

Paddy McGees

Fish House & Bar

LUNCH MENU

STARTERS

Paddy's Raw Bar

Our Regional Oysters and Clams Are Always Fresh and
Harvested from Federally Inspected and Certified Waters

Feast of the Sea.....	16.50 per person
2 Person Minimum. Our Famous Raw Bar Platter is Loaded with Fresh Clams, Oysters, Shrimp, Mussels, Calamari & Crawfish.	
Add Jumbo Lump Crab.....	14.50
Regional American Oysters	(See Blackboard)
Little Neck Clams ½ dozen.....	6.95 1 Dozen....12.95
Top Neck Clams ½ dozen.....	6.95 1 Dozen....12.95
Maryland Spiced Shrimp w/ Old Bay Seasoning	¼ lb. 6.95 ½ lb. 10.95 1 lb. 18.95

Soups

Paddy's Famous Lobster Bisque.....	6.50
New England Clam Chowder.....	5.50
Manhattan Clam Chowder.....	5.50
Today's Soup.....	P/A

Salads

Baby Spinach Salad.....	8.95
Caramelized Vidalia Onions, Cherry Tomatoes, Feta Cheese and Warm Bacon Vinaigrette	
Chopped Salad.....	7.50
Crisp Lettuce, Red Onions, Cucumber, Tomato, Carrot & Black Olives Served with Choice of Dressing	
Caesar Salad.....	8.50
Made with Eggless Caesar Dressing & Finished w/ Garlic Croutons & Parmesan Crisps	
Farmers' Market Salad.....	8.95
Mesclun Greens, Candied Walnuts, Strawberries, Goat Cheese, Julienne Red Onion & Raspberry Vinaigrette	

"Cocktails"

Colossal Shrimp.....	14.00
Seafood Cocktail (Jumbo Lump Crabmeat, Shrimp and Calamari).....	14.50
Lobster & Shrimp For Two (One Lb. Lobster & 4 Colossal Shrimp).....	Market

Roasted Clams

Casino	9.00
Oreganata.....	9.00
Stuffed.....	9.00
Combo.....	9.50

Flash Fried Seafood

Calamari w/ Fra Diavlo & Lemon-Thyme Aioli.....	9.95
Tempura Fried Prawns w/ Wasabi & Asian Dipping Sauce.....	14.50
Cajun Fried Tilapia w/Remoulade Sauce.....	

Paddy's Classics

Wings w/ Blue Cheese Dressing.....	8.50
Baby Back Ribs, Slow Roasted w/New Orleans BBQ Sauce.....	10.50
Maryland Lump Crabcake w/ Tartar Sauce, Corn Relish & Red Pepper Oil.....	12.95
Steamed Mussels w/ Garlic & Wine Broth.....	10.50
Shrimp & Scallop w/Mustard Seed Crust, Grilled Pineapple & Spinach.....	12.50

ENTREES

Paddy's Fish House Specialties

Fruit Wood Grilled Salmon.....	18.50
w/ Wilted Frisée, French Lentils, Bacon Lardons & Creole Mustard Vinaigrette	
Broiled Day Boat Sea Scallops.....	18.50
w/ Vegetable Rice Pilaf	
Pan Roasted Jumbo Lump Crab Cakes.....	19.50
w/ Roasted Vegetable Polenta, Fresh Corn Relish & Red Pepper Oil	
Gulf Shrimp & Rigatoni Pasta.....	16.50
w/ Portobello Mushroom, Spinach & Light Tomato Cream Sauce	
Paddy's Fried Oyster Caesar Salad.....	12.95
Crispy Fried Oysters over Paddy's Caesar Salad	
Grilled Chicken Salad.....	12.50
Avocado, Smoked Applewood Bacon, Grilled New Potato, Cherry Tomato & Tomato Vinaigrette	
Grilled Chicken Paillard.....	14.50
w/ Sweet Potato Hash & Lemon-Thyme Aioli	

Crunchy Fried Seafood & Chips

Served w/ Waffle Cut Fries, Cole Slaw, Tartar Sauce & Lemon

Lemon Sole.....	18.50
Jumbo Shrimp.....	18.50
Sea Scallops.....	18.50
Combo (Shrimp, Scallops & Sole).....	19.50

Live Maine Lobsters

(see Blackboard)

Steamed, Broiled, or Crabmeat Stuffed (3.00 additional per lb.)
Choice of Baked Potato, Herbed Red Potatoes, French Fries or Saffron Rice

Today's Fresh Catch

(see Blackboard)

Served w/ Sugar Snap Pea Salad, Roasted Corn Spoon Bread ,
Choice of Sauce: Lemon-Thyme Aioli, Asian Dipping or Lobster-Chive

Sandwiches

Fresh Ground Burger.....	9.50
Half Pound Grilled to Perfection and Served with Cole Slaw and Fries	
Turkey Club.....	8.50
Served with Cole Slaw & Homemade Potato Chips	
Grilled Shrimp & Caesar Wrap.....	10.50
W/Sugar Snap Pea Salad	
Grilled Chicken & Portobello Mushroom Wrap.....	10.50
W/ Roasted Peppers, Spinach & Sundried Tomato Mayonnaise. Served w/ Sugar Snap Pea Salad	
Crunchy Fried Tilapia Sandwich.....	9.50
On Grilled Flatbread w/ Shredded Lettuce, Tomato & Tartar Sauce	
Blackened Chicken Tidbits.....	10.50
Served on Garlic Bread w/ Melted Cheddar Cheese, Waffle Cut Fries & Paddy's BBQ Sauce for Dipping	

