

# FAT IRISH KITCHEN & PUB

(541) 254-3292 • 16403 Lower Harbor Rd., Harbor, OR 97415 • [www.fatirishpub.com](http://www.fatirishpub.com)



## SOUPS & STEWS

**JALAPEÑO STEAMER CLAMS\***  
One pound manila clams, steamed with garlic & fresh jalapeños in a buttery white wine broth. Served with garlic toast. 20

### CLAM CHOWDER

Our award-winning New England style clam chowder is warming, thick & creamy. Loaded with clams, bacon, celery, onions and potatoes.  
Cup 8.5 / Bowl & garlic toast 16  
Bread Bowl 19

### IRISH STEW

Hearty beef pot roast, carrots, celery & onions slow braised in a thick and beefy Guinness broth.  
Cup 8.5 / Bowl & garlic toast 16  
Bread Bowl 19

### COTTAGE PIE

Savory ground beef and vegetables cooked in a thick Guinness gravy. Topped with creamy garlic mashed potatoes. Cup 8.5 / Bowl 16

18% Gratuity will be automatically added to parties of 8 or more.

## BEVERAGES

**SOFT DRINKS 3.5 / EACH**  
Pepsi, Diet Pepsi, Dr. Pepper, Iced Tea, Lemonade, Mug Root Beer, Mountain Dew or Starry

**SHIRLEY TEMPLE 4.5**

**ROY ROGERS 4.5**

**HOT COCOA 5**

**COFFEE 3.5 / HOT TEA 3**

**HAPPY MOUNTAIN KOMBUCHA 6**

## STARTERS

### SAVAGE FRIES

Our potato wedges topped with shredded cheese, melt-in-your-mouth corned beef & smothered in our classic Louie sauce. 14

### HOT WINGS

One pound of meaty party wings, fried then tossed in your choice of Buffalo, BBQ, or house Lord sauce. Served with carrots, celery & blue cheese or ranch. 16

### FRIED CHEESE CURDS

Local Rumiano Cheese curds, beer battered and fried to golden perfection. Your choice of cheddar, habañero, or mixed. Served with ranch & sweet chili sauce. 15

### SHRIMP COCKTAIL

Four ounces of shrimp, boiled in celery and lemon water. Served with wedge of lemon & house made horseradish cocktail sauce. 16

### FETA BRUSCHETTA

Garlic naan bread garnished with tomato, onion, olive, basil, feta cheese & a balsamic reduction. 14

### SPINACH-ARTICHOKE DIP

Our original recipe is deliciously creamy & cheesy. Served hot with house-made tortilla chips. 14  
Sub naan bread 16 / Bread bowl 17

### CALAMARI\*

Tubes and tentacles freshly dredged in a house blend of flour and Cajun seasoning and fried per order. Served with lemon, house made cocktail & citrus remoulade sauce. 16 →

## SALADS

### HONEY MUSTARD CHICKEN SALAD\*

Romaine lettuce, avocado, bacon, tomato & cucumber. House made honey mustard dressing on the side. Grilled\* chicken 16/ Crispy 17

### GRILLED SALMON CAESAR\*

A fresh tossed romaine Caesar topped with a grilled fillet of wild caught Alaskan salmon, garlic croutons & shredded Parmesan. 21

Sub Shrimp 19 / Sub Chicken\* 17

Blackened upgrade 2

### SHRIMP LOUIE SALAD

Boiled shrimp atop a loaded garden salad, avocado, a wedge of lemon & house Louie dressing, on the side. 19

### BUFFALO CHICKEN SALAD

Crispy buffalo chicken over a romaine salad with carrots, celery, tomato & pickled red onion. Side of bleu cheese crumbles. 17

### IRISH FARM SALAD

Turkey, ham, cheddar & Swiss cheese, tomato, cucumber, olives, red onion, carrot & a boiled egg on top of a bed of crisp romaine. Choice of dressing on the side. 17

### BLACK N' BLEU\*

Our fully loaded dinner salad, crowned with angus beef patty & thick-cut peppered bacon. Bleu cheese crumbles on the side. 18  
Try with condiments!



## SIDES/EXTRAS

**SIDE O WEDGE FRIES 6**

**CHEESY BREAD (Full) 10**

**GARLIC TOAST**

Half order 4 / Full 6

**DINNER SALAD**

Small 6 / Large 10

**SIDE O SLAW**

Citrus or jalapeño 4.5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness.

# MAIN DISHES

## Chef's Choice

### SALMON DINNER PLATE

Wild caught Alaskan salmon fillet grilled to perfection. Served with seasonal vegetables and a preparation of rice or potato. 21

### SEASONAL PASTA

Inspired by local & seasonal ingredients!  
Ask about our pasta of the day.  
(Price varies)

# PLATES

### FISH & CHIPS\*

Three pieces of whole fillet Alaskan cod, hand dipped in our signature seasoned beer batter. Served with house potato wedges, citrus slaw and tartar sauce. 21

### BANGERS & MASH

Seared Taylor's English sausage with garlic mashed potatoes, onion gravy & a side of peas. 17

### TACO PLATE

Served on double-layered corn tortillas with lime wedges, pico de gallo & house made taqueria style salsa.

**3 PACIFIC COD\*:** Fried and topped with cabbage & spicy cayenne-lime ranch 16

**3 PORK:** Dressed with house verde sauce 16

**3 CORNED BEEF:** With jalapeño slaw 16

**3 VEGGIE:** Fried spuds, cheese & lettuce 14

# SANDIES

ALL SANDWICHES COME WITH YOUR CHOICE OF SIDE:

Wedge cut fries, small salad, citrus coleslaw or jalapeño slaw.

Upgrade your side for \$5: Savage fries, cup o chowder, cup o stew, cup o cottage pie, or mashed potatoes & gravy.

### SMOKED TURKEY CLUB

Mesquite smoked turkey piled high with thick cut peppered bacon, lettuce, tomato & red onion. Served on grilled sourdough with a smear of pesto mayo. Half 11 / Full 16

### HAM HAUS

Cheddar Jack and American cheese blend melted in a sacred union with ham, bacon and tomato slices. On butter grilled sourdough, of course. 14 (Add avocado 3 / Add jalapeños 2)

### PULLED PORK SAMMY\*

Bone-in pork butt slow roasted in house, pulled and smothered with Electric sauce. Served on toasted ciabatta with citrus slaw on the side. (4 oz side of slaw, no substitutions) 16

### THE FAT FILLIE\*

Thin sliced steak, grilled onions and bell peppers & Monterey Jack cheese on a house baked sub roll. 16.5  
(Add jalapeños 2 / Add grilled mushrooms 2)

### CLASSIC REUBEN

House-cured corned beef, Swiss, sauerkraut & handcrafted Louie dressing. Butter grilled to melty perfection on marbled rye. Half 11 / Full 17

### THE IRISH LORD

A Fully loaded monster sandwich. Ham, roast beef, salami, lettuce, tomato, pepperoncini and sweet onion on a house baked sub roll. Toasted & drizzled with Italian dressing. 20

### PUB BURGER\*

Hand pressed, 1/3 pound Angus beef patty\* served on a toasted ciabatta bun with romaine lettuce, tomato, red onion, pickle and house Louie sauce. 15 / Sub chicken breast\* 16 / Sub Beyond burger 16

**ADD CHEESE \$2:** American, Cheddar, Swiss, Pepper-Jack, Monterey-Jack, Blue Cheese Crumbles (3)

**ADD-ONS:** Grilled mushrooms 2 / Grilled onions 2 / Jalapeños 2 / Bacon 3.5 / Avocado 3

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