

Welcome To Old Man Rafferty's Hillsborough



OUR SPECIALS

Keeping Dining & Take Out Affordable

Family Owned & Operated By The Jakuboski Family Since 1983

APPETIZERS

Beef Barley Veggie Soup...A Crock For \$3

BLUE MOON CLAMS \$13

Baby Littlenecks Simmered With Blue Moon Ale, Garlic, Herbs And A Fresh Orange Squeeze. Buttery Garlic Bread On The Side To Sop Up The Juice.

BOOM-BOOM SALMON BITES \$14

Fresh Salmon, Tossed in Spices And Our Boom-Boom Sauce. Oven Seared In A Cast Iron Skillet.

KUNG PO DUMPLINGS \$12

Six Dumplings Steamed Then Pan Fried. Chopped Scallions, A Spicy Sweet Citrus Dipping Sauce.

STICKY SHRIMP POPPERS \$13

Breaded Baby Shrimp Deep Fried Crispy. Tossed In A Spicy-Sweet Chil Sauce With Wilted Snap Peas.

MAINS

BRONZED GROUPE SANDWICH \$19

A Fresh Grouper Filet, Cajun Seasoned, Lightly Bronzed In An Iron Skillet. On A Brioche Roll Topped With Lettuce & Tomato. Crispy Shoe String Fries, Cole Slaw & Tartar Sauce On The Side.

SAILOR SANDWICH \$20

A Heap Of Corned Beef "Open Face" On Rye Bread, Topped With A Split Grilled Knockwurst, Sauerkraut And Melted Swiss. Spicy Whole Grain Beer Mustard & Potato Salad On The Side.

STEAK SALAD \$23

Six Ounce USDA "PRIME" Sirloin Char-Broiled. Organic Greens, Roasted Red Peppers, Grilled Portobello Mushrooms, Grilled Red Onions, Bleu Cheese Crumbles. Balsamic Vinaigrette.

COUNTRY FRIED STEAK \$25

Eight Ounce Angus USDA "PRIME" Top Sirloin Steak, Dredged In A Buttermilk Batter, Deep Fried. Mashed Potatoes, Peas, Carrots & Corn, Chef Akins (RIP) South Carolina White Gravy.

ROASTED CHICKEN RISOTTO \$22

A Trio Of Wild Mushrooms Simmered With Creamy Arborio Rice. Topped With A Sliced Pan Roasted "Airline" Chicken Breast, Called That Because It looks Like A Plane's Wing, Google It! Roasted Carrots. A Chicken Demi-Glace Splash.

STUFFED FLOUNDER \$29

Two Local Flounder Filets Stuffed With Crabmeat By Rosa. White Wine Splash, Fresh Lemon Squeeze. Oven Baked. Seasonal Veggies & Jasmine Rice On The Side.

CLAMS WITH LINGUINE \$22

A Pound Of Little "Cockle" Clams Pan Flashed With Butter, Garlic And Olive Oil. White Wine Splash. Served Atop Fresh Made, Not Boxed Linguine. Garlic Bread On The Side.

AUNT ANGIES COD \$24

Local East Coast Cod Topped With Lemon & Herb Breadcrumbs. Oven Baked Till Golden Brown. Served With An Oven Baked Seasoned Breadcrumb Topped Tomato. Sautéed Spinach And Jasmine Rice On The Side.

GREEK STYLE CHICKEN GYRO \$18

Marinated Chicken, Char-Broiled. Warm Grilled Pita, Romaine Leaves, Sliced Cucumber, Greek Olives, Sliced Tomato, Red Onion, Crumbled Feta. Tahini Sauce Drizzle. Shoe String Fries On The Side.

DRUNKEN CHICKEN PARM SANDWICH \$19

Panko Breaded Crispy Breast, Melted Mozzarella, Fresh Basil, Pink Vodka Sauce On A Toasted Hero Roll. Choose Fries, Caesar Or A Nice Garden Salad With Dressing Choice On The Side.

CRISPY FLOUNDER SANDWICH \$21

Two Hand Breaded Filets By Our Prep Chef, Rosa. Brioche Roll, Lettuce & Tomato, Crispy Fries & House-Made Cole Slaw On The Side, Tartar Sauce.

