

APPETIZERS

The Causeway Platter – It's giant

Buffalo wings, mozzarella sticks, onion rings, cocktail sausages, and chicken tenders. 12.99

Cheese Toasties

Thickly sliced bread with melted Irish whiskey cheddar and wholegrain mustard. Served with Ballymaloe Irish country relish. 6.99

Make them our **Irish Spiced Beef Toasties** (corned beef marinated in spices and brown sugar and then boiled with Guinness, sliced thin and served on our cheese toasties). 8.99

Grilled Portabella Mushrooms

Topped with fresh mozzarella, tomato, basil and a balsamic glaze. Served with our homemade brown bread. 8.99

Buskers Nachos

With salsa, sour cream, tomato and pepper rings. 9.99
Add chicken or Irish chili (homemade chili with corned beef added, a local's favorite). 12.99

Fresh Homemade Mozzarella Sticks

Five mozzarella sticks with a warm marinara dipping sauce. 7.99

Gravlax*

Fresh salmon cured by our chef in brown sugar, dill and Irish liqueur. Served with chopped red onion, capers, and a dill mustard sauce with homemade brown bread. 10.99

Buskers Fries

Handcut Irish fries with choice of cheese, gravy, garlic or BBQ sauce. 4.99 Curry fries 6.99

Calamari *

Fresh, breaded rings and tentacles, fried and served with banana peppers our own homemade marinara sauce. 10.99

Cocktail Sausages

8 of our own mini Irish sausages served with a spicy honey mustard sauce. 6.99

Spicy Buffalo Wings

8 of our buffalo style wings served with blue cheese and celery sticks on the side. 8.99

Chicken Tenders

Buffalo hot sauce, BBQ sauce or honey mustard. 8.99

Homemade Potato Skins

We bake our potato halves, fry them, then stuff them with chopped corned beef, potato and cheese. 8.99

The Rings of Kerry

Onion rings with our special beer batter. 6.99

SANDWICHES AND BURGERS

Buskers Classic Reuben - Our best seller

Freshly cooked corned beef with sauerkraut, Russian dressing and Swiss cheese on toasted marble rye. 12.99

Irish Fish Sandwich

A lightly breaded and fried fish filet with coleslaw, tartar sauce, lettuce and tomato. 9.99

Thai Chicken Wrap

Diced chicken breast with mixed greens, cheddar cheese, shredded carrots, cucumber and peanut sauce. 9.99

Pulled Pork Sandwich

We slow roast our pork for six hours and toss it with our homemade BBQ sauce. Comes with coleslaw and choice of potato. 9.99

Chicken Sandwich

Grilled chicken breast with your choice of Buffalo sauce, Cajun spices or our homemade BBQ sauce. Served with lettuce and tomato. 9.99

The Liffey Chicken Sandwich

Grilled chicken breast served with a rasher and choice of cheese with lettuce and tomato on a Kaiser roll. 10.99

Ploughman's Sandwich

Traditional Irish ham sandwich toasted with cheddar cheese, lettuce, tomato, sliced red onions and Branston's pickled relish. 9.99

Portabella Mushroom Sandwich

A grilled portabella mushroom served with red onion, lettuce, tomato, basil and warmed mozzarella cheese. 8.99

Grilled Cheese Sandwich

Choice of cheese grilled in white bread with tomato. 6.99

SOUPS AND SALADS

All soups are homemade by our chefs

New England Clam Chowder

Cup 4.50 Bowl 5.99

Lobster Bisque

Chef Marcus makes this bisque with local lobster and is served with homemade brown bread.

Cup 5.99 Bowl 7.99

“Irish” French Onion Soup

Served in a crock with Irish brown bread croutons topped with baked Dubliner cheese. 5.99

Crock of Chili

Made with ground beef, corned beef, red kidney beans and topped with Irish Dubliner cheese. 6.99

Caprese Salad

Tomato, mozzarella slices, roasted red peppers and basil served with a balsamic glaze. 10.99

Beet Salad

Mixed greens and roasted beets topped with crumbled goat cheese in a light lemon-garlic vinaigrette. 8.99

Darby O’Gill’s House Salad

A mixed green salad with tomato, cucumber, green and red bell peppers, sliced onion and served with our homemade brown bread. Small 4.99 Large 7.99

Caesar Salad

Parmesan cheese, cracked pepper and croutons served with romaine lettuce and Caesar dressing.

