

SANDIES

COMPLETE WITH YOUR CHOICE OF:
 Wedge fries, small salad, citrus coleslaw or jalapeno slaw
 UPGRADE YOUR SIDE FOR \$5:
 Savage fries, sweet potato waffle fries, cup o chowder,
 cup o stew, cup o cottage pie, or mashed potatoes & gravy.

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 and drizzled with Italian dressing. 21

SMOKED TURKEY CLUB

Mesquite smoked turkey piled high with thick cut
 peppered bacon, lettuce, tomato and red onion.
 Served on grilled sourdough with a smear of pesto mayo.
 Half 12 / Full 17

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
 and handcrafted Louie dressing.
 Butter grilled to melty perfection on marbled rye.
 Half 12 / Full 17



DOWN SOUTH PEPPER DOG

Louisiana Hot Link on a hoagie roll.
 Pepperjack cheese, grilled jalapenos, bacon and a
 drizzle of Cayenne Lime Ranch (CLR). 16.5

PUB BURGER*

All our burgers come with lettuce, tomato, onion & pickle.
 Served on a ciabatta bun.

CHOOSE YOUR:

PROTEIN:

Angus beef patty* 15
 (Hand pressed, 1/3 pound)
 Chicken breast* 16

✓ Beyond burger 16

CHEESE \$2:

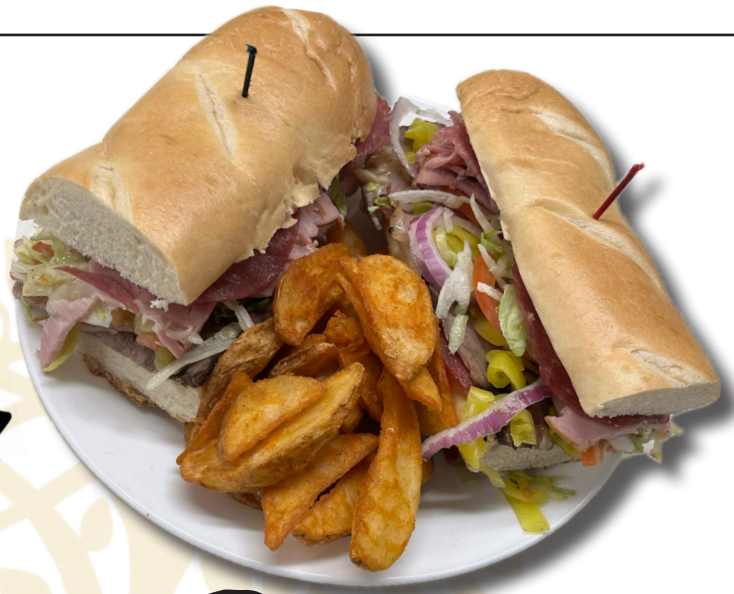
American, Cheddar, Swiss, Pepper-Jack,
 Monterey-Jack, Blue Cheese Crumbles (3)

SAUCE:

Louie, Lord, BBQ, Pesto Mayo, Teriyaki,
 Sriracha Aioli, Cayenne-lime ranch

ADD-ONS:

Grilled mushrooms 2 / Grilled onions 2
 Jalapeños 2 / Bacon 3.5 / Avocado 3



PLATES

FISH & CHIPS*

Three pieces of whole fillet Alaskan cod,
 hand dipped in our signature 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

SALMON DINNER PLATE*

Wild caught Alaskan salmon filet grilled to
 perfection. Served with grilled vegetables
 and a seasonal side dish. 22.5

TACO PLATE

Served on two corn tortillas with lime
 wedges, pico de gallo & house made 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

SEASONAL PASTA

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

SWEET POTATO POKE*

Abi tuna over sweet potato waffle fries
 with cucumber, fresh avocado and
 scallions. Drizzled with teriyaki
 glaze & sriracha aioli. 22



SIDES/EXTRAS

SIDE O WEDGE FRIES 6

SIDE O SWEET POTATO WAFFLE FRIES 6

GARLIC TOAST Half order 4 / Full 6

MASHED POTATOES & ONION GRAVY 5

DINNER SALAD

SIDE O SLAW

Small 6 / Large 10 Citrus or jalapeño 4.5

✓ = GLUTEN FREE OPTIONS ✓ = VEGETARIAN

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

FAT IRISH KITCHEN & PUB

16403 Lower Harbor Rd., Harbor, OR 97415

9541) 254 - 3292 www.fatirishpub.com

EST.

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

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

STARTERS

SAVAGE FRIES

Our wedge cut potatoes topped with shredded cheese, melt-in-your-mouth corned beef, and 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. Served with ranch & sweet chili sauce. 15

Your choice of:

CHEDDAR / HABNERO / MIX

SHRIMP COCKTAIL

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

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



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

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

BLACK N' BLEU*

Our fully loaded dinner salad, crowned with an angus beef patty and thick-cut peppered bacon. Bleu cheese crumbles on the side. Choice of dressing on the side. 18.5

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 / KOMBUCHA 6

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