

# APPETIZERS

- \*DONAHUE'S HOUSE SMOKED SALMON PLATTER..... \$13.95**  
Thin Slices of House Cured, Hard Wood Smoked Salmon over  
Field Greens with a Duet of Sauces and Toast Points
- PAN SEARED NEW ENGLAND CRAB CAKES..... \$11.95**  
Tender Lump Crabmeat, Fresh Herbs and Seasonings. Pan Seared and Drizzled with  
Roasted Red Pepper Remoulade on a Bed of Greens and Roasted Red Peppers
- CLAMS CASINO.....\$11.95**  
Fire Roasted Sweet Bell Peppers, Smoked Bacon, Roasted Garlic and Lemon Butter, Parmesan Crumbs
- \*SEARED AHI TUNA "NACHOS" .....\$11.95**  
Asian Twist on a Pub Favorite! Rare Sesame Seared Tuna over Crispy Fried Wonton Chips with  
Asian Vegetables and a Trio of Spicy Asian Sauce Drizzles
- POPCORN SHRIMP.....\$11.95**  
Lightly Battered and Crisp Fried Baby Gulf Shrimp with a Wasabi Aioli Sauce
- DJ'S PUB NACHOS.....\$10.95**  
Crispy House Fried Tortilla Chips Topped with CD's Spicy Texas Chili, Cheddar Cheese,  
Red Onion, Tomato and Jalapeño Peppers
- CHICKEN WINGS.....\$9.95**  
A Full Pound of Spice Rubbed, House Smoked Wings Tossed in a Fresh Herb Cayenne Pepper Sauce.  
Served with Our House Gorgonzola Dressing
- KATE'S BEER BATTERED AVOCADO FINGERS..... \$9.95**  
Golden Fried Ripe Hass Avocado Slices Served with  
Our House Cucumber Dill Ranch Dressing.
- CRISPY FRIED ZUCCHINI.....\$8.95**  
Fresh Strips of Italian Style Breaded Zucchini, Deep Fried and Served with Mustard Sauce
- CON QUESO.....\$8.95**  
Served since 1978, this Donahue's Classic is a Cheese Dip with Jalapeno Peppers, Tomatoes and  
Onion. Accompanied with House Tortilla Chips
- CHEF'S DAILY BISTRO FLATBREAD PIZZA.....PRICED DAILY**  
Thin, Fire Grilled Crust Topped with the Chef's Daily Selection of Fine Ingredients.

# AWARD WINNING SOUPS

- NEW ENGLAND CLAM CHOWDER.....CUP \$4.95....BOWL \$6.95**  
Loaded with North Atlantic Clams in a Classic Cream Base Topped with Fresh Dill.  
One Taste and You Will Know Why it is the "Best Chowder in New England"
- LOBSTER BISQUE.....CUP \$5.95....BOWL \$7.95**  
A Classic Lobster Bisque Topped with Fresh Lobster Meat
- FRENCH ONION SOUP.....\$6.95**  
House Garlic Croutons and Melted Swiss Cheese. Served Piping Hot and Golden Brown
- CD'S SPICY TEXAS CHILI.....\$6.95**  
Topped with Jalapeno Peppers, Ripe Tomatoes, Red Onion and Sour Cream.  
Served with House Tortilla Chips
- SOUP AND SALAD COMBO.....\$9.95**  
Bowl of Chili, Chowder or Chef's Daily Soup and a Side House or Caesar Salad.  
Served with Warm French Bread

\*Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food born illness

# GARDEN GOODIES

- DONAHUE'S HOUSE SALAD.....SIDE \$3.95....FULL \$6.95  
Mixed Field Greens with Cherry Tomatoes, Red Onion, Carrot, Cucumber and House Croutons
- CAESAR SALAD.....SIDE \$3.95....FULL \$6.95  
Freshly Cut, Crisp Romaine Lettuce Tossed with Our Famous Caesar Dressing  
Topped with Shaved Parmesan Cheese and House Croutons
- GORGONZOLA ICEBERG LETTUCE WEDGE.....\$8.95  
Large Wedge of Iceberg Lettuce with Crisp Bacon, Crumbled Gorgonzola and Oven Roasted Tomatoes.  
Drizzled with Balsamic Glaze. Served with Our Creamy Gorgonzola Bleu Cheese Dressing
- BABY SPINACH SALAD.....\$8.95  
Fresh Baby Spinach Leaves Tossed in Our House-made Warm Bacon Dressing Topped with  
Sliced Mushrooms, Julienne Red Onion, Cherry Tomatoes, Pine Nuts and House Croutons
- HARVEST SALAD.....\$8.95  
Sun Dried Cranberries, Toasted Walnuts, Native Granny Smith Apples and Brie Cheese Wedges  
Served on a Bed of Mixed Field Greens with House Croutons
- COBB SALAD.....\$11.95  
Tender Slices of Grilled Chicken Breast Served on a Bed of Mixed Field Greens with Avocado,  
Hard Boiled Egg, Smoked Bacon, Cherry Tomatoes, Cucumbers, Red Onion and House Croutons.  
Topped with Crumbled Bleu Cheese and Served with House Balsamic Vinaigrette
- \*CHEF'S SALAD.....\$11.95  
Julienne Breast of House Roasted Turkey, Black Forest Ham, House Roast Beef Served Over Mixed Greens  
with a Trio of Cheeses, Cucumbers, Cherry Tomatoes and Hard Boiled Egg

