

WHITE WINES

House- Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Grigio, Moscato
\$7.25/27.99

Chardonnay (Columbia Crest 2014)
\$10.95/39.99

La Marca Prosecco (sparkling)
\$11.99/Split

Moet Chandon (Champagne)
\$60 Bottle

Ask your server about today's premium Pinot Grigio!

RED WINES

House- Merlot, Cabernet Sauvignon
\$7.25/27.99

Cabernet (Knotty Vines)
\$11.95/41.99

Pinot Noir
\$8.50/33.99

Meritage (Sterling Bordeaux Blend 2017)
\$9.95/38.99

Red Sangria
\$7.50/26.99

REFRESHMENTS

Coffee or Tea	\$2.99
Island Oasis Smoothies	\$3.99
Juice or Milk	\$2.99
Gosling Ginger Beer Can	\$4.25
Saratoga Flat Water 12oz	\$3.75
Saratoga Sparkling Water 12oz	\$3.75
Heineken O.O	\$6.00

ICE COLD DRAFT BEERS

Lagunitas IPA	\$7/27.99
Blue Point Toasted Lager	\$6/23.99
Fiddlehead IPA	\$7/27.99
Narragansett Lager	\$3.75/14.99
Goose Island Seasonal	\$6.25/24.99
Shock Top	\$5.75/22.99
Guinness (20oz Euro)	\$7.50/29.99
Heineken Lager	\$5.75/22.99
Miller High Life	\$3.75/14.99
Southern Tier IPA	\$6.75/26.99
Bud Light	\$4.40/17.59
Budweiser	\$4.40/17.59
Coors Light	\$4.40/17.59
Stella Artois	\$6.50/25.99

WE HAVE 3 ROTATING GUEST KEGS FOR EXCEPTIONAL & SEASONAL BREWS. ASK YOUR SERVER WHAT'S ON TAP TODAY!

CHIMAY TRAPPIST ALES (\$10)

EXCEPTIONAL BOTTLED BEER IN RED, WHITE OR BLUE

CHIMAY RED (7%): BROWN DOUBLE MALT WITH SWEET FRUIT AND SPICE

CHIMAY WHITE (8%): TRIPLE MALT, BOLD WITH A FRUITY FINISH

CHIMAY BLUE (9%): STRONG, DARK ALE. MADE WITH NUTS, DATES AND PRUNES.



SOFT DRINKS ALL \$2.99 FREE REFILLS

RC Cola
Diet Rite
Root Beer
Orange Soda
Ginger Ale
7 Up
Unsweetened Iced Tea
Lemon Sweet Tea
Pink Lemonade

Try a root beer float with vanilla ice cream! \$5



SKILLET CORNER

O'TOOLE'S SKILLET \$16

Smashtots, corned beef hash, cheddar Jack, two over easy eggs in a hot cast iron skillet.

BREAKFAST NACHO SKILLET (SHAREABLE) \$18

Three eggs, over easy, served atop tater tots with bacon, Monterey Jack, aged Cheddar, onions, peppers, and roast tomatoes, all drizzled in pesto and truffle oil. Side of zesty sour cream.

BIG MOUTH SCRAMBLE \$15

Scrambled eggs, bacon, cheddar, onions, tomatoes and seasoned sour cream. Served over smashtots in a cast iron skillet.

BREAKFAST CARBONARA \$16

House made pasta Carbonara with 2 Fried Eggs and Bacon on top. Served in a skillet.

SMASHTOTS= Seasoned tater tots w/ pepper and onions



DESSERT

JELLY DONUT CHEESECAKE \$8

NY Style raspberry donut flavored cheesecake, topped with raspberry filling and donut pieces.

CHOCOLATE CHIP SKILLET \$7

Cookie dough, baked in a cast iron skillet and served with ice cream.

BANANA-CHOCOLATE COFFEE CAKE \$6

Like you remember and enough to share!

TRIPLE LAYER LEMON CAKE \$7

Zesty and delicious. Make it a shake, blended with ice cream!

CHOCOLATE BROWNIE \$7

Warm brownie topped with whipped cream & chocolate syrup





SIGNATURE BURGERS

Fresh 8oz Angus burgers grilled to any temperature. Served with fries and a pickle spear. Upgrade to sweet potato fries, onion rings or a salad for \$1.

CHEESEBURGER \$16

With your choice of toppings, including lettuce, tomato, red onion, cheese and more! Make it a double for \$5 more.

THE REUBEN BURGER \$17

Topped with house-cured corned beef, Swiss cheese, sauerkraut, and Thousand Island.

BEYOND BURGER \$18

Vegan, gluten free plant-based burger with lettuce, tomato, and red onion.

ST. PATTY MELT \$17

Griddled marbled Rye, Swiss cheese and caramelized onions.

THE CALIFORNIA KING \$18

Pepper jack cheese, bacon, avocado, lettuce, tomato and red onion.



ENTRÉES

Add garden salad +\$2.49

STEAK & SHRIMP FRITES \$32

12oz NY Strip with grilled shrimp, smothered in garlic-herb butter sauce. Served with truffle shoestring fries.

FISH & CHIPS \$21

Two Yuengling battered haddock filets, served with tartar sauce, fries, and coleslaw.

SALMON \$22

Atlantic salmon filet grilled and finished with Gochujang sauce. Served with black bean rice and seasonal vegetable.

MIXED GRILL \$34

One Filet medallion, chicken breast, and a salmon filet, drizzled with Asian BBQ and toasted sesame. Choice of starch and seasonal vegetable.

