

Great Beginnings O'Mara's

Shrimp Lover's Cocktail

Served with our two house recipe cocktail and caper-Dijon sauces.
Half Order (3) 7.50 • Full Order (6) 12.50

Ramaki Shrimp (4)

Shrimp wrapped in bacon and tossed with Szchuan sauce. 7.50

Shimp Combination Plate

2 ramaki, 2 sautéed, 2 coconut and 2 Donnegal bay 12.50

House-Smoked Salmon

Smoked in-house. Served with tomato, onion, capers, hard-boiled egg and rye squares. 9.50

Pub Belfast Scallops

Jumbo sea scallops wrapped in bacon with whole grain mustard sauce. 8.50

Chicken Strips

Tender boneless chicken breast strips golden fried in a tempura batter with horseradish marmalade or broiled and served with balsamic drizzle (6) 7.50

Spinach-Stuffed Mushrooms

Spinach, chopped walnuts, Parmesan cheese and house-made pesto. Topped with melted mozzarella cheese 7.50

Donegal Bay Shrimp (4)

Sautéed with olive oil, garlic, cream, parsley & lemon. 8.50

Chicken Strudel

Phyllo triangles stuffed with chicken, roastged red peppers and feta cheese with a lemon cream sauce. 7.50

Specialty Salads O'Mara's

O'Mara Club Salad

Wilted spinach, pumpernickel croutons and sliced mushrooms topped with warm bacon-garlic dressing, finished with tomato, egg and onion 9.50

Choice of Smoked Salmon or Grilled Chicken Breast Add 3.00

Red and Green Salad

Tossed with bleu cheese, walnuts, mandarin oranges and raspberry vinaigrette dressing. Tipped with a choice of grilled chicken or chilled shrimp. 11.50

Maurice Salad

Strips of fresh chicken, ham, Swiss cheese and sweet pickles, tossed with shredded lettuce and Maurice dressing, garnished with black olives and tomatoes. 11.50

Chicken Waldorf Salad

Poached chicken, apple, walnuts and celery, folded together with mayonnaise and seasonings, scooped into a golden pineapple 11.99

Artichoke And Spinach Dip

Hot and creamy in its own bread bowl. 6.50

Bourbon Beef Tips

Beef tips and fresh mushroom in a bread tower with a smooth bourbon bordelaise sauce, Surrounded by cucumbers and tomatoes 9.50

Pulled Pork Egg Rolls

House-made with pulled pork, corn and rice. Guaranteed excellent!!! 7.50

Nacho Chips

Irish Brewery-style, with cheddar and mozzarella cheeses, green and japapeño peppers, onion and tomato. 6.50
Add ground beef for an additional 1.00.

O'Mara's Crab Cakes

Cakes of crabmeat, seasoned expertly, sautéed and plated with zesty garlic mayonnaise 11.50

Hot Appetizer Combo Platter

A generous portion of any four hot appetizers. For Two 19.99 • Each Additional Person 9.99

Homestyle Soup du Jour

Cup 2.99 • Bowl 3.99

Baked Onion Soup au Gratin

Cup 3.50 • Bowl 3.99

Cream of Irish Potato Soup

Cup 2.99 • Bowl 3.99

Macadamia Coconut Chicken Salad

Chicken breast deep-fried in a coconut batter. Served atop mixed greens, tripical fruit and crushed macadamia nuts. Dressed with a Jamaican style mango vinaigrette 11.50

Anniversary Salad

Shredded romaine, tomato fillet, crumbled bleu cheese, walnuts, bacon and celery seed vinaigrette. 10.50

With shrimp or grilled steak add 4.00

Caesar Salad (Small) 4.99

Caesar Salad (Entree)

Romaine lettuce, garlic croutons, and Parmesan cheese. Tossed with just the right amount of house-made Caesar dressing and sided with garlic toast. 7.99

Add chicken or house-smoked salmon 4.00

House Salad

Mixed greens, cucumbers, tomatoes, and onion. Choice of dressing. 3.99

Exclusively O'Mara's

Seafood Provencal

Shrimp, scallops and haddock, sautéed in olive oil with tomato, garlic and Provencal vegetables. The finish is a bit of clam broth and white wine. Plated with rice pilaf. 16.99

Salmon in Beggar's Wallet

Center-cut fillet of salmon wrapped in leek and thinly-sliced potato, topped with a jumbo prawn with a horseradish and orange marmalade sauce. 16.99

