

BRILLIANT DINNER ENTRÉES

Available 5:00 - 10:00 p.m.

Our dinner entrées are served with your choice of garlic mashed potatoes or rice pilaf plus our vegetable of the day.

Add a dinner salad to your entrée for only 3.79

Irish Diversion

Our famous Surf & Turf! A hand-cut 5 oz. filet mignon wrapped in Applewood bacon and our famous jumbo lump crab cake. Excellent land & sea combination. 27.99
(Pairs with Smithwick's® Irish Red Ale)

Crab Cake Feast

It's a taste we're famous for! Two quarter-pound jumbo lump crab cakes gently fried, served on a mini potato pancake afloat in a sea of tangy remoulade sauce. 23.99
With one crab cake 15.99
(Pairs with Frisk Prickly® Riesling)

Sallygarden Stuffed Salmon

Sustainable, antibiotic-free Scottish salmon fillet stuffed with baby spinach, sun-dried tomatoes, Parmesan cheese, and basil pesto baked to perfection. 20.79
(Pairs with Mascara De Fuego® Pinot Noir)

Our pasta dishes are accompanied with a side Farmhouse or Caesar salad.

Kinsale Seafood Linguine

Jumbo lump crab meat, succulent shrimp and sea scallops sautéed in olive oil and shallots. Served with a light sun-dried tomato cream sauce over linguine. 25.99
(Pairs with Kris® Pinot Grigio)

J.J's Spicy Chicken Pasta

Tender strips of chicken & Chorizo sausage sautéed with baby spinach, tomatoes, onions, bell peppers, and fresh herbs. Finished with dry sherry over Cavatappi spirals. 18.99
(Pairs with House of Mandela® Chardonnay)

Wolftone Steak

Our 8 oz. choice top sirloin steak delicately seasoned, char-broiled to your specs, and served with our Jameson's® Irish whiskey and green peppercorn sauce. 18.99
Add a grilled shrimp skewer for 5.00
(Try it with a proper pint of Guinness®)

G. Malone's Scallops

Plump sea scallops, pan-seared, served on a sauté of baby kale, leeks, white beans with imported black and red Quinoa, finished with a pinch of Parmesan-Romano. 23.59
(Pairs with Los Vascos® Sauvignon Blanc)

Michael Collins New York Strip

Tender and juicy! Our 10 ounce CAB® hand-cut strip sirloin, lightly brushed with special seasonings, topped with crispy onion rings. 24.99
(Pairs with Guenoc® Cabernet)

Irish Rover Ravioli

Large plump cheese-filled ravioli served in a delicious tomato-basil sauce with a pinch of Parmesan. 14.99
(Pairs with Septima Malbec® Malbec)

DUBLIN DESSERTS

Original Smith Island Cake

An Eastern Shore delight! Maryland's state dessert. Ask your server for the flavor of the day. 5.99

Yummy Yogurt Parfait

Luscious layers of non-fat vanilla yogurt, crunchy granola, fresh strawberries and blueberries. 5.99

Ballymore Bread Pudding

Martha's amazing home-made bread pudding in dozens of delicious seasonal flavors, served warm with vanilla ice cream. 5.99

Claddaugh's Cheesecake

Made with real Baileys® Irish liqueur, covered in dark chocolate, drizzled with raspberry and white chocolate syrup. 6.99

Grafton Street Delight

Warm chocolate and caramel covered fudge brownie with pecan, Heath® Bits, and white and dark chocolate morsels, served with vanilla cream. 6.99

NEED SOME SHENANIGAN'S GEAR WHILE YOU'RE HERE?
 CHECK OUT OUR STORE BY THE FRONT DOOR. 

~ WELCOME TO SHENANIGAN'S ~

~ THE EMERALD HEART OF OCEAN CITY ~

Wow! Twenty five years in the book. There were times in the early years I thought I would not see the end of the season let alone 25 years. Somehow, somehow, it has worked out. The Irish place at Fourth Street is alive and kicking and ready to go for 26. I am happy you are here. For without you none of these anniversaries would have ever happened.