## Homemade House Salad Dressings

Balsamic Vinaigrette, Creamy Bleu, Cucumber Dill Ranch,  
Russian, Ranch and Low Fat Strawberry Balsamic Vinaigrette

\*Crumbled Bleu Cheese Vinaigrette ~ add \$.75

- ADD GRILLED MARINATED CHICKEN.....\$3.95  
ADD BABY GULF SHRIMP.....\$4.95

# NEW ENGLAND FRIED SEAFOOD PLATTERS

All Platters are Served with Homemade Cole Slaw, House Tartar Sauce and French Fries

- FRIED OYSTERS.....MARKET PRICE
- FRIED WHOLE BELLY CLAMS.....MARKET PRICE
- FRIED SCALLOPS.....\$15.95
- BEER BATTERED COLOSSAL SHRIMP.....\$17.95  
Served with a Orange Horseradish Sauce
- FISH & CHIPS..... \$14.95  
A Donahue's Original Coated with Japanese Breadcrumbs and Served with Malt Vinegar on the Side

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# VIRGINIA'S DELI SANDWICHES

Served with Crispy French Fries and Kosher Pickle

- CALIFORNIA GRILLED CHICKEN PANINI.....\$9.95**  
Marinated Breast of Chicken, Brie Cheese, Avocado Slices, Oven Roasted Tomatoes and House Guacamole.  
Served on Pressed House Panini Bread
- CLASSIC CLUB SANDWICH.....\$9.95**  
Triple Decker Made with Your Choice of House Roasted Turkey Breast, House Roast Beef or Black Forest Ham with Smoked Bacon, Lettuce, Ripe Tomatoes and Mayonnaise
- SMOKED TURKEY BREAST.....\$9.95**  
Thinly Sliced Smoked Turkey Breast, Smoked Bacon, Swiss Cheese, Avocado Slices and Ranch Dressing on Grilled Pumpnickel Rye Bread
- THE MEGGIN..... \$9.95**  
House Roasted Turkey Breast with Homemade Herb Stuffing, Cranberry Sauce, Mayonnaise and Lettuce on Toasted Wheat Bread
- WARM BLACK FOREST HAM AND FRENCH BRIE..... \$9.95**  
Oven Warmed Black Forest Ham and French Brie Served on Toasted Baguette
- PASTRAMI RUEBEN.....\$10.95**  
New York Style with Sliced Tender Pastrami, Swiss Cheese, Sauerkraut and Creamy House Russian Dressing on Grilled Rye Bread
- AUGIE'S DOGGIES.....\$9.95**  
Two Beer Steamed and Fire Grilled Knockwurst Smothered with Sautéed Onions and American Cheese.  
Served on Rye Toast with a side of Baked Beans
- \*SIMPLY BEEF.....\$9.95**  
Patrick's Favorite! Rare House Roast Beef, Thinly Sliced and Served on Rye Bread with Lettuce, Ripe Tomato and Mayonnaise.
- \*THE FRENCH CONNECTION.....\$10.95**  
Thinly Sliced Rare House Roast Beef smothered with Sautéed Onions and Swiss Cheese on Toasted Baguette with Hot Au Jus for Dipping!
- \*STEAK SANDWICH.....\$17.95**  
A 12oz. Cut of Our Choice New York Sirloin, Grilled to Your Liking, Served Open Faced on Rye Toast. Platter is Finished with a Small Salad and French Fries
- \*STEAK PATRICK.....\$18.95**  
Same as Above, Smothered with Sautéed Onions and Melted American Cheese

## FIRE GRILLED HALF POUND BURGERS

We Proudly Hand Make Our Burgers with Choice Ground Sirloin.

Served with Crispy French Fries and Kosher Pickle

- \*HAMBURGER.....\$8.95**  
Simple and Mouth Watering!
- \*CHEESEBURGER.....\$9.95**  
With Your Choice of Cheese: American, Cheddar, Swiss, Monterrey Jack, Mozzarella, Brie and Boursin Cheeses  
Additional Toppings Available:  
Avocado.....\$.75      Sautéed Mushrooms..... \$.75      Sautéed Onions.....\$.75  
Crisp Bacon.....\$.75      Jalapeno Peppers.....\$.75      CD's Texas Chili.....\$.75
- VEGGIE BURGER.....\$8.95**  
Savory Vegetable and Grain Burger with a Blend of Carrots, Mushrooms, Bell Peppers, Black Olives, Brown Rice and Rolled Oats. Served on a Giant English Muffin with Roasted Red Pepper Mayonnaise
- \*DONAHUE'S HOUSE BURGER.....\$10.95**  
Our Half Pound Burger Topped with Smoked Bacon, Boursin Cheese and Sauteed Mushrooms

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# HOUSE SPECIALTIES & FAVORITES