Pork Chop

12oz. double chop, moist and tender. Plated with baked apple, scalloped potato and braised red cabbage. 14.99

Chicken Pot Pie

Amish chicken, Irish potatoes, carrots and peas in a velvety sauce. Topped with a puff pastry crust. 12.50

Shepherd's Pie

Irish classic with layers of potatoes, carrots, seasoned ground beef and imported cheeses in a sliced potato crust. 12.99

Brewer's Sausage Platter

Char-grilled kielbasa, bratwurst and knackwurst surrounded by a brew-steamed sauerkraut, braised red cabbage and Irish potatoes. 12.99

O'Mara's Crab Cakes

Three cakes of crabmeat, seasoning and breadcrumbs expertly sautéed and plated with zesty garlic mayonnaise. 18.99

Vegetarian Eggplant Napoleon

Sliced eggplant layered with mushrooms, shallots, spinach and feta cheese, then topped with melted mozzarella cheese and a herbed tomato sauce. 13.99

Vegetarian Portobello And Ravioli

Large pieces of grilled portobello with cheese-stuffed ravioli plated with fresh spinach and a classic creamed tomato sauce. 13.99

Vegetarian Pasta Primavera

Jardinière vegetables, mushrooms, spinach, artichokes and sun-dried tomatoes tossed with premium olive oil, garlic and fettuccine noodles. 11.99

Land and Sea O'Mara's

Filet Mignon*

USDA Choice filet broiled to your taste.
6-Ounces 19.99 • 8-Ounces 24.99

New York Strip*

USDA Choice New York Strip. 22.50

House Steak*

USDA Choice top sirloin charbroiled to your taste,
served with frizzled onions. 15.99

Dublin Broil*

O'Mara's House Steak marinated, sliced, and served over
scalloped potatoes with a wild mushroom bordelaise sauce
and the vegetable of the day. 16.99

Mixed Grill*

Jumbo shrimp, tasty spareribs, a grilled chicken breast, mild Italian
sausage and a tender beef brochette. Accompanied by a broiled
Parmesan tomato. 21.99

BBQ'd Spareribs

Tender, juicy spareribs BBQ'ed to perfection.
Half Slab 15.99 • Full Slab 18.99

Steak Sandwich

House sirloin steak done to your taste, thinly sliced and served on
gourmet ciabatta flatbread and sauteed portobello mushroom
and onion, roasted bell pepper and pepper jack cheese. 11.99

Lake Superior Whitefish

We serve these Canadian beauties three ways:
• Simply broiled • Broiled O'Mara's Style (topped with tomato,
herbs and melted Parmesan)
• Dusted in flour and pan fried
15.99

Frog Legs

Prepared roadhouse style, rolled in seasoned flour,
and then sautéed with heavy garlic. 15.50

Fish & Chips

An Irish tradition. 13.99

Jumbo Gulf Shrimp

Tender, large prawns prepared your way. 16.99

- **Scampi** - Sautéed in lemon and garlic, served over rice.
- **Tempura** - Deep fried in an light batter.
- **Donnegal Bay** - Lightly breaded and sautéed with
olive oil, garlic, cream, parsley and lemon.
- **Ramake** - Bacon wrapped, sautéed, Szechuan sauce.

Salmon in Beggar's Wallet

Center-cut fillet of salmon wrapped in leek and thinly-sliced
potato, topped with a jumbo prawn with a horseradish and
orange marmalade sauce. 16.99

Corned Beef and Cabbage

Plated with broiled carrots, Irish potatoes and horseradish
cream sauce, Probably the best you'll ever have. 12.50

Chicken and Pasta O'Mara's

Chicken O'Mara

Seasoned in Parmesan batter with artichoke hearts and capers,
finished with lemon, white wine and a hint of garlic. 13.99

Grilled Chicken breast

With grilled veggies and our fabulous house-made
bleu cheese macaroni. 13.50

Chicken Teriyaki

Marinated in our own special teriyaki sauce,
topped with water chestnuts and sweet mandarin oranges. 13.50

Chicken Mackinaw

Sautéed with mushroom, topped with caramelized bacon and melted
mozzarella. Finished with an herbed Marsala wine sauce. 13.99

Dublin Chicken

Sautéed with shallots, portobello mushrooms and fresh sage. Finished
with bleu cheese, dry vermouth and a touch of cream.
Delicious! 13.99

