

great starters

- the pub crawl** \$13
A mix of crispy chicken tenders, Paddy's Wings, onion rings and sweet potato fries (\$1.00 for substitutions.)
- paddy's irish nachos♦** \$10
Hand cut potato chips, topped with fresh pico de gallo, guacamole, and sour cream.
- fried pickles♦** \$9
Seasoned and deep fried dill pickle chips served with roasted red pepper ranch dressing.
- fondue pot** \$12.5
A warm blend of gruyere, aged cheddar, and smoked gouda cheeses from Morse's sauerkraut in Maine. Served with roasted fingerling potatoes, soft baked pretzel rods, smoked sausage and roasted cauliflower.
- paddy's wings** \$9
Breaded wings with your choice of House hot sauce, Guinness BBQ, honey mustard, Ranch, sweet chili, or bleu cheese. (\$1 extra to toss wings)
- seafood poppers** \$10
Succulent chunks of crab, haddock, and shrimp, rolled and breaded; fried till golden brown and served with a house made tartar sauce.
- poutine pub fries** \$9
-House style: Crispy fries topped with Guinness gravy, shredded cheddar cheese, crimini mushrooms, crumbled bacon and diced scallions.
-Classic Style: Crispy fries topped with Guinness gravy, fresh cheese curds, and diced scallions.
-Poutine your way: Take our traditional poutine and get creative, add a fried egg, pico de gallo, kitchen sink, etc. Just about anything goes!(upcharge for toppings)
- beer battered onion rings** half order \$4/ \$7
Fried 'til crispy and served with whole grain mustard.
- sweet potato fries♦♦** half order \$4/ \$7
A large portion of our famous sweet potato fries.
- tender platter** \$11
Our hand breaded chicken tenders, served with a side of seasoned fries and sauces for dipping.
- crispy chicken tenders** \$9
Hand-breaded chicken tenders, with your choice of House hot sauce, Guinness BBQ, honey mustard, ranch, sweet chili, or blue cheese.
- avocado fries** \$8
Panko breaded avocado slices deep fried till golden brown and served with a Sriracha mango ketchup.
- seasoned fries** Half order \$3/ \$6
Crispy fries tossed with our select seasoning.
- traditional soda bread** \$6
A traditional favorite baked in house, served with a whipped molasses and honey butter.

Garden Salads

Dressings include :red pepper ranch/ranch/Bleu cheese/ raspberry vinaigrette/ balsamic/1000 island/ Caesar/ garden Italian/cranberryvinaigrette/cidervinaigrette/parmesan peppercorn/

- house caesar** \$10
Romaine lettuce, shaved parmesan, and Caesar dressing inside a crusty bread bowl.
- sirloin salad♦** \$13
Grilled sirloin steak cooked to your liking on a bed of baby greens with crunchy pepitas, smoked ricotta cheese, heirloom tomatoes, and roasted turnips.
- apple salad♦** \$11
Baby greens, fresh apple slices, crumbled bacon, candied pecans, and bleu cheese crumbles. Served with raspberry vinaigrette.
- roasted butternut squash salad♦** \$12
Baby greens, roasted butternut squash, grilled chicken, crumbled bacon, and warm toasted pumpkin seeds, sprinkled with Parmesan cheese and warm cider vinaigrette.
- grilled romaine heart♦** \$7
Olive oil brushed romaine heart quickly grilled over an open flame, topped with heirloom tomatoes, parmesan cheese, crumbled bacon, and a balsamic reduction drizzle. -ADD-
Grilled Chicken \$4 Grilled Steak \$5 Crispy Chicken Tenders \$3 Pan-Seared Shrimp \$5

