



The below menu selection is subject to change without notice due to the availability of seasonal meats, fish and produce.

Starters

Soup of the day

fresh soups made from locally harvested produce, seafood, beef or chicken

Cup – 4.50 Bowl – 8.00

Emerald Isle Salad

local Kula spring mix, carrots, vine ripened cherry tomatoes, sliced cucumbers, balsamic vinaigrette

Side – 4.50 Full – 8.50

Add Grilled Chicken or Grilled Shrimp

6.00

Caesar Salad

romaine lettuce tossed with aged parmesan cheese, Mulligans own caesar dressing and herb butter crostini

Side – 4.50 Full - 8.50

Add Grilled Chicken or Grilled Shrimp

6.00

Chopped Salad

romaine lettuce, bacon, cucumber, cherry tomatoes, avocado, house made buttermilk blue cheese dressing

Side – 4.50 Full – 8.50

Add Grilled Chicken or Grilled Shrimp

6.00

Macaroni and Cheese

homemade baked macaroni in a sharp white cheddar mornay sauce

8.00

Pub fare



Harp Battered Fish and Chips

an Irish favorite since the 1800's, tender white flaky fish, dipped with Harp beer batter and fried crispy, served with Irish chips and house made tartar sauce

15.00



Corned Beef and Cabbage

thick sliced, slow roasted beef brisket, braised locally grown cabbage served with mashed potatoes and parsley cream sauce

16.00

Shepherds Pie

ground beef, carrots, onions, celery, red peppers and peas, topped in a beef gravy with white cheddar mashed potatoes

15.00

Burger on the Blue

8 oz. local ground beef grilled to your specification, topped with romaine lettuce, vine ripened tomatoes and onions, your choice of swiss, cheddar or blue cheese

12.00

Add bacon, mushrooms, grilled onions or avocado for 2.00

Traditional Irish Stew

aged local beef braised in Guinness beef stock with carrots and potatoes.

16.00



Chef's Entree Selection

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From the Land

*Chef Soli's market steak selection served
with locally grown sides*
23.00

From the Sea

*Locally caught fresh fish
served with our daily sides*
24.00

Seafood Trio

*fresh catch of the day, house made crab
cake and cold water black tiger shrimp,
topped with lemon caper butter sauce,
served with daily special sides*
24.00

Parmesan Panko Crusted Stuffed Chicken Breast

*with roasted red pepper and cheese,
mushroom and herb sauce,
served with daily sides*
16.00

Penne Pasta Primavera

penne pasta sautéed with local seasonal vegetables in a light tomato sauce and fresh basil
13.00

Gluten Free Pasta available upon request add 2.00

Add- Grilled Chicken or Grilled Shrimp – 6.00, Fresh Catch Filet- 8.00



A Mulligan Staple on the Menu Since Opening Day 2001

Please ask about our happy hour

Add 18% Gratuity to parties of 6 or more, \$5 Split Fee