Seafood Fettuccine

Shrimp and scallops tossed with fettuccine, jardiniere
vegetables and your choice of sauce. Creamy Alfredo,
zesty marinara or extra virgin olive oil and garlic. 17.99

Pasta Palermo

Chicken strips, Italian sausage, pepperoni, onion, roasted
garlic, mushrooms, red peppers, black olives, extra virgin
olive oil & garlic. Tossed with steaming linguine. 13.99

Chicken and Tomato Celebration

Sauté of fresh and sun-dried tomato, roasted red pepper,
mushroom, Kalamata olives, sweet basil and a bit of garlic.
Tossed with steaming bow tie pasta, grilled chicken breast
strips and fresh grated Parmesan cheese. 13.99

Cheese Ravioli with Chicken

Ricotta cheese-filled ravioli topped with boneless chicken
strips and mushrooms with choice of sauce. Creamy Alfredo,
zesty marinara or extra virgin olive oil and garlic. 13.99

Keep us in mind
for your holiday
party needs!

O'Mara's gift cards
make great gifts

Split Plate Charge 2.00

Hearty Sandwiches O'Mara's

All Sandwiches are accompanied by French fries and O'Mara's creamy cole slaw

Ground Round*

A half-pounder broiled with your choice of American, Swiss, cheddar or bleu cheese. 8.99

Roast Beef on a Baguette

Lean and tender choice roast beef served au jus and with horseradish sauce. 8.99

Steak Sandwich

House sirloin steak done to your taste, thinly sliced and served on gourmet ciabatta flatbread and sauteed portobello mushroom and onion, roasted bell pepper and pepper jack cheese. 11.99

Chicken Pineapple Teriyaki Sandwich

Grilled chicken and grilled pineapple with Swiss cheese, red onion, cucumber, lettuce, tomato and teriyaki mayonnaise on gourmet ciabatta flatbread. *May be ordered Vegetarian with extra grilled pineapple substituted for the chicken.* 8.99

Hot Irishman's Hoagie

Layers of sliced salami, pepperoni, melted mozzarella and O'Mara's kicked up cole slaw on an hoagie bun. 8.99

Chicken Sandwich

On a French roll with lettuce, tomato and mayonnaise, grilled or deep-fried. 8.99

World Class Reuben

Lean corned beef, melted Swiss cheese, tangy sauerkraut and creamy Thousand Island dressing on hand-sliced grilled rye. 8.99

O'mara's Club

Smoked salmon or poached chicken breast with spinach dip, hard-boiled egg and sliced tomato on rye. 8.99

Grilled Portobello

A triple-decker grilled cheese with portobello mushrooms, grilled veggies and pepper Jack cheese all on hand sliced rye. 7.99

Traditional Club

Turkey stacked with ham, lettuce, tomato, and Hellmann's mayonnaise on white toast. 8.99

Patty Melt*

USDA Choice ground beef, melted Swiss cheese, Canadian bacon and frizzled onions on a hand-sliced grilled rye 8.99

A la Carte Only

Bleu Cheese Macaroni 3.50

Grilled Veggies 3.50

Cream of Irish Potato Soup

Scalloped Potatoes 3.50

Cup 2.99 • Bowl 3.99

On the Side

Colcannon Potato 2.99

Coleslaw 2.50

Bleu Cheese
dry crumbles or dressing .99

Veggie O'Jour 2.99

Baked Potato 2.99

Redskin Potatoes 2.99

French Fries 2.50

Rice Pilaf 2.99

Desserts O'Mara's

Everything house-made! Ask your server to see today's tray.

*Warm apple strudel requires 15 minutes for proper preparation

Beverages O'Mara's

Coke, Diet Coke, Sprite,
Ginger Ale, Mountain Mist,
Orange Mist, Lemonade,
Iced Tea. 1.99

Organically Grown Whole-Leaf
Teas and Herbals 2.50
Hot Chocolate 1.99

Milk

IBC Root Beer 2.79

Latte or Cappuccino 2.99

Juices
Orange, Grapefruit, Pineapple, Tomato 2.79

Coffee or Decaf 1.99

Flavored Latte or
Cappuccino 2.99

Ice Cream Shakes
Vanilla, Chocolate, Strawberry
and Piña Colada. 4.99

Flavored Teas

Espresso 1.99

Double Espresso 2.99