DEBBIE'S CHICKEN.....	\$16.95
"Mamma's Chicken" is Lightly Breaded Chicken Breast Sautéed with Fresh Dill, White Wine, Lemon and Butter. Served with Herbed Rice Pilaf	
CHICKEN MARSALA.....	\$17.95
Sautéed Medallions of Boneless Chicken Breast with Mushrooms, Sliced Garlic, and Marsala Wine. Served with Herbed Rice Pilaf	
NATIVE CODFISH PICCATA.....	\$19.95
Cod Fillet Oven Roasted then Sautéed with Garlic, Fresh Lemon, Capers, Cherry Tomatoes and Butter. Served with Herbed Rice Pilaf	
ATLANTIC SALMON.....	\$19.95
Pan Seared Salmon Fillet Draped with a Kentucky Bourbon Molasses Glaze. Served with House Butter Whipped Potatoes	
*SESAME SEARED AHI TUNA STEAK.....	\$21.95
Sushi Grade, Sesame Seared Tuna with Wasabi Citrus Glaze. Served with House Butter Whipped Potatoes	
*CHOICE NEW YORK SIRLOIN.....	\$26.95
16oz of Choice Sirloin Fire Grilled to Your Liking. Served with House Butter Whipped Potatoes	

*Above Selections are All Served with Sautéed Fresh Vegetables!*

FIRE GRILLED ITALIAN SAUSAGE AND PENNE PASTA.....	\$16.95
Grilled Sweet Italian Sausage, Sliced and Sautéed in Olive Oil with Sliced Garlic, Baby Spinach and Oven Roasted Tomatoes over Freshly Cooked Penne with Shaved Parmesan Cheese	
LINGUINE WITH WHITE CLAM SAUCE .....	\$18.95
Littleneck and Minced Clams Sautéed in Olive Oil with Sliced Garlic, White Wine and Chopped Italian Parsley. Tossed in Freshly Cooked Linguine with Shaved Parmesan Cheese	
SHRIMP SCAMPI.....	\$21.95
Colossal Shrimp Sautéed with Sliced Garlic, Shallots, Lemon, White Wine, Italian Parsley and Capers. Tossed in freshly cooked Linguine with Shaved Parmesan Cheese	

## "SNEAKA" SIDE ORDERS

FRENCH FRIES.....	\$2.95
ONION RINGS.....	\$3.95
HOMEMADE COLE SLAW.....	\$2.95
HOUSE BUTTER WHIPPED POTATOES.....	\$3.95
MACARONI & CHEESE.....	\$5.95
CREAMED BABY SPINACH.....	\$4.95
SAUTÉED MUSHROOMS.....	\$2.95
SAUTÉED FRESH VEGGIES.....	\$3.95
GUACAMOLE AND CHIPS.....	\$4.95

# FOR THE LITTLE ONES

UNDER 10 PLEASE!

GRILLED CHEESE  
WITH FRIES AND A PICKLE  
\$5.95

PASTA WITH BUTTER  
PENNE OR LINGUINE  
\$5.95

MAC & CHEESE  
\$5.95

MINI PIZZA  
\$5.95

CHICKEN FINGERS  
WITH FRIES AND A PICKLE  
\$5.95

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# BEVERAGES

## DRAFT BEERS

GUINNESS STOUT

BASS ALE

SAMUEL ADAMS SEASONAL

BUD LIGHT

BLUE MOON

RED HOOK LONG HAMMER IPA

SHOCK TOP

SMITHWICKS

## DOMESTIC BOTTLES

BUDWEISER

BUD LIGHT

BUDWEISER "55"

BUD LIME

COORS LIGHT

MILLER LITE

MICHELOB ULTRA

NARRAGANSETT

SIERRA NEVADA PALE ALE

LONG HAMMER ALE

TWISTED TEA

MIKE'S HARD LEMONADE

## IMPORTED BOTTLES

HEINEKEN

HEINEKEN LIGHT

STELLA ARTIOSUS

CORONA

CORONA LIGHT

NEW CASTLE

AMSTEL LIGHT

## HOUSE WINES

PROUDLY POURING STONE CELLARS BY BERINGER

CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON

## DESSERT MENU

### CHOCOLATE LAVA CAKE

DECADENT, WARM CHOCOLATE GANACHE CENTER

SERVED WITH WHIPPED CREAM

### NEW ENGLAND APPLE CRISP

NATIVE GRANNY SMITH APPLES & ALMOND GRANOLA CRUMB

SERVED WITH WHIPPED CREAM

### OLD FASHIONED PEACH MELBA

PEACH HALVES, VANILLA ICE CREAM & RASPBERRY SAUCE

SERVED WITH WHIPPED CREAM

### NEW YORK STYLE CHEESECAKE

VANILLA BEAN CHEESECAKE & STRAWBERRY SAUCE,

SERVED WITH WHIPPED CREAM

### HOME STYLE CARROT CAKE

4 LAYER, CREAM CHEESE FROSTED, TRADITIONAL CARROT CAKE

ALL DESSERTS ~ \$6.50

\*A LA MODE WITH VANILLA ICE CREAM ~ \$1