All of us live at an ever accelerating pace. Our lives are dominated by information delivered at blinding speed and the need for productivity. I guess it used to be called the "Rat Race." Most of you are here on a vacation, so relax. Enjoy the sights of the Boardwalk, smell of salt air, and the reassuring rhythms of the ocean. Savor a pint of Guinness, devour some pizza fries, and tap your toes to an Irish tune.

The boys have finished their freshman year of high school. Susie and I are chauffeurs, however, not for much longer. People always told me to enjoy them because their rise to adulthood goes by incredibly fast. Boy where they right.

As always, I appreciate all who put on the Shenanigan's uniform. I have always been blessed with great people. This venture would not be where it is without their effort and dedication. Once again, thank you for deciding to make Shenanigan's part of your time in Ocean City.

Thanks and enjoy!

Slainté!



Greg Shockley, Proprietor

Some important notes... At Shenanigan's we do our very best to use as many fresh, natural, local, sustainable, and "green" products as possible. We prepare every meal to order; your patience is greatly appreciated. Please present coupons when ordering. Limit of FOUR coupons per table. For your convenience, 18% gratuity will be added to parties of eight (8) or more. Regretfully, we cannot split checks for parties of 10 or more. Shenanigan's uses premium ZTF frying oil (a zero trans-fat shortening) for all our frying needs.

Health notice...

Consuming raw or under-cooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions. If you have any allergies or health conditions please let us know and we will do our best to accommodate your requests.



Visit us online...
www.ocshenanigans.com



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Still Serving



APPETIZERS

SALADS

SANDWICHES

ENTRÉES

M McNAMARA'S MUNGHIES

O.C. Crab Dip 🍀

Our home-made blend of lump blue crab and cheeses served with French loaf. 12.99

Chicken Tenders

Crispy chicken breast with our honey mustard or barbecue dipping sauce. 7.99

Buffalo Chicken Tenders

Our tenders tossed in Buffalo sauce and served with celery sticks and chunky bleu cheese dressing. 8.99

Jumbo Stuffed Pretzel

Stuffed with Jalapeño and Cheddar cheese, with a side of honey-mustard sauce. 4.99
Double up with two. 8.59

Onion Rings of Kerry

Jumbo, golden beer-battered onion rings with tangy horseradish sauce. 7.99

Emerald Isle Egg Rolls 🍀

Two large, crispy egg rolls stuffed with lean corned beef, shredded potatoes, braised cabbage and carrots with a bold stone ground mustard dipping sauce. 7.59

🍀 Famous Waffle Fry Platters 🍀

A heaping pile of our beer-battered, seasoned, cross-cut waffle fries in four delicious choices.

Pizza Fries

Covered with melted Mozzarella and served with a large side of tangy pizza sauce. 9.29

Chili Cheezy Fries

Melted Colby and Monterey Jack cheeses and a big side of home-made chili. 9.29

GROGK O' GOLD

Home-made in our kitchen and served piping hot!

Maryland Crab Soup 🍀

An Eastern Shore favorite loaded with lots of veggies and succulent blue crab in a spicy tomato-based broth. 6.29

SHAMROCK STEAMERS

Cockles

A baker's dozen of juicy steamed littleneck clams served with drawn butter. 10.39
With Wagner's® cider broth. 11.99

Steamed Shrimp

Large Old Bay® spiced shrimp served with lemon and cocktail sauce.
Half Pound 10.79 Full Pound 18.99

Molly Malone's Boat Load

Cockles and mussels and crab legs and shrimp, a proper steamers' feast with melted butter and cocktail sauce. 26.99

🍀 Be sure to try OUR SPECIALTIES!