Small 6.99 Large 9.99

Buskers Gourmet Burger*

Add a little spice to your life and try our homemade burger made with a unique blend of ground beef, egg, Dijon, red onion, parmesan cheese and herbs served on a Kaiser roll with lettuce, tomato and a pickle. 10.99

Brian Boru Burger*

Our 8oz. Burger topped with sautéed mushrooms, a rasher, lettuce and tomato on a Kaiser roll with a pickle. 10.99

Cavan Burger* - One mean burger

Our 8oz. Burger topped with lettuce and tomato on a Kaiser roll with a pickle. 8.99

ADD TO YOUR BURGER

Cheese .99

Sauteed onions or Mushrooms .99

Bangers, Rashers, or Black and White Pudding 2.99

Fried Egg .99

BRUNCH

SERVED DAILY FROM 11AM—3PM

Donnelly’s Eggs Benedict

Poached eggs on an English muffin with corned beef, Hollandaise sauce and fries. 9.99

Kinsale Eggs Benedict

Poached eggs on an English muffin with Irish ham, Hollandaise sauce and fries. 9.99

Irish Ham and Eggs

Our Irish ham grilled and served with eggs and fries. 8.99

Healthy Irish Breakfast

Eggs, Irish baked beans and Buskers hand cut fries. 5.99

Irish Breakfast Sandwich

Rashers and an egg served on toasted white bread topped with cheese and served with fries. 7.99

ADD TO YOUR SALAD

Bangers, Rashers, or Black and White Pudding 2.99

Traditional Irish Ham 3.99

Grilled Chicken or Chicken Tenders 3.99

Lobster Salad (seasonal & market)

Pan Seared Salmon 7.99

Eggs .99

Chicken, Cranberry and Brie Toast

We poach our chicken and mix it with herbs, onion and mayo. Cranberry sauce, Brie, sliced thin apple and the chicken mixture are added to the toast. This sandwich has it all. Served with choice of potato. 10.99

Newport’s Philly Cheesesteak Sandwich

Shaved steak with cheese, sautéed mushrooms, onions and peppers served on a torpedo roll with a pickle. 10.99

Hot Dogs

2 hot dogs served with a pickle, sweet relish and mustard. 6.99

All sandwiches, wraps and burgers come with hand cut Busker fries or shoestring French fries. You may substitute fries for one of the following:

Coleslaw

Irish Baked Beans

Homemade Mashed Potatoes

Onion Rings or Salad Greens 1.99

ENTREES

O'Donoghues Irish Lamb Stew

The real Irish stew. Shanks of lamb slowly braised and deboned. Potatoes, carrots, onions, and turnips are added and braised again until perfect. Served with homemade brown bread. Small bowl 7.99 Large bowl 14.99

Irish Mixed Grill*

Steak tips, rashers, bangers, black and white pudding, Irish baked beans, homemade brown bread, tomato and mashed potatoes. 16.99

Mc Donnell's Beef Stew*

A hearty beef and vegetable stew made with potatoes, carrots, peas, onion and red wine. Served with homemade brown bread.

Small bowl 6.99 Large bowl 12.99

Burdock's Fish and Chips

Beer battered fish and our hand-cut French fries served on "newspaper" with coleslaw, tartar sauce and lemon. 14.99

Shepherd's Pie

Homemade with ground beef, carrots, peas, mushrooms, corn, mashed potatoes and topped with gravy. Served alongside our homemade brown bread. 13.99

Corned Beef Dinner

Freshly cooked corned beef with cabbage, smashed carrots, mashed potatoes and our homemade brown bread. 14.99

Chicken Curry

Our renowned chicken curry made with tri-color bell peppers and red onion. Served with your choice of jasmine rice, homemade mashed potatoes or Busker fries. 14.99

Ginger Glazed Salmon*

Pan seared salmon glazed with ginger, soy and Dijon served with homemade mashed potatoes and chefs vegetables. 15.99

Pulled Pork Dinner

We slow roast our pork for six hours and toss it with our homemade BBQ sauce. Comes with coleslaw, cornbread and choice of potato. 14.99

Chicken Pot Pie

Chicken breast simmered with onions, carrots, celery and peas in a homemade chicken gravy and topped with a puffed pastry. 13.99

Finn's Mac and Cheese

Our homemade macaroni and cheese.

