

APPETIZERS

Kelly's Jumbo Wings

Baked and deep-fried until golden brown served with your choice of **chipotle red, orange ginger, bourbon glaze, Parmesan garlic seasoning or plain.**
1/2 dozen 5.50 dozen 11.00

Nachos Loco

Fresh fried tortilla chips topped with an oversized portion of cheddar cheese, pico de gallo, seasoned ground beef and beans, jalapeño slices and sour cream 8.50

Fried Pickle Spears

Kosher dill pickle breaded and fried golden brown served with Grey Poupon bistro sauce 5.50

Parmesan Calamari

Tossed in our flour and parmesan cheese breading, flash fried til crispy. Served with marinara and chipotle aioli topped with parmesan 11.00

Crab Dip

Served with toast points, pita and crackers 12.00

STEAMER SPECIALTIES

Steamed Shrimp

Large US wild caught shrimp steamed by the 1/2 pound or pound, served with Old Bay and clarified butter
1/2 pound 9.50 1 pound 18.00

Local Little Neck Clams

Fresh Ocean Cove Seafood Clams, steamed by the dozen and served with clarified butter 8.50
Make it an entrée served over linguine with vegetable of the day and crusty bread 16.00

Seaside Oysters

Ask your server for availability on serving options market price

LITE FARE

She Crab Soup

House Special, Best in Town! Cup 5.00 Bowl 8.50

Chef's Soup of the Day

Ask for today's special Cup 4.50 Bowl 6.50

Kelly's House Salad

Baby spring mixed greens, onion, carrot curls, cucumber and tomato paired with multi-grain croutons and your choice of dressing - Small 4.50 Large 6.50

Dressing Choices: Caesar, Bleu Cheese, Balsamic Vinaigrette, Feta Cheese Vinaigrette, Mango-Pineapple Vinaigrette, Honey Mustard or Cucumber Wasabi
(Underline denotes house made dressings)

Goat Cheese Salad

Mixed greens topped with crumbled chevre, dried cherries, pecans and diced shallots with balsamic vinaigrette 8.25

Classic Caesar Salad

Fresh hearts of romaine tossed with fresh parmesan cheese, multi-grain croutons, and creamy Caesar dressing - Small 4.50 Large 6.50

Salad to Die For

Mixed greens topped with tortilla crusted chicken breast, apples, orange segments, pecans, bleu cheese crumbles, diced shallot, crumbled bacon and corn served with balsamic vinaigrette 13.00

Make Your Salad a Meal!

Grilled Chicken 5.50

Grilled Shrimp 6.00

Grilled Steak Tips 6.00

Fried Calamari 5.50

Crab Cake 7.00

Crab Cake Sandwich

Our traditional crab cake served on a toasted kaiser roll with Cajun remoulade 9.50

Roasted Turkey Panini

Thin sliced roasted turkey, applewood smoked bacon, fresh mozzarella, red onion, fresh tomatoes, basil aioli piled on a ciabatta bread & grilled 10.25

Pulled Pork Sandwich

Our house cooked pork butt on a brioche bun topped with house cole slaw 10.50

Pub Burger

Classic 8 oz. burger served on an English muffin with your choice of **American, Swiss, Cheddar, Provolone or Bleu Cheese** crumbles 8.50

Crab and Brie

Our Pub Burger on an English muffin topped with lump crab meat and brie cheese 10.50

Lamb Burger

Hand pattied lamb burger with basil aioli, chevre, cranberry chutney and pickled red onions 14.00

Kelly's Corned Beef Reuben

8 ounces of thin sliced steamed corned beef, cole slaw and boom boom sauce piled high on thick sliced white bread 9.00

Kelly's Shepherd's Pie

A delicious mix of beef & lamb topped with vegetable, mashed potato and cheese 12.50

Grandma Kelly's Meatloaf

Served with mashed potato, vegetable of the day & our house sauce 12.50

Golden Fish and Chips

Fried haddock served with cole slaw and Kelly's house chips 14.50

Irish Scallops

Pan seared scallops over toast with an Irish whiskey pan sauce 14.50

Penne Norfolk

Penne pasta and tomato vodka cream sauce with grilled shrimp and Italian bread 17.00

Steak Frites

Grilled 10 oz. sirloin with seasoned fries or potato wedges 16.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Inform your server of any allergies • Parties of 6 or more, an 18% gratuity will be added