

Happy Hour Mon-fri Menu 3PM TO 7PM



SO GOOD! WHO KNEW? CHAMP PEAS

Slow cooked peas, sea salt, black pepper, fresh mint, whipped butter 4 / HH 3

IRISH CURRY FRIES

Thin cut crispy steak fries, traditional Irish curry gravy 6 / HH 4

POTATO CAKES

Blue, asiago and cheddar cheese potato cakes, onions, peppers, flash fried, house ranch dip

PORK BELLY PICKUPS

Smoked and braised pork belly, goat cheese, arugula on caramelized onion flatbread with orange whiskey marmalade 9 / HH 6

ATLANTIC TOP NECK CLAMS

1 lb. Top Neck clams, pan-steamed in seasoned butter 10 / HH 7

LAMB MEATBALLS

Hand-made lamb meatballs with lamb, rosemary, pimento sauce 10 / HH 6

GREAT LAKES SMOKED WHITEFISH DIP

Served with crackers 9 / HH 6

CABBAGE WRAPS

Mashed potato and corned beef in cabbage leaf, creamed mustard dressing 8 / HH 5

HOT-SMOKED SALMON PICKUPS

Mixed greens, hot-smoked peppered salmon, Bermuda onion, tomatoes, capers, lemon herb cream, caramelized onion flatbreads 10/HH7

OYSTERS

Half-dozen fresh shucked seasonal picks from our waters, lemon, cocktail sauce Minimum order half-dozen at 99¢ per oyster



Drink Specials

MONDAY - FRIDAY 3PM TO 7PM

Galway Bay Pub & Irish Whiskey Bar



SPIRITED COCKTAILS

Rail Martini

Rail Manhattan

Shamrock & Sickle

9 / HH 7

Warrior Queen Bee Mule

Clontarf Irish Coffee

Jameson Margarita

10 / HH 8

Rail Mix Drinks



HOUSE WINES 6 oz.

 Cabernet
 6.50 / HH 4

 Merlot
 6.50 / HH 4

 Chardonnay
 6.50 / HH 4

 Pinot Grigio
 6.50 / HH 4



DRAFT BEER

Miller Lite 4.50 / HH 3
Dale's Pale Ale 5 / HH 3
Southern Tier Pilsner 5.50 / HH 3
NapTown Brown Ale 6 / HH 4



BOTTLED BEER

Miller Lite HH 3
Bud Light HH 3
Coors Light HH 3
Amstel Light HH 4
Corona HH 4



^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gluten friendly sandwich options are served with a gluten free roll. Advise your server as soon as possible if you are gluten intolerant or have food allergies.