



## THE STORY OF JOHN A. FEENEY AND HIS SON, "BULL"

John A. Feeney was born in the village of Spiddal, County Galway, Ireland, on June 15, 1854. By 1878 John had moved to Portland, Maine and opened a grocery store, at 42 Center Street, that posed as a front for a saloon. John opened four others in following years which we've mapped in a mural on the first floor. His saloons became gathering places where John would greet new immigrants, help them settle, find jobs, and register them as citizens and voters.

John's son, John M. Feeney, was a successful fullback and defensive tackle on a Portland High state championship football team. He earned the nickname "Bull" because he would lower his leather helmet like a bull and charge through the line. Bull followed his brother Francis Feeney (later Francis Ford) to Hollywood, changed his name to John Ford and directed the classic Irish film, "The Quiet Man" among others. You'll find his statue at Gorham's Corner, where Fore, Bank, York, Pleasant and Danforth streets meet, a short walk from BULL FEENEY'S and not far from where his father once operated his "grocer."

BULL FEENEY'S would like to honor those families who have emigrated to Portland and elsewhere in the U.S. whether recently or, like Bull's family, generations ago.



MEETINGS & PRIVATE OCCASIONS  
FROM 10-170



Custom Menu Planning  
Four Fireplaces  
Five Themed Rooms  
Two Bars, Whiskey Room & Snug

Kid-Friendly  
Live Entertainment  
The Best Imported &  
Local Craft Brews

Maine's  
Most Extensive  
Selection of  
Single Malt Scotch,  
Irish & Bourbon  
Whisk(e)y

Portland was built on  
the backs of immigrant  
moonshiners.

We'll drink to that.

Steaks. Seafood.  
Hearty Irish Fare.



**BULL FEENEY'S**  
Lobsters love Guinness.

375 FORE STREET  
(IN THE OLD PORT, NEAR EXCHANGE)  
773.7210

WWW.BULLFEENEYS.COM  
FOOD SERVED 11:30a-12:30a DAILY

## Lobsters love Guinness. LUNCH & LATE

Served Daily from 11:30 a.m. until 5 p.m. & Friday and Saturday after 10 p.m.

### Starters

<b>MUSSELS</b> In Creamy Saffron-Herb Sauce \$9.95	<b>STEAMERS</b> In their own Juices with Drawn Butter \$10.95	<b>CRAB CAKES</b> Handmade with Fresh-picked Crab Meat Served with Citrus Aioli \$10.95	<b>LOBSTER QUESADILLA</b> Fresh Maine Lobster and Monterey Jack Cheese, Served with Sour Cream and Black Bean Salsa \$10.95
<b>PUB OR SWEET POTATO FRIES</b> Hand-cut Russet or Sweet Potatoes Side \$2.95 Plate \$4.50	<b>BONELESS CHICKEN FINGERS</b> Herb Coated with Honey-Mustard Sauce or Hot and Spicy with Blue Cheese Dressing Eight ounces \$6.95	<b>PUB WINGS</b> Mild or Spicy Oven Roasted Chicken Wings Served with Creamy Blue Cheese Dressing Twenty-four ounces \$7.95	<b>PLOWMAN'S PLATE</b> Sliced Stilton Cheese, Green Apples, Sliced Cheddar, Apple Chutney and Smoked Salmon Served with our Irish Soda Bread \$10.95

### Soups & Salads

<b>SPINACH SALAD</b> Baby Spinach with Maple-Vinaigrette Dressing, Blue Cheese, Red Onion and Toasted Pecans \$5.95	<b>FIELD GREENS</b> With a Mustard-Shallot Vinaigrette and Grape Tomatoes \$5.95 with Goat Cheese \$5.25	<b>CAESAR SALAD</b> Garlic Croutons, Hearts of Romaine, Roasted Red Peppers and Anchovies (Traditional) or without \$7.95 with Chicken \$10.95 with Shrimp \$11.95
<b>SALAD DRESSINGS SERVED ON THE SIDE:</b> Blue Cheese, Maple-Vinaigrette, Russian, Oil & Vinegar, Balsamic-Vinaigrette, Ranch, Mustard-Shallot Vinaigrette		
<b>SEAFOOD CHOWDER</b> Scallops, Shrimp, Whitefish and other Fresh Seafood in a Fish Stock and Heavy Cream with Potatoes, Bacon and Onions \$7.95	<b>SOUP OF THE DAY</b> Chef's Choice \$5.95	<b>IRISH STEW</b> Lamb Slowly Braised in Lager and Guinness Stout with Potatoes and Onions \$7.95

