

FAT IRISH KITCHEN & PUB

16403 Lower Harbor Rd., Harbor, OR 97415

www.fatirishpub.com

TAKEOUT MENU

A 0.50 charge will be added per takeout item
to offset the cost of plastic/paper goods.

Thank you for your understanding!

(541) 254-3292

SALADS

HONEY MUSTARD CHICKEN SALAD*

Romaine lettuce, avocado, bacon, tomato & cucumber.

House made honey mustard dressing on the side.

Grilled* chicken 16/ Crispy 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

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 Romaine with carrots, celery, tomato & pickled red onion. Side o bleu cheese crumbles. 17

BLACK N' BLEU*

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

KIDS MENU

MAC & CHEESE with side of fruit 7

GRILLED CHEESE with wedge fries 7

CHICKEN STRIPS with wedge fries 10

SIDES/EXTRAS

SIDE O WEDGE FRIES 6

DINNER SALAD

CHEESY BREAD (Full) 10

Small 6 / Large 10

GARLIC TOAST

SIDE O SLAW

Half order 4 / Full 6

Citrus or jalapeño 4.5

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

APPETIZERS

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 with celery and lemon. Served with 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

TREATS

BAILEY'S BLISSFUL CHEESECAKE

Chocolate cookie crust, layers of New York & Irish Cream cheesecake, with dark chocolate ganache. 11

CARROT CUPCAKE

Deliciously moist spice cake & cream cheese frosting. 9

SAVE-A-PUPCAKE

A cupcake made with Dark chocolate & Guinness, cream cheese frosting and chocolate shavings on top. 9
Proceeds benefit the South Coast Humane Society!

SCONE

Ask your server for our flavor of the week! 4.5

SANDIES

ALL SANDWICHES COME WITH A SIDE:

Wedge cut fries, small salad, citrus 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 and 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 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 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

BEVERAGES

SOFT DRINKS (PEPSI PRODUCTS) 3.5 / EACH • SHIRLEY TEMPLE • 4.5 ROY ROGERS 4.5

HOT COCOA 5 • COFFEE 3.5 • HOT TEA 3 • HAPPY MOUNTAIN KOMBUCHA 6

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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

SALMON DINNER PLATE

Wild caught Alaskan salmon filet, perfectly grilled and served with seasonal veggies & a rice/potato preparation. 21

SEASONAL PASTA

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

SOUPS & STEWS

JALAPEÑO STEAMER CLAMS*

1 lb. manila clams, steamed with garlic and fresh jalapeños in a buttery white wine broth. Served w/ 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