Crock 5.99 Bowl 8.99

Make it our favorite **Irish Mac and Cheese** (with chopped Irish ham and peas added)

Crock 7.99 Bowl 9.99

Make it Newport's favorite **Lobster Mac and Cheese**

Bowl 21.99

Mickileen's Bangers and Mash

Jumbo Irish sausages with homemade mashed potatoes and served with Irish baked beans and topped with gravy. 10.99

Seamus' Irish Breakfast*

A traditional Irish breakfast of eggs, rashers, bangers, black and white pudding, Irish baked beans, homemade brown bread and tomato. 12.99

Irish Kerrygold butter is served with our homemade breads.

* This item can be partially cooked and can increase the risk of food borne illness. This product may contain seafood or nuts. Undercooked hamburgers must not be served to children 12 or under. Please alert server to any food allergies you may have.

DESSERT

All Desserts are homemade by Buskers Chefs

Guinness Black and White Chocolate Mousse

Imagine a pint of Guinness, only the dark beer is chocolate mousse with a hint of the black stuff and the white head is made of white chocolate mousse. Devine!!! 6.99

Irish Crème Brulee

Classic Crème Brulee with Bailey's Irish Cream and topped with freshly whipped cream. 6.99

Bread Pudding

Bread soaked in cinnamon, grapes and custard, baked and served with vanilla ice cream and an Irish Whiskey caramel sauce. 5.99

Apple Crumble

Fresh apples baked with a crumble made with Irish oatmeal and nuts. Topped with freshly whipped cream. 6.99

Brownie Sundae

Homemade brownie topped with vanilla ice cream, chocolate sauce, whipped cream and a cherry. 6.99

DRINK SPECIALS

Traditional Irish Coffee

Our award winning Irish coffee made with Jameson Irish Whiskey.

Bailey's and Coffee

Always a good choice! Bailey's Irish Cream and coffee topped with freshly whipped cream.

Nutty Irishman

Bailey's Irish Cream, Frangelico, and coffee topped with freshly whipped cream.

Peppermint Patty

Peppermint Schnapps, Bailey's Irish Cream, hot chocolate and freshly whipped cream.

Spanish Coffee

Kahlua, Brandy and coffee topped with freshly whipped cream.

Broken Leg

Captain Morgan Spiced Rum, hot cider and a cinnamon stick.

Warm Apple Pie

Tuaca and hot cider topped with freshly whipped cream.



PLANNING AN EVENT OR PARTY?

**Book our private upstairs
room and bar**

**Call Laurin for menus and
pricing 401.846.5856**

NEVER A ROOM FEE!

SIGNATURE DRINKS

Kissed By A Leprechaun

Bailey's Irish Cream, Boru Irish Vodka and Celtic Crossing Liqueur

Chocolate Martini

Stoli Vanil, Dark Crème de Cocoa and Bailey's Irish Cream (add mint if you like)

Russian Relief

Stoli Vodka, Peachtree Schnapps, Malibu Rum, Pineapple and Cranberry Juices

Carribbean Summer

Banana Liqueur, Malibu Rum and Pineapple Juice

FuFu Martini

Malibu Rum, Light & Dark Rum with Pineapple, Orange and Cranberry Juices

Tree Frog Martini

Malibu Rum, Midori and Pineapple Juice

Jolly Rancher

Stoli Razberri Vodka, Banana Liqueur, Apple Puckers, Chambord and Sour Mix

Lemon Drop Martini

Limoncello, Absolut Citron and Triple Sec

Celtic Lemonade

Celtic Crossing Liqueur, Boru Irish Vodka and Lemonade

Dublin Peach

Jameson Irish Whiskey, Stoli Vanilla, Amaretto, Peachtree Schnapps, Orange Juice and Soda

DRAUGHT BEER

Guinness
Bass
Harp
Smithwick's
Black and Tan
Half and Half
Blacksmith
Heineken
Blue Moon
Sierra Nevada
Magic Hat # 9
Anchor Steam
BBC Steel Rail Ale