### Sandwiches (all sandwiches are served with your choice of Pub Fries, Sweet Potato Fries, Cole Slaw or a Side Salad)

<b>FISH SANDWICH</b> Crusted with Fresh Basil, Parmesan Cheese and Breadcrumbs Served with Citrus Aioli on a Toasted Potato Roll \$7.95	<b>CLASSIC MAINE LOBSTER ROLL</b> Succulent Morsels of Real Lobster Lightly Dressed and Served with Lettuce on a Toasted New England Roll \$11.95	<b>BLACKENED SALMON SANDWICH</b> Grilled Salmon with Lettuce and Citrus Aioli on a Toasted Potato Roll \$8.95
<b>PORTABELLO BURGER</b> Breaded, Deep-fried Portabello Mushroom with Boursin Cheese, Lettuce, Tomato and Onion on a Toasted Potato Roll \$8.95	<b>CHARBROILED VEGETABLE SANDWICH</b> Seasonal Vegetables with Boursin Cheese on your choice of Bread \$7.95	<b>OVEN ROASTED TURKEY SANDWICH</b> Our own Turkey Breast with Roasted Garlic Aioli, Lettuce, Tomato, Red Onion and Cheddar Cheese on your choice of Bread \$7.95 with Bacon \$8.95
<b>REUBEN</b> Our own Corned Beef on Rye with Sauerkraut, Swiss Cheese and Russian Dressing \$7.95	<b>CHARGRILLED BURGER</b> Eight ounces of Freshly Ground Beef with Lettuce, Tomato and Red Onion on a Toasted Potato Roll \$7.25 with Cheese \$7.95	<b>MUSHROOM SWISS CHEESEBURGER</b> Eight ounces of Freshly Ground Beef with Sautéed Mushrooms, Swiss Cheese, Lettuce, Tomato and Red Onion on a Toasted Potato Roll \$7.95
<b>BBQ ONION CHEESEBURGER</b> Eight ounces of Freshly Ground Beef with BBQ Sauce, Havarti Cheese, Caramelized Onions, Lettuce and Tomato on a Toasted Potato Roll \$7.95	<b>BACON BLUE CHEESEBURGER</b> Eight ounces of Freshly Ground Beef with Blue Cheese, Bacon, Lettuce, Tomato and Red Onion on a Toasted Potato Roll \$8.95	<b>BUFFALO CHICKEN SANDWICH</b> Buffalo Style with Blue Cheese, Lettuce, Tomato and Red Onion on a Toasted Potato Roll \$7.95
<b>MUSHROOM SWISS CHICKEN SANDWICH</b> With Sautéed Mushrooms, Swiss Cheese, Lettuce, Tomato and Red Onion on a Toasted Potato Roll \$7.95	<b>GRILLED CHICKEN SANDWICH</b> With Lettuce, Tomato and Red Onion on a Toasted Potato Roll \$7.25 with Cheese \$7.95	

### Hearty Fare

<b>PLOWMAN'S PLATE</b> Sliced Stilton Cheese, Green Apples, Sliced Cheddar, Apple Chutney and Smoked Salmon Served with our Irish Soda Bread \$10.95	<b>MAINE'S BEST FISH &amp; CHIPS</b> Fresh Beer Battered Fish Served with Cole Slaw and Pub or Sweet Potato Fries \$10.95	<b>BONELESS CHICKEN TENDERS</b> Herb Coated with Honey-Mustard Sauce or Hot and Spicy with Blue Cheese Dressing Served with Cole Slaw and Pub or Sweet Potato Fries Eight ounces \$10.95
<b>BOILED MAINE LOBSTER</b> Fresh One Pound Plus Lobster with Pub or Sweet Potato Fries and Cole Slaw Market Price		

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

## Lobsters love Guinness. DINNER

Served Daily from 5 p.m. until 10 p.m.

### Starters

<b>MUSSELS</b> In Creamy Saffron-Herb Sauce \$9.95	<b>STEAMERS</b> In their own Juices with Drawn Butter \$10.95	<b>CRAB CAKES</b> Handmade with Fresh-picked Crab Meat Served with Citrus Aioli \$10.95	<b>LOBSTER QUESADILLA</b> Fresh Maine Lobster and Monterey Jack Cheese, Served with Sour Cream and Black Bean Salsa \$10.95
<b>PUB OR SWEET POTATO FRIES</b> Hand-cut Russet or Sweet Potatoes Side \$2.95 Plate \$4.50	<b>BONELESS CHICKEN FINGERS</b> Herb Coated with Honey-Mustard Sauce or Hot and Spicy with Blue Cheese Dressing Eight ounces \$6.95	<b>PUB WINGS</b> Mild or Spicy Oven Roasted Chicken Wings Served with Creamy Blue Cheese Dressing Twenty-four ounces \$7.95	<b>PLOWMAN'S PLATE</b> Sliced Stilton Cheese, Green Apples, Sliced Cheddar, Apple Chutney and Smoked Salmon Served with our Irish Soda Bread \$10.95

