

# IKE'S Irish Pub & Grill

Welcome to **IKE'S** Irish Pub & Grill...

For the Irish, a Pub is far more than a bar... a Pub is a community gathering place – an overgrown “Family Room” where members of the neighborhood meet to share the latest news, laugh and oftentimes solve the world’s problems.

At an Irish Pub, the idea of being a “regular” is well, a bit of a lunacy... one can no more be a regular in a Pub than a regular in one’s own home! For the Irish, the Pub is a home – Not for its beer or stout or libations, but for its environment of Family... Comfort... and safety from the stormy rains that grow the Irish countryside so emerald green in grass and clover.

For a traveler, the attraction of the Pub is the Irish philosophy that there are no strangers, but rather friends not yet met. To enter a Pub is to drop by a friend’s home... the greeting is warm and genuine, the service is gracious, the experience is relaxing and fun.

Ceadmíl Fáilte!  
(One Hundred Thousand Welcomes!)

## TAPAS MENU



### **IKE'S Ultimate Crab Cakes**

*Our crab cakes feature generous lumps of sweet fresh crab meat, spices and seasonings for a traditional Maryland-style treat. Two 4 oz. crab cakes gently hand-formed and served with remoulade sauce and lemon wedges. \$13*

### **Stuffed Clams**

*Four New England style stuffed baked clams made with fresh ocean clams and blended with a four cheese blend of Parmesan, Mozzarella, Romano and Pecorino Romano. We then add red & green bell peppers, onions and garlic and stuff them into a half shell. A true treat while visiting the Jersey Shore! \$7*



### **Crispy Wrapped Shrimp**

*Six all natural premium select shrimp, straightened then hand-rolled in a tapioca-rice flour. These have a delightfully unique, lightly crispy crunch. Served with a side of our sweet & spicy Thai Chili Sauce. \$10*

### **General Tso's Chicken**

*Tempura battered chunks of white meat chicken, fried then tossed with steamed broccoli in our sweet and spicy General Tso's sauce, served over fried rice. \$7*



**Zuppa di Clams** - Little-necked clams in a white wine clam juice broth \$7  
**Mussels Fra-Diablo** - Prince Edward Island Mussels in a spicy red sauce \$7