Newport Storm Blueberry
Belhaven Cream Ale
Boddingtons Cream Ale
Newcastle Brown Ale
Murphy's Stout
Kilkenny Cream Ale
Sam Adams Seasonal
Leinenkugel Seasonal
Harpoon IPA
Old Thumper

BOTTLED BEER

Domestic

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Newport Storm
Smirnoff Ice
Mike's Lemonade
Pabst Blue Ribbon (Can)
Narragansett (Can)
Sam Adams Light

Import

Guinness Lager
Corona
Corona Light
Heineken Light
Red Stripe
Magners Cider
Amstel Light
Lowenbrau
Stella Artois
Pilsner Urquell

Craft Bottle

Smuttly Nose Brown Dog
Woodchuck Pear Cider
UFO White Ale
Victory Hop Devil
Brooklyn Brewing East IPA
Flag Porter
BBC Lost Sailor IPA
Longtrail Seasonal
Southern Tier Double IPA
Righteous Ale (can)

Belgian Bottle

Rochefort 6
Westmalle
Chimay
Palm

Non Alcoholic - Kaliber, Red Bull

Gluten Free - Redbridge

WINES

Chardonnay

Nathansons Creek (House)
Clois Du Bois
Sterling

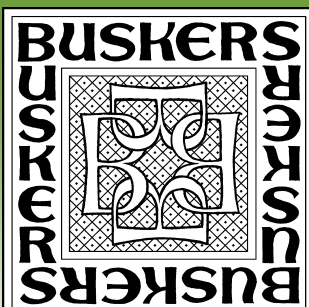
Pinot Grigio
Reisling
Sauvignon Blanc
Chianti

Pinot Noir
Shiraz
Merlot

Cabernet

Malbec

Casarsa (House), Lagaria
Chateau Ste. Michelle
Oyster Bay
Ruffino
Alice White
Rosemont
Nathansons Creek (House)
Edna Valley
Nathansons Creek (House)
Coppola Diamond Collection
Ruta 22



Irish Pub &
Restaurant

20% gratuity added
to
parties of 6 or more

American Express,
Discover, Visa,
Mastercard, Travelers
Checks and Cash
accepted



LUNCH SPECIALS



Grilled Cheese Sandwich and a Cup of Tomato Basil Soup

9.99

Crock of Chili

Made with ground beef, corned beef, red kidney beans and topped with Dubliner cheese.

6.99

Fig Salad

Baby spinach tossed with port poached figs, goat cheese and chopped Irish bacon. Served with a lemon garlic vinaigrette.

10.99

Buskers Lasagna

A homemade Italian sausage lasagna just like my mother never made.

10.99

Irish Sausage Rolls

Irish sausage meat rolled in puff pastry and served with French fries and honey mustard.

9.99

Italian Sausage Sandwich

Sliced sausage with peppers, onion, mozzarella and a little marinara sauce

10.99

Individual Mini Chocolate Pecan Pie – 6.99

Christmas Mince Pie with whipped cream – 6.99



DINNER SPECIALS



Tomato Basil Soup

Cup 4.50 Bowl 5.99

Crock of Chili

Made with ground beef, corned beef, red kidney beans and topped with Dubliner cheese.

6.99

Fig Salad

Baby spinach tossed with port poached figs, goat cheese and chopped Irish bacon. Served with a lemon garlic vinaigrette.

10.99

Irish Sausage Rolls

Irish sausage meat rolled in puff pastry and served with French fries and honey mustard.

9.99

Buskers Lasagna

A homemade Italian sausage lasagna just like my mother never made. Served with a side salad and garlic bread.

13.99

Stuffed Chicken Breast

A pounded chicken breast stuffed with Irish sausage meat, Dubliner cheese, garlic and onion. Served with a choice of potatoes and vegetable of the day. Simply delicious.

14.99

Grilled Rib Eye

A 14 oz. boneless rib eye grilled and served with a port wine sauce. Served with a choice of potatoes and vegetable of the day.

19.99

Individual Mini Chocolate Pecan Pie – 6.99

Christmas Mince Pie with whipped cream – 6.99