Smoked Salmon Bites 🍀

All-natural oak smoked salmon with a tomato, cucumber and caper relish on a mini potato "boxty" and a touch of horseradish sauce. 10.29

Patsy Fagan's Fruit & Cheese

A fine selection of imported specialty cheeses, fresh and dried fruits, nuts, and preserves with gourmet crackers. 12.79

Gaelic Garden Plate

Roasted red pepper hummus, home-made black bean hummus and seasonal garden vegetables with toasted flat bread. 9.99

Hawg Wings 🍀

Three jumbo, fall-off-the-bone pork shanks flash fried for crispness and served with your choice of sauce: sweet Thai chili, hot buffalo, or tangy BBQ. 10.99

Chesapeake Pub Chips

A hearty basket of our house-made kettle potato chips tossed in Old Bay® seasoning. Served with a side of ranch dip. 4.99

EMERALD GREEN SCENE

Farmhouse Salad

Romaine and iceberg lettuces with carrots, red cabbage, grape tomatoes, cucumber, red onion, and seasoned croutons. 7.49

Hibernian Caesar Salad

Crisp hearts of Romaine lettuce and home-style croutons tossed with our very own Caesar dressing and sprinkled with Parmesan cheese. 8.19

Seamus' Super Food Salad

A mix of baby kale, organic spinach, imported Quinoa, sliced almonds, topped with fresh blueberries and strawberries, drizzled with white balsamic orange vinaigrette. 9.59

Top o' the Greens!

Turn your salad into a hearty meal with any of these delicious toppers!

Grilled Chicken Breast 5.00

Scottish Salmon 8.00

Grilled Sirloin Steak 7.50

Jumbo Soft Shell Crab 10.00

Lump Crabcake 9.50

Grilled Shrimp Skewer 5.00

SHENANWIGHERS

Served with our house-made kettle chips and pickles.

Choose our famous waffle-fries or organic greens with balsamic vinaigrette for 2.39

Reuben Clancy 🍀

Hot corned beef or roasted turkey, sauerkraut, melted Swiss cheese, and Thousand Island dressing sandwiched between grilled marbled rye bread. 9.29

Irish Crab Cake

Taste the legend! A quarter-pound of lightly seasoned lump crab meat, dusted, and gently fried. Served on a soft potato roll with lettuce and tomato. 13.79

Skibereen Po' Boy

Traditional shrimp Po' Boy. Spicy breaded shrimp on a toasted hoagie roll with lettuce & tomato, topped with our home-made remoulade sauce. 11.79

Noah's Melody

Grilled marinated chicken breast with fresh greens, tomato, onion, carrots, cucumbers and Colby cheese, all rolled in a spinach tortilla with your choice of dressing. 9.59

Gallagher's Banger 🍀

The real deal! Authentic Irish banger sausage topped with caramelized onions, red peppers, and spicy brown mustard on a toasted hoagie roll. 8.59

Marty's Magic Mushroom

A grilled balsamic glazed Portabella mushroom with fresh baby spinach, red onion, tomato, Provolone cheese, and red pepper hummus spread on a toasted multi-grain roll. 10.59

Turkey Pretzel Club 🍀

Oven roasted turkey, white Irish Cheddar, smoked bacon with lettuce, tomato, and spicy brown mustard served on a toasted pretzel roll. 10.29

Athenrey Baby Greens 🍀

Organic baby lettuces, Granny Smith apples, walnuts, cranberries and Gorgonzola cheese with our raspberry-walnut vinaigrette. 9.29

Celtic Cobb Salad

Hearts of Romaine and iceberg topped with piles of fresh tomato, diced avocado, bacon, hard-boiled egg, and crumbled Gorgonzola. Try our bleu cheese dressing. 9.59

Mahi Mahi Taco Taco 🍀

Two flour tortillas filled with seasoned broiled mahi mahi, ancho chipotle sauce, fresh shredded cabbage, and a sweet mango salsa. Served with rice pilaf. 10.99

Donovan's Flounder 🍀

Herb-encrusted, baked North Atlantic flounder fillet with mixed greens, tomato, and lemon-garlic Aioli, served on toasted multi-grain bread. 10.99

Sugar Ray's French Dip

Premium roast beef topped with melted Provolone cheese on a toasted ciabatta roll with a side of au jus for dipping. 10.59

