

Welcome To Old Man Rafferty's Hillsborough



## OUR SPECIALS

Keeping Dining & Take Out Affordable

Family Owned & Operated By The Jakuboski Family Since 1983

### **APPETIZERS**

**A CUP OF NEW ENGLAND (white) CLAM CHOWDER \$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.

**CRAB CAKE BITES \$14**

Mini Crabcakes, Coated With Panko Crumbs By Rosa. Fried Crispy. Remoulade Sauce On The Side.

**CRISPY VEGGIES \$11**

Battered Brussel Sprouts Paired With Breaded Zucchini, Deep Fried. Sweet Chili & Ranch To Dip.

**SHRIMP POPPERS \$12**

Panko Breaded Baby Shrimp Deep Fried Crispy. Two Dipping Sauces; Old Bay Aioli & Tartar.

### **MAINS**

**CORNED BEEF 'N CABBAGE \$22**

A Pile Of Tender Sliced Brisket, Red Potatoes, Simmered Cabbage & Carrots, Irish Soda Bread.

**OPEN FACE RUEBEN \$19**

A Heap Of Corned Beef On Rye Bread, Topped With Sauerkraut, Russian Dressing, Melted Swiss.  
Warm House Made Potato Chips, Dill Pickle.

**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.

**"SMACK'N" CHEESE \$28**

Half Pound Angus "PRIME" Sirloin Steak Char-Broiled. Served Atop Our Creamy Macaroni & Cheese.  
Roasted Carrots, Green Beans And A Beef Demi Glace Splash.

**CHICKEN & MUSHROOM TAGLIATELLE \$22**

Fresh Pasta, A Trio Of Wild Exotic Mushrooms, Butter, EVOO, White Wine, Spring Peas, Fresh Herbs,  
Shaved Parmigiana. Topped With A Pan Roasted Sliced Frenched Airline Breast.

**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 \$21**

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.

**COTTAGE PIE \$18**

Cast Iron Skillet Simmered Beef, Peas & Carrots In A Savory Beef Gravy Topped With Creamy  
Mashed Potatoes And A Sprinkle Of Parmesan. Oven Baked Till Golden Brown.

**THE GOBBLER \$17**

Sliced Roasted Turkey, Cornbread Stuffing, Mashed Potato Dollop, Cranberry Sauce.  
On A Toasted Ciabatta Roll With Turkey Gravy To Dip. Sweet Potato Fries On The Side.

**TEXAS SLIDERS \$17**

Two One Third Pounders, Toasted Brioche Rolls, Topped With Our BBQ Pulled Pork,  
Shredded Jack & Cheddar, Crispy Frizzled Onions. Shoe String Fries 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.

Please Be Kind. If You Are Not Happy, Dissatisfied, Just Talk To Us Before Using Your Thumbs  
On The Phone... We Can Surly Resolve The Issue & Satisfy You Better Than An Internet Posting.

Welcome To Old Man Rafferty's New Brunswick



## OUR SPECIALS

Keeping Dining Out Affordable

Owned & Operated By The Jakuboski Family Since 1983

### APPETIZERS

**A CUP OF NEW ENGLAND (white) CLAM CHOWDER \$3**

**CRAB CAKE BITES \$14**

Lump Blue Crab Coated With Panko Crumbs. Hand Made By Rosa. Fried Crispy. Old Bay Aioli To Dip.

**BLUE MOON CLAMS \$13**

Baby Littleneck Clams Simmered With Blue Moon Ale, Garlic, Herbs And A Fresh Orange Squeeze. Buttery Garlic Bread To Sop Up The Goodness.

**GENERAL TSO GLAZED CHICKEN LETTUCE WRAPS \$13**

Crispy Tempura Battered Bites, Tossed With Asian Veggies In An Authentic, Sweet & Tangy, Yet Slightly Spicy Sauce. Iceburg Lettuce Cups On The Side To Scoop Up The Goodness. Plenty To Share!

**SPINACH & ARTICHOKE DIP \$12**

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

**CORNERED BEEF 'N CABBAGE \$22**

A Pile Of Tender Sliced Brisket, Red Potatoes, Simmered Cabbage & Carrots, Irish Soda Bread.

**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.

**CLAMS WITH LINGUINE \$21**

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.

**OPEN FACE RUEBEN \$19**

A Heap Of Corned Beef On Rye Bread, Topped With Sauerkraut, Russian Dressing, Melted Swiss. Warm House Made Potato Chips, Dill Pickle.

**COTTAGE PIE \$18**

Cast Iron Skillet Simmered Beef, Peas & Carrots In A Savory Beef Gravy Topped With Creamy Mashed Potatoes And A Sprinkle Of Parmesan. Oven Baked Till Golden Brown.

**ROASTED CHICKEN RISOTTO \$22**

A Trio Of Wild Mushrooms Simmered With Creamy Arborio Rice. Topped With A Sliced Pan Roasted Frenched "Airline" Chicken Breast And Baby Heirloom Carrots. A Chicken Demi-Glace Splash.

**STEAK MAC 'N CHEESE \$28**

Half Pound Angus USDA "PRIME" Sirloin Steak Char-Broiled. Served Atop Our Creamy Macaroni & Cheese. Roasted Carrots, Green Beans And A Beef Demi Glace Splash.

**CAVATELLI & HOT ITALIAN PORK SAUSAGE \$19**

Fresh Pasta, Hearty Kale, Local Sausage From South River NJ. Hand Pulled, Pan Flashed In EVOO With Fresh Garlic. A Dollop Of Ricotta Cheese. Shaved Parmesan. Garlic Bread On The Side.

**HONEY MUSTARD CHICKEN WRAP \$17**

Flour Tortilla, Breaded Crispy Tenderloins, Baby Spinach, Fresh Tomatoes, Guacamole, Bacon, Shredded Jack And Cheddar. Honey Mustard Dressing. Warm House Made Potato Chips On The Side.

**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.

**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.

Please Be Kind. If You Are Un- happy Or Dissatisfied, Just Talk To Us Before Using Your Thumbs On The Phone... We Can Surly Resolve The Issue & Satisfy You Better Than An Internet Posting.