Sides 3.50

Basket of Fries	Sauteed Broccolini
Basket of Sweet Fries	Saffron Rice
Herbed New Potatoes	Sugar Snap Pea Salad

Gift Certificates Available / Year Round Catering

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Fish House & Bar

DINNER MENU

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Today's Soup.....	P/A

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Chopped Salad.....	7.50
Crisp Lettuce, Red Onions, Cucumber, Tomato, Carrot & Black Olives Served with Choice of Dressing	
Caesar Salad.....	8.50
Made with Eggless Caesar Dressing & Finished w/ Garlic Croutons & Parmesan Crisps	
Farmers' Market Salad.....	8.95
Mesclun Greens, Candied Walnuts, Strawberries, Goat Cheese, Julienne Red Onion & Raspberry Vinaigrette	

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Stuffed.....	9.00
Combo.....	9.50

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Tempura Fried Prawns w/ Wasabi & Asian Dipping Sauce.....	14.50
Cajun Fried Tilapia w/Remoulade Sauce.....	

Paddy's Classics

Wings w/ Blue Cheese Dressing.....	8.50
Baby Back Ribs, Slow Roasted w/New Orleans BBQ Sauce.....	10.50
Maryland Lump Crabcake w/ Tartar Sauce, Corn Relish & Red Pepper Oil.....	12.95
Steamed Mussels w/ Garlic & Wine Broth.....	10.50
Shrimp & Scallop w/Mustard Seed Crust, Grilled Pineapple & Spinach.....	12.50

ENTREES

Paddy's Fish House Specialties

Pan Seared Chilean Sea Bass.....	23.50
w/ Sauteed Brocolini & Potato Pancake -	
Pan Roasted Jumbo Lump Crabcakes.....	21.00
w/ Roasted Vegetable Polenta, Fresh Corn Relish & Red Pepper Oil	
Cajun Blackened Tilapia.....	19.50
w/ Red Rice, Crawfish Creole Sauce & Green Onion Coulis	
Grilled Salmon.....	21.50
w/ Wilted Frisée, French Lentils, Bacon Lardons & Creole Mustard Vinaigrette	
Broiled Day Boat Sea Scallops.....	22.50
w/ Vegetable Rice Pilaf	
Seafood Fra Diavolo.....	21.50
Lobster, Shrimp, Clams & Mussels Stewed in a Spicy Red Sauce and Served over Linguini	
Gulf Shrimp & Rigatoni Pasta.....	18.50
w/ Portobello Mushroom, Spinach & Light Tomato Cream Sauce	

Crunchy Fried Seafood & Chips

Served w/ Waffle Cut Fries, Cole Slaw, Tartar Sauce & Lemon

Lemon Sole.....	18.50
Jumbo Shrimp.....	18.50
Sea Scallops.....	18.50
Combo (Shrimp, Scallops & Sole).....	19.50

Live Maine Lobsters

(see Blackboard)

Steamed, Broiled, or Crabmeat Stuffed (\$3.00 additional per lb.)
Choice of Baked Potato, Herbed Red Potatoes, French Fries or Saffron Rice

Today's Fresh Catch

(see Blackboard)

Served w/ Sugar Snap Pea Salad, Roasted Corn Spoon Bread ,
Choice of Sauce: Lemon-Thyme Aioli, Asian Dipping or Lobster-Chive Sauce

Meat & Poultry

Grilled 18 oz. Creekstone Farms Black Angus Shell Steak.....	28.00
w/ Roasted Garlic Mashed Potatoes, Fried Onions , Brocolini & Paddy's Steak Sauce	
Hickory Smoked Baby Back Ribs.....	19.50
w/ Molasses BBQ, Fries and Cole Slaw	
Fresh Ground 8 oz. Sirloin Burger.....	9.50
Grilled & Served w/ Fries, Cole Slaw & Pickle (Cheese Added On Request)	
Roasted Rosemary-Lemon Chicken.....	16.95
Semi-Boneless ½ Chicken Served w/ Roasted Garlic Mashed Potatoes & Sugar Snap Peas	
Grilled Chicken Salad.....	16.95
Avocado, Smoked Applewood Bacon, Grilled New Potato, Cherry Tomato & Tomato Vinaigrette	

Sides 3.50

Basket of Fries	Sauteed Brocolini
Basket of Sweet Fries	Sautéed Spinach
Roasted Garlic Mashed Potatoes	Saffron Rice
Herbed New Potatoes	Baked Potato

Gift Certificates Available/ Year Round Catering

Happy St. Patrick's Day

Appetizers

Shepherd's Pie

\$8.50

Irish Lamb Stew

\$7.50

Entrees

Corned Beef & Cabbage

w/ Irish Soda Bread

\$15.50

Grilled Irish Salmon

w/ Green Onion Mashed Potatoes

& Caramelized Brussel Sprouts

\$21.50