CHICKEN & PENNE PASTA \$21

Two all natural chicken breasts in a vodka sauce with garlic bread. Substitute Shrimp for \$4



SANDWICHES & SPECIALTIES

BUMBLE FISH FRY \$16

Yuengling beer-battered Haddock with American cheese, lettuce, and tomato on a French roll. Served with house slaw and tartar sauce.

GRILLED TURKEY CHEDDAR \$14

Griddled turkey with caramelized onions, cheddar cheese and honey mustard on marbled Rye.

REUBEN MELT \$17

Thinly sliced house cooked premium corned beef on griddled marbled Rye. Topped with Swiss, Thousand Island, and sauerkraut.

SIZZLING FAJITAS \$17

Teriyaki glazed chicken, veggies, and black bean rice on a sizzling hot skillet. Served with warmed tortillas, Cheddar Jack cheese, tomatoes, and shredded lettuce.

Sub steak \$6/ Sub shrimp \$6

SWEET CUBAN \$16

12 hour braised pulled pork, smoked ham, Swiss cheese, sweet pickle chips on griddled marbled Rye with citrus Cuban mustard.

CAROLINA GRILLED CHEESE \$16

Pulled pork on griddled marbled Rye, pepper Jack cheese,, jalapeños, and scallions.

BOMBALONI BLT \$16

Extra bacon, pesto mayo, roasted tomato, pickled onion, lettuce on a Bombaloni roll (like a donut) and side of potato salad. .

FRENCH DIP \$17

House-cooked roast beef in a Hoagie roll with sliced Swiss, a side of au jus and fries.

FILET SLIDERS \$21

2 filet medallion sliders with Asian BBQ, wasabi mayo, pickled onion and cucumber. Side of potato salad.

NYC SAUSAGE SANDWICH \$14

Mild Italian sausage with roasted green peppers & onions with a side of whole grain mustard and a side of potato salad.

DAILY SPECIALS

Tuesday BURGER DAY!

\$5 off ALL 1/2 lb Burgers!
(including the Beyond
Burger and Burger Bowl)

Wednesday

\$14 chicken fajitas and \$6
margaritas any flavor!

Thursday

\$5 off our mixed grill and
\$2.75 Narragansetts!

Friday

\$2.75 Miller High Life pints
and \$4 off fish & chips!

Saturday

Wine down! \$10 off all
premium bottles of wine
and \$5 Stella pints.



KID'S MENU ALL \$7

*Includes a soft drink, milk, or juice with
one refill. (Children 10 and under.)*

YOU CHOOSE

Cheeseburger with fries.

I DON'T KNOW!

Grilled hot dog on a bun
with fries.

I DON'T CARE

Creamy house macaroni and
cheese.

I DON'T WANT THAT

Chicken tenders and fries.

I'M NOT HUNGRY

Grilled cheese with fries.

JOIN US FOR BRUNCH!
SATURDAY TRIVIA BRUNCH
SUNDAY PIANO BRUNCH
10-2PM





ASK YOUR SERVER FOR OUR SEPARATE GLUTEN-FREE MENU!



APPS & SHAREABLES

SHRIMP COCKTAIL (5) \$16

Five large shrimp with pickled onion garnish, lemon, and cocktail sauce.

IRISH NACHOS \$18

Sweet potato fries with shredded cheese, corned beef, scallions & Thousand Island Dressing

MEXICAN STREET CORN DIP \$14

Slow roasted, creamy corn dip with Southwestern spices & fresh tortilla chips.

CHICKEN TENDERS \$15

Try them tossed in your favorite wing sauce! Served with french fries

DEVEILED EGGS \$8

House-made. 6 halves.

CHICKEN QUESADILLA \$16

Griddled flour tortilla, jack-cheddar cheese, and grilled chicken. Served with fresh salsa & sour cream.

HUMMUS & CHIPS \$14

Roasted red pepper hummus with black olive and pickled onion. Served with pita chips.

MOZZARELLA STICKS \$12

Served with Marinara. Upgrade to Melba for .75

JUMBO WINGS (8, 12, 20) \$14/18/28

Mild, medium, hot, Tangy BBQ, Honey Garlic, Garlic Parm, Sriracha, Kung-Fu Wings



SOUPS

HOUSEMADE CHILI \$4/6

HOUSEMADE SOUP DU JOUR \$4/6

FRENCH ONION AU GRATIN \$9.00

NEW ENGLAND CLAM CHOWDER \$4/6



SALADS

O'TOOLES CHOPPED \$15

Chopped mixed greens, diced chicken, bleu cheese crumbles, avocado, roasted corn, tomatoes, and bacon tossed in a cilantro-lime vinaigrette, and topped with tortilla strips.

WILD SALMON PLATE \$15

Cold smoked, Pastrami-cured Atlantic salmon, avocado toast with everything bagel seasoning, sliced cucumbers, deviled eggs, capers, and sliced red onion.

BURGER BOWL \$17

Angus burger on iceberg wedges, bleu cheese crumbles, tomatoes, red onions, bacon, bleu cheese dressing.

CAESAR SALAD \$12

Chopped hearts of Romaine lettuce tossed with garlic croutons, shaved Parm, and Caesar dressing.

Add chicken \$3/ Salmon \$6/ Shrimp \$4

CRISPY CHICKEN SALAD \$16

Mixed baby greens, red onion, tomatoes, bleu cheese crumbles and crispy chicken with your choice of dressing.

MAPLE GLAZE SALMON SALAD \$20

Atlantic Salmon with a maple glaze, mixed greens, tomatoes, cucumbers, carrots, fried noodles, and a sesame ginger dressing.