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1320 BOSTON POST ROAD, MADISON CT



DONAHUESMADISONBEACHGRILLE.COM
DONAHUES-MADISON-BEACH-GRILLE

APPETIZERS

FRIED CALAMARI

With Your Choice of Sweet Thai Chili Sauce or House-Made Marinara 16

SEARED AHI TUNA “NACHOS”*

Rare Sesame-Seared Tuna over Crispy Fried Wonton Chips with Asian Vegetables and a Trio of Spicy Asian Sauce Drizzles 17

DJ’S PUB NACHOS

Crispy House-Fried Tortilla Chips, Topped with CD’s Spicy Texas Chili, a Blend of Cheeses, Red Onion, Tomato and Jalapeño Peppers. Served with a Side of Salsa and Sour Cream 14

“BANG-BANG” SHRIMP

With Sweet Thai Chili Sauce 16

CHICKEN WINGS

A Full Pound of Spice-Rubbed House-Smoked Wings, Tossed in a Fresh Herb Cayenne Pepper Sauce. Served with Our Creamy Bleu Cheese Dressing 14

CHEF’S DAILY FLATBREAD PIZZA 15

KATE’S BEER-BATTERED AVOCADO FINGERS

Served with Cucumber-Dill Ranch MP

CLAM’S CASINO

Littleneck Clams Roasted with Garlic-Red Pepper and Herb Butter with Crisp Bacon 16

SHRIMP COCKTAIL

Four Poached Jumbo Shrimp Served in a Chilled Martini Glass with Spicy Cocktail Sauce 16

AWARD-WINNING SOUPS

NEW ENGLAND CLAM CHOWDER

Loaded with North Atlantic Clams in a Classic Cream Base and Topped with Fresh Dill Cup 8 | Bowl 10

FRENCH ONION SOUP

House-Made Garlic Croutons and Melted Swiss Cheese 9

LOBSTER BISQUE

A Donahue recipe classic and favorite! Cup 9 | Bowl 11

CD’S SPICY TEXAS CHILI

Topped with Jalapeño Peppers, Tomatoes, Red Onion, Monterey Jack and Cheddar Cheese. Served with Sour Cream and Tortilla Chips 12

GARDEN GOODIES

CAESAR SALAD

Freshly Cut, Crisp Romaine Lettuce Tossed with our famous Caesar Dressing and Topped with Shaved Parmesan Cheese and House Croutons Side 11 | Full 15

DONAHUE’S HOUSE SALAD

Mixed Field Greens with Cherry Tomatoes, Red Onion, Carrot, Cucumber and House Croutons with Your Choice of Dressing 9

ICEBERG LETTUCE WEDGE

Large Wedge of Iceberg Lettuce with Crisp Bacon, Bleu Cheese and Oven-Roasted Tomatoes. Drizzled with Balsamic Glaze and Served with our Creamy House Gorgonzola Bleu Cheese Dressing 16

“CHOP-CHOP” COBB SALAD

Mixed Field Greens, Avocado, Crumbled Smoked Bacon, Grape Tomatoes, Red Onion, Hard Boiled Egg, Crumbled Bleu Cheese and House Croutons 18

ADDITIONAL TOPPINGS

6oz Grilled Sirloin 13
4oz Ahi Tuna 10
8oz Ahi Tuna 16
8oz Grilled or Blackened Salmon 14
Grilled or Blackened Chicken 7
Grilled Jumbo Shrimp 5 each

HOUSE-MADE SALAD DRESSINGS:

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

BURGERS, SANDWICHES & WRAPS

Served with Crispy French Fries and Kosher Pickle. Substitute Sweet Potato Fries or Onion Strings +2



FIRE-GRILLED *Certified Angus Beef*® BURGER*

Lettuce, Tomato, Red Onion 15

Add American, Cheddar, Monterey Jack, Swiss or Mozzarella +1 Add Bleu Cheese +2

Additional Toppings +1

Jalapeños, Sautéed Onions, CD’s Texas Chili, Avocado, Add Smoked Bacon +2

VEGGIE BURGER

Blend of Carrots, Mushrooms, Bell Peppers, Black Olives, Brown Rice, Rolled Oats and Egg. Served with Roasted Red Pepper Remoulade, Lettuce, Tomato and Red Onion 14

Add American, Cheddar, Monterey Jack, Swiss, Mozzarella +1 Add Bleu Cheese +2

Additional Toppings +1

Jalapeños, Sautéed Onions, Avocado, CD’s Texas Chili

CHICKEN CAESAR WRAP

Tender Grilled Chicken Breast and Crisp Romaine Tossed in Caesar Dressing with Crumbled Gorgonzola and Roasted Cherry Tomatoes 15

CLASSIC CLUB SANDWICH

Triple Decker, Your Choice of House-Roasted Turkey or Roast Beef with Smoked Bacon, Lettuce, Ripe Tomatoes and Mayonnaise. Choice of White, Wheat or Rye Bread 15

