irish whiskey 8

SPICED APPLE OLD FASHIONED

tullamore dew irish whiskey,
apple cinnamon syrup,
bitters, ice sphere 16

CLASSIC MOJITO

bacardi rum, mint syrup, fresh
lime juice, soda, mint 13

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WED • MAR 20  
TRADITIONAL IRISH MUSIC  
with

**GAELICA**

*Grammy Nominated  
2025!*  
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