SUPERB SOUPS

- clam chowder** \$6/cup \$7/bowl
The New England classic in a cream broth.
- hungarian mushroom** \$5/cup \$6/bowl
A rich cream and mushroom soup seasoned with Hungarian sweet paprika.
- french onion soup** \$5/cup \$6/bowl
Sliced onion simmered in red wine and beef broth topped with our house made crouton and Swiss cheese.
- sausage & kale stew♦** \$5/cup \$6/bowl
Sweet Italian smoked sausage, sliced red potatoes, fresh kale, and crumbled bacon in a savory broth.
- butternut squash soup♦** \$5/cup \$6/bowl
Roasted butternut squash seasoned with savory spices, blended with cream and garnished with fresh diced scallions.
- soup o' the day** priced daily/cup and bowl
Please ask your server about the daily creative selection.
- bread bowl soup** \$10
A warm and crusty bread bowl fresh from the oven filled with your favorite soup (add \$1.00 for clam chowder).
- soup combo** \$10
A cup of soup with your choice of garden or ½ Caesar

♦Dish is vegan ♦No Gluten added Paddy Murphy's is not a certified Gluten Free establishment

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top shelf burgers*

RARE – cool red center/MED. RARE – warm red center MEDIUM – warm pink center /MED. WELL – hot pink center WELL DONE – no pink in center

-Served with lettuce & tomato, and your choice of fries, house chips, coleslaw, (Sweet potato fries, Fresh salad, Champ, Seasonal Vegetable, Roasted Fingerling potatoes Pan Seared Kale, & onion rings \$1 extra)-

BANGOR BURGER	\$10
8 ounces of Angus beef with lettuce & tomato. All other beef burgers build from this pub classic.	
GUINNESS BURGER	\$12
Topped with gouda or cheddar cheese, bacon, and Guinness BBQ sauce.	
PADDY MELT	\$12
Topped with sautéed mushrooms and onions with Swiss cheese, served traditionally on toasted rye bread.	
THE REUBENATOR	\$12
Piled high with Morse's fresh sauerkraut, 1000 island dressing and Swiss cheese.	
QUEBEC BURGER	\$11
Crisp House glazed maple bacon, and topped with melty cheddar cheese.	
PUB CHEESE PRETZEL BURGER	\$12
House made pub cheese and crisp bacon, served on a pretzel bun.	
BOURSIIN BURGER	\$12
Topped with warm melty boursin cheese and crisp onion straws.	
PORTABELLA CAP	\$10
Grilled portabella cap with roasted red peppers, sautéed onions, topped with fresh mozzarella.	
VEGGIE BURGER	\$10
Seasoned vegetarian patty made with cheese and rice.	
THE DAILY BURGER	priced daily
Please ask your server about the daily creative selection.	

-Any burger can be substituted with a portabella mushroom cap, veggie burger, or grilled chicken breast-

-Gluten free hamburger bun available for \$2-

sandwich board

-Served with your choice of fries, house chips, coleslaw, (Sweet potato fries, Fresh salad, Champ, Seasonal Vegetable, Roasted Fingerling potatoes Pan Seared Kale, & onion rings \$1 extra)-