SMOKED TURKEY WRAP

Thinly Sliced Smoked Turkey Breast, Smoked Bacon, Lettuce, Tomato and Ranch Dressing 15

THE MEGGIN

Our House-Roasted Turkey Breast with House-Made Stuffing, Cranberry Sauce, Mayonnaise and Lettuce on Wheat Bread 15

PASTRAMI REUBEN

Thinly Sliced Lean New York Style Pastrami, Swiss Cheese, Sauerkraut and Our House Russian Dressing on Grilled Rye Bread 16

THE FRENCH CONNECTION*

Sliced Rare House Roast Beef, Warmed and Topped with Sautéed Onions and Swiss Cheese on Toasted Baguette with au Jus for Dipping! 16



OPEN FACE NY STRIP STEAK *

Grilled 12oz *Certified Angus Beef*® Strip steak, Served Open-Faced on Rye Toast, Small House Salad and French Fries 28
Make it a “Steak Patrick” with Sautéed Onions and Melted American Cheese 2

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.
Please notify your server of any food allergies when you order.

HOUSE SPECIALTIES & FAVORITES

ROASTED HALF CHICKEN

Free Range Roasted Half Chicken with Lemon-Rosemary Sauce, Mashed Potatoes, Sautéed Baby Carrots and Beets 24

CHICKEN MARSALA

Sautéed Medallions of Boneless Chicken Breast with Mushrooms, Sliced Garlic, and Marsala Wine, Served with Herbed Rice Pilaf and Sautéed Fresh Vegetables 26

CODFISH PICCATA

Oven Roasted Native Cod Fillet, Finished with Sautéed Garlic, Lemon, Capers, Grape Tomatoes and Butter. Served with Herbed Rice Pilaf and Sautéed Fresh Vegetables 26

ATLANTIC SALMON

Pan-Seared Salmon Fillet served with a Kentucky Bourbon Molasses Glaze and House Butter Whipped Potatoes and Sautéed Fresh Vegetables 26

SESAME-SEARED AHI TUNA STEAK*

Sesame-Crusted Seared Sushi Grade Tuna, Wasabi Citrus Glaze, Served with House Butter Whipped Potatoes and Sautéed Fresh Vegetables 28

FIRE GRILLED ITALIAN SAUSAGE AND PASTA

Grilled Sweet Italian Sausage and Penne Pasta Sautéed in Olive Oil with Sliced Garlic, Baby Spinach and Oven Roasted Tomatoes with Shaved Parmesan Cheese 24

LINGUINE WITH WHITE OR RED CLAM SAUCE

Littleneck and Minced Clams Sautéed in Olive Oil, Sliced Garlic, Fresh Herbs, White Wine and Chopped Italian Parsley and tossed with al Dente Linguine Pasta and Shaved Parmesan Cheese 30

SHRIMP SCAMPI

Colossal Shrimp Sautéed with Sliced Garlic, Shallots, Lemon, Wine, Italian Parsley and Capers and Tossed in al Dente Linguine Pasta with Shaved Parmesan Cheese 30

“SNEAKA” SIDE ORDERS

FRENCH FRIES 6

ONION STRINGS 8

HOUSE-MADE COLESLAW 6

MACARONI & CHEESE 9

BUTTER WHIPPED POTATOES 6

SAUTÉED VEGETABLES 7

FOR THE LITTLE ONES

GRILLED CHEESE

On White Bread with American Cheese. Served with French Fries 8

HOT DOG

Grilled All-Beef Hot Dog on a Toasted Bun with French Fries 8

CHEESE PIZZA 11

MAC & CHEESE

Elbows with a Cheesy Homemade White Sauce and Golden Breadcrumb Crust 13

PENNE OR LINGUINE WITH BUTTER 8

Add Marinara 1

CHICKEN TENDERS

All-White Meat Chicken Tenders, Golden-Fried with French Fries 11

NEW ENGLAND SEAFOOD PLATTERS

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

FISH & CHIPS

A Donahue’s Original Preparation!
Coated with Japanese Panko Breadcrumbs and Served with Malt Vinegar 24

FRIED OYSTERS MP

FRIED WHOLE BELLY CLAMS MP

DESSERTS

11 each

WARM BROWNIE SUNDAE

Ghirardelli Chocolate Brownie, Vanilla Ice Cream, Homemade Hot Fudge, Walnuts and Whipped Cream

CHOCOLATE LAVA CAKE

Rich Chocolate Cake and Warm Ganache Center Served with Vanilla Ice Cream and Whipped Cream

CARROT CAKE

Cinnamon Walnut Carrot Cake with Cream Cheese Frosting, Caramel Drizzle, Whipped Cream and Powdered Sugar

NEW YORK STYLE CHEESECAKE

Cheesecake with a Graham Cracker Crust. Served with Fresh Strawberries and Whipped Cream

SEASONAL DESSERT

Ask Your Server!

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