### Soups & Salads

<b>SPINACH SALAD</b> Baby Spinach with Maple-Vinaigrette Dressing, Blue Cheese, Red Onion and Toasted Pecans \$5.95	<b>FIELD GREENS</b> With a Mustard-Shallot Vinaigrette and Grape Tomatoes \$5.95 with Goat Cheese \$5.25	<b>CAESAR SALAD</b> Garlic Croutons, Hearts of Romaine, Roasted Red Peppers and Anchovies (Traditional) or without \$7.95 with Chicken \$10.95 with Shrimp \$11.95
<b>SALAD DRESSINGS SERVED ON THE SIDE:</b> Blue Cheese, Maple-Vinaigrette, Russian, Oil & Vinegar, Balsamic-Vinaigrette, Ranch, Mustard-Shallot Vinaigrette		
<b>SEAFOOD CHOWDER</b> Scallops, Shrimp, Whitefish and other Fresh Seafood in a Fish Stock and Heavy Cream with Potatoes, Bacon and Onions \$7.95	<b>SOUP OF THE DAY</b> Chef's Choice \$5.95	<b>IRISH STEW</b> Lamb Slowly Braised in Lager and Guinness Stout with Potatoes and Onions \$7.95

### Entrées (all entrées, except pasta, are served with our Chef's Daily Vegetable and Potato, Rice Pilaf, Pub Fries or Sweet Potato Fries)

<b>OVEN ROASTED HALF CHICKEN</b> With Natural Pan Jus \$12.95	<b>VEGETARIAN PASTA</b> Seasonal Veggies Tossed with Garlic and Fresh Herbs, Served over Linguini in a Creamy Alfredo Sauce \$11.95 with Chicken \$14.95
<b>Seafood</b>	
<b>BAKED HADDOCK &amp; SCALLOPS</b> Fresh North Atlantic Haddock and Scallops Rolled in Cracker Crumbs, Butter, Wine and Lemon and Baked to a Golden Brown \$15.95	<b>CHARBROILED SCALLOPS</b> Grilled Dayboat Sea Scallops \$18.95
<b>PAN SEARED SALMON FILET</b> With a Maple-Mustard Glaze \$15.95	<b>SHRIMP &amp; ROASTED VEGETABLE PASTA</b> Large Shrimp Sautéed in Scampi Butter, Served over Linguini \$16.95
<b>BOILED MAINE LOBSTER</b> Fresh One Pound Plus Lobster Market Price	<b>CLASSIC MAINE LOBSTER ROLL</b> Succulent Morsels of Real Lobster Lightly Dressed and Served with Lettuce on a Toasted New England Roll \$11.95
<b>GRILLED GAELIC RIB-EYE</b> Ten ounce Rib-Eye Served over our Irish Whisky Sauce \$19.95	<b>BLACK &amp; TAN SIRLOIN</b> Twelve ounce New York Sirloin Slow-Marinated in Guinness Stout and Bass Ale, Brushed with Worcestershire Sauce and Served with Dipping Butter \$20.95
<b>CHARGRILLED NEW YORK STRIP</b> Tender Center Cut Eight ounce \$19.95 Twelve ounce \$19.95	<b>HONEY BBQ TRIO</b> Chargrilled New York Sirloin, Chicken Breast and Skewered Shrimp Brushed with Steve's Honey BBQ Sauce \$20.95



Add a Four ounce  
Maine Lobster Tail for  
\$11.95  
(\$9.95 with any Entrée)

### Hearty Fare

<b>BANGERS &amp; COLCANNON</b> Traditional Irish Sausages with Mashed Potatoes and Cabbage Cooked in Bacon and Onion Butter \$8.95	<b>MAINE'S BEST FISH &amp; CHIPS</b> Fresh Beer Battered Fish Served with Cole Slaw and Pub or Sweet Potato Fries \$10.95	<b>CHARGRILLED BURGER</b> Eight ounces of Freshly Ground Beef with Lettuce, Tomato and Red Onion on a Toasted Potato Roll \$7.25 with Cheese \$7.95
<b>SHEPHERD'S PIE</b> Layers of Ground Lamb, Onion, Peas and Carrots Smothered in Lager Gravy and Topped with Mashed Potatoes, Cheddar Cheese and Fresh Parsley \$10.95	<b>BONELESS CHICKEN TENDERS</b> Herb Coated with Honey-Mustard Sauce or Hot and Spicy with Blue Cheese Dressing Served with Cole Slaw and Pub or Sweet Potato Fries Eight ounces \$10.95	<b>PLOWMAN'S PLATE</b> Sliced Stilton Cheese, Green Apples, Sliced Cheddar, Apple Chutney and Smoked Salmon Served with our Irish Soda Bread \$10.95

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