BUFFALO MAC N' CHEESE PANINI	\$10
Creamy house made mac and cheese mixed with chopped chicken tenders, buffalo sauce drizzle and topped with crumbled gruyere, between two slices of sourdough bread, grilled panini style.	
PUB STYLE STEAK & CHEESE	\$11
Shaved flank steak, red onions, green peppers, and roasted garlic aioli topped with creamy cheddar cheese in a hoagie roll.	
HOT PULLED PORK	\$11
Beer braised pulled pork tossed in house BBQ sauce, with coleslaw and smoked gouda cheese on a toasted telera roll.	
ATLANTIC HADDOCK SANDWICH	\$11.5
Your choice of broiled or fried haddock, served on rye bread with tartar sauce, lettuce, and tomato.	
HOMESTYLE CHICKEN SANDWICH	\$11.5
Pickle brined chicken breast, buttermilk dipped and dusted in seasoned flour, fried till golden brown and served on a potato bun with dill pickle chips and a cracked black pepper mayonnaise.	
TURKEY BACON AVOCADO	\$10
Oven roasted turkey with bacon, lettuce, tomato, avocado slices, cheddar cheese, and roasted garlic aioli on toasted sourdough bread.	
THE OPEN REUBEN	\$10
Corned beef, 1000 island dressing, Morse's local sauerkraut, and Swiss cheese served open-faced on grilled rye bread.	
GRILLED BREAKFAST BURRITO	\$8
Scrambled eggs, bacon, cheddar cheese, and diced tomato in a panini grilled tortilla. Served with a side of house made hot sauce.	
PESTO WRAP	\$9.5
Grilled chicken, romaine lettuce, fresh diced mozzarella, basil pesto, and crumbled bacon in a wrap of your choice.	
CRABBY PADDY	\$11
Crumbled seafood cake blend of crab, haddock, and shrimp pan fried with pepperoncinni and diced tomatoes, served in a toasty garlic herb wrap quesadilla style with pepperjack cheese, side of roasted red pepper ranch for dipping.	

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proper pastas

- paddy mac n' cheese** \$10
Cavatappi pasta tossed in a delicious four cheese Alfredo sauce and baked with a savory bread crumb topping.
- steak & gorgonzola** \$14
Linguine pasta, cherry tomatoes, fresh spinach, gorgonzola cream sauce, topped with seasoned grilled strip steak
- butternut squash ravioli** \$13
Jumbo sized, cheese filled ravioli in a butternut squash cream sauce, with crumbled bacon and sweet leeks. Shaved parmesan cheese topping.

-Add to any pasta-

Grilled Chicken \$3.99 Grilled Steak \$4.99 Crispy Chicken Tenders \$2.99 Pan-Seared Shrimp \$4.99

IRISH JEWELS

- galway fish & chips** \$15
Old style beer battered haddock with house made tartar, 'chips' and fresh lemon wedges.
- stout braised IRISH BANGERS** \$14
New England sourced Irish banger sausage, Morse's sauerkraut tossed with diced apples and bacon. Served with champ and Guinness gravy, weekly vegetable, and a creamy Dijon dipping sauce.
- CORNEÐ BEEF AND CABBAGE♦** \$14
Traditional brisket (house brined) served with steamed cabbage, carrots, pearl onions, fingerling potatoes, and a creamy dijon dipping sauce.
- guinness stew** \$12.5
Tender beef, fresh veggies and Guinness all slow simmered and served in a warm bread bowl.
- cottage pie♦** \$13
Ground beef, onions, carrots, corn, green beans, and spices, topped with a potato crust, and cheddar cheese, then baked until golden brown served with the weekly vegetable.
- maple glazed salmon♦** \$16
Whiskey marinated salmon filet, grilled and finished in the oven, then brushed with a maple mustard sauce. Served with a wild mushroom and leek risotto and the weekly vegetable.
- dublin coddle♦** \$15
Grilled seasoned lamb chop served with roasted cabbage, carrots, potatoes, leeks, and mushrooms. served in a rich demi glace with a side of warm soda bread.

maine courses

- chicken pub pie** \$12
Roasted all white meat chicken in a savory gravy with carrots, broccoli, pearl onions and celery. Topped with a flaky pie crust and baked until golden brown.
- haddock tacos** \$13
Two flour tortillas filled with broiled seasoned haddock, baby greens, fresh pico de gallo, and a creamy red pepper ranch dressing. Served with House chips and slaw.
- stuffed blackened chicken♦** \$14
Cajun crusted chicken breast stuffed with creamy boursin cheese, wilted spinach leaves, crispy onion straws, covered with a smoky bacon alfredo sauce. served with champ mashed potatoes and the vegetable of the week.
- figgy chicken breast♦** \$14
Pan seared chicken breast, cherry tomatoes, diced scallions, dried cranberries in a savory fig pan sauce. Served with a wild mushroom and leek risotto and the weekly vegetable.
- BANGOR LAWYER♦** \$15
Broiled haddock filet in a light white wine cream sauce, seasoned with fresh parsley and dusted with smoked Hungarian paprika. Served with a wild mushroom and leek risotto and the weekly vegetable.
- great maine breakfast bowl♦** \$10
Because breakfast is great anytime of the day! Scrambled eggs, house made home fries, melty cheddar cheese, fresh pico de gallo, avocado slices, crumbled bacon and an ancho chili ranch drizzle.