O'Malley's Club

Lean corned beef, roasted turkey, bacon, tomato, lettuce and Thousand Island dressing, all stacked on three pieces of soft marbled rye. 9.49

Dubliner's Corned Beef

Lean deli corned beef piled high with Swiss served hot or cold with yellow mustard on soft marbled rye. 8.99

McKusker's Coddy

Two beer-battered cod fillets fried golden brown. Served on a Kaiser roll with lettuce, tomato and a side of tartar sauce. 8.99

Buxy's Roadkill Pig

The local favorite. Seasoned, sliced pork tenderloin piled high with barbecue and melted Provolone cheese. Served with a side of coleslaw. 9.59

Soft Shell Crab BLT 🍀

A whale-sized, lightly dusted soft shell crab with Applewood bacon, lettuce, tomato, and a lemon-garlic Aioli served on a toasted ciabatta roll. 15.59

🍀 PUB FAVORITES 🍀

Add a dinner salad to your Pub Favorite for only 3.79

Chessie's Crab Mac-n-Cheese

Twisted Cavatappi pasta and our home-made Harp® lager and white Irish Cheddar cheese sauce loaded with lump crab meat, topped with Old Bay® bread crumbs. 13.99

Shenanigan's Shepherd's Pie

Our version with fork-tender beef pot roast, peas and carrots in a velvety Guinness® demi-glace and topped with garlic mashed potatoes and melted Colby cheese. 12.59

County Cork Chicken Curry

An Irish pub tradition. Grilled chicken breast and steamed summer vegetables served over rice pilaf with an Indian yellow curry sauce. 12.39*

*Choose no chicken with double the veggies.

Poacher Boy Salmon

Sustainable, antibiotic-free Scottish salmon fillet broiled in a Guinness® barbecue glaze, topped with fresh mango salsa and served with mashed potatoes and coleslaw. 13.59

"Off the Boat" Fish & Chips

A gargantuan 10 oz. English pub battered haddock fillet fried golden brown. Served with our seasoned waffle fries, coleslaw, and creamy tartar sauce. 13.59

Bangers & Mashed Potatoes

Grilled jumbo Irish sausages served over a pile of creamy garlic mashed potatoes, drowned in our Guinness® gravy, and topped with caramelized onions. 11.79

Portmarnock Popcorn Prawns

A hearty basket full of golden butterflied breaded shrimp served with our seasoned waffle fries, coleslaw, and a side of cocktail sauce for dipping. 13.99

Flaherty's Chicken

A tender, all-natural 10 oz. chicken breast char-grilled and doused in our tangy barbecue sauce. Served with a helping of garlic mashed potatoes and creamy shredded coleslaw. 11.79

THRILLS FROM THE GRILLE

Fresh CAB® Steak Burgers, Boneless Grilled Chicken, All Natural Turkey Burgers, and Garden Veggie Patties

All served on a kaiser roll with lettuce, tomato, onion upon request, accompanied with our house-made kettle chips and pickles.

Enjoy our famous waffle-fries or organic greens with balsamic vinaigrette for 2.39
Substitute our multi-grain bun, toasted ciabatta or pretzel roll for only 1.50

🍀 Select Your Style from these favorite flavor combinations...🍀

The Brody

Straight up, with your choice of lettuce, tomato, onion, and condiments. 8.99

The McGrath

Topped with your choice of American, Swiss, Muenster, Irish Cheddar, or Provolone cheese. 9.69

The Shanahan

Classic. Topped with crisp bacon and melted American cheese. 10.49

The Shockman

A tangy favorite topped with barbecue sauce, crisp bacon, red onion, and melted Muenster cheese. 10.49

The Hutch

Smothered with spicy chili and shredded Cheddar Jack cheese. 9.99



The Belfast Titanic

A world class 3/4 pound fresh hand-patted CAB® Chuck and Brisket burger with authentic Irish bacon, double Irish Cheddar, and a fried egg on a toasted ciabatta roll with your choice of fixin's. 15.59

For your convenience, 18% gratuity will be added to parties of eight (8) or more.