Welcome To Old Man Rafferty's New Brunswick



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APPETIZERS

A CUP OF ITALIAN WEDDING SOUP \$3

KUNG PO DUMPLINGS \$12

Six Dumplings Steamed Then Pan Fried. Chopped Scallions, A Spicy Sweet Citrus Dipping Sauce.

RUEBEN EGG ROLLS \$11

With Corned Beef, Sauerkraut Swiss, And Russian Dressing. Served Crispy With Spicy Mustard To Dip.

BAJA SHRIMP TACOS \$11

Two Grilled Flour Tortilla, Crispy Breaded Baby Shrimp, Pan Flashed Carrots & Cabbage, Slivered Red Onions, Sliced Jalapenos, Queso Fresco, Chipotle Mayo Drizzle.

SPINACH & ARTICHOKE DIP \$13

With Spinach, Artichoke Hearts, Cream Cheese, Mootz, Sour Cream And Bacon. Served With Oven Baked Bavarian Pretzel Sticks To Pull Apart N Dip. Share It!

MAINS

SEAFOOD FRI DIAVOLO \$28

Scallops, Clams, Calamari, Shrimp And Fresh Cod Simmered In A Spicy San Marzano Tomato Sauce. Served Over Fresh Made, Not Boxed, Linguine

TAVERN TURF \$31

Eight Ounce Angus USDA "PRIME" Sirloin Steak Char-Broiled, Paired With Grilled Jumbo Gulf Shrimp. Wavy Steak Fries And Bloomin Onion Petals. "Copy Cat" OB Steak House Sauce To Dip.

BRONZED GROUPEUR \$24

A Fresh Filet, Cajun Seasoned, Lightly Seared In An Iron Skillet. Simply Plated With Steamed Broccoli Florets And Buttery Creamy Mashed Potatoes.

STUFFED FLOUNDER \$29

Two Local Flounder Filets Stuffed With Crabmeat By Rosa. White Wine Splash, Fresh Lemon Squeeze. Oven Baked. Seasonal Veggies & Jasmine Rice On The Side.

CAVATELLI SHRIMP & BROCCOLI \$24

Rolled Ricotta Pasta, Jumbo Shrimp, Local Broccoli Florets Tossed With Extra Virgin Olive Oil, Toasted Garlic, Red Pepper Flakes And A Fresh Lemon Squeeze.

CLAMS WITH LINGUINE \$22

A Pound Of Little "Cockle" Clams Pan Flashed With Butter, Garlic And Olive Oil. White Wine Splash. Served Atop Fresh Made, Not Boxed Linguine. Garlic Bread On The Side To Sop Up The Goodness.

GARLIC BREAD CHICKEN PARM SANDWICH \$19

Italian Breaded Chicken Cutlet, Crusty Roll, San Marzano Marinara, Mottz & Parmesan. Oven Baked. EVOO Basil Pesto Drizzle. Crispy Breaded Zucchini Fries With Marinara To Dip On The Side.

HEALTHY SALAD \$21

Baby Kale, Roasted Sweet Potatoes, Quinoa, Honey Crisp Apples, Dried Cranberries, Candied Walnuts, Feta Cheese. Honey-Apple Cider Vinaigrette On The Side.

GREEK STYLE CHICKEN GYRO \$18

Marinated Chicken, Char-Broiled. Warm Grilled Pita, Romaine Leaves, Sliced Cucumber, Greek Olives, Sliced Tomato, Red Onion, Crumbled Feta. Tahini Sauce Drizzle, Shoe String Fries On The Side.

SAILOR SANDWICH \$19

A Heap Of Corned Beef "Open Face" On Rye Bread, Topped Split Grilled Knockwurst, Sauerkraut And Melted Swiss. Spicy Whole Grain Beer Mustard & Potato Salad On The Side.

CRISPY FLOUNDER SANDWICH \$21

Two Local Filets Hand Breaded By Our Prep Chef, Rosa. Toasted Brioche Roll, Lettuce & Tomato, Crispy Fries & House-Made Cole Slaw On The Side, Tartar Sauce.

FOOD FOR THOUGHT : Mastercard & Visa Posted Net Profits Of 56% In 2024 ,... Banks 33% Most Small Business Profits 10%