Lads & Lasses

- kids mac 'n cheese & hot dog** \$6
Kraft brand macaroni and cheese, topped with shredded cheddar cheese and a diced hotdog
- hot dog & fries** \$5
2 grilled hotdogs in a bun with a side of regular fries.
- kids grilled cheese** \$6
Melted cheddar cheese between two pieces of grilled sourdough bread
- chicken tender & fries** \$5
2 crispy chicken tenders and a side of regular fries
*substitute a grilled chicken breast for \$1.00 more

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side cars

fresh salad	\$4
Mixed greens with a chef's choice of fresh vegetables and your choice of dressing.	
shredded coleslaw	\$2
Finely sliced green cabbage with carrots, mixed with a creamy dressing	
champ	\$2.5
Roasted garlic and scallion mashed potatoes.	
wild mushroom and leek risotto	\$3.5
Creamy Arborio rice, sauté mushrooms and leeks.	
seasonal vegetable	\$3
A weekly rotation of Chef's choice vegetables. Ask your server for the creative side of the week.	
house-cut chips	\$2
Hand sliced potato chips fried until crispy and sprinkled with salt.	
roasted fingerling potatoes	\$3
Slow roasted fingerling potatoes seasoned with butter, salt, pepper and herbs.	
pan seared kale	\$3
Quick saute' of fresh kale with minced garlic, salt and pepper.	
traditional soda bread	\$3
A traditional favorite baked in house, served with a whipped Guinness and honey butter.	

hot & cold beverages

san pellegrino sparkling water	\$3
soft drinks	\$2
Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Dr. Pepper, Mug Root beer, Ginger Ale, Lemonade, Iced tea	
hot tea	
A fine selection of international teas	\$1.5/cup \$3/pot
coffee	\$2
Regular or decaffeinated	
juices	\$2
Orange, cranberry, pineapple, tomato, apple	

weekly events
monday night: karaoke
9:30pm

tuesday night: Live IRISH SESSIONS
6:00 pm & open mic night
9pm

wednesday night: GAMER night upstairs 9pm & team TRIVIA downstairs 9 pm

thursday night: Live jazz
7 pm

friday night: Live music
9:30 pm

saturday night: Live music
9:30 pm

sunday: acoustic lunch
11 am
military appreciation all day

** 20% gratuity added to parties of 6 or more, or at servers discretion.*

Interested in booking a private function? Ask about our second floor dining area!

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~Sweet endings~

ultimate brownie sundae \$11
Vanilla ice cream, Irish Cream, Kahlua, chocolate drizzle, warm brownie and whipped sweet cream, sized for sharing. (alcohol free available)

fried mars bar \$5
Dipped in our Guinness batter and fried 'til crispy, with vanilla ice cream, chocolate drizzle and light whipped sweet cream.

Rachel's cheese cake \$6
Please ask your server about our delicious offering of the week.

chocolate stout cake \$6
Guinness infused chocolate cake with a rich chocolate ganache icing.

warm apple crisp \$5
warm, bubbly apples with a sweet crumb topping, served with a scoop vanilla ice cream

bread pudding \$6
Cinnamon raisin bread baked in a rich and creamy custard, with vanilla ice cream and a sweet barenjager- toffee topping.

everything but the kitchen sink carrot cake \$6
A rich spiced cake, loaded with carrots, currants, pineapple and pecans, and finished with an orange cream cheese frosting

