

FAT IRISH KITCHEN & PUB

(541) 254-3292 • 16403 Lower Harbor Rd., Harbor, OR 97415 • 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 17

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 17/ Crispy 18

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. 17.5

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 filet grilled to perfection. Served with seasonal vegetables and a preparation of rice or potato. 22.5

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

SANDWICHES

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 12 / Full 17

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. 16 (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 12 / 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. 21

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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