



TO SHARE

BANSHEE FAMOUS CHICKEN TENDERS 16

panko breaded or ale battered
buffalo // bbq // honey mustard // cajun // gold

ROASTED CHICKEN WINGS 16

double-roasted wings // celery // bleu cheese
buffalo // bbq // honey mustard // cajun // gold
additional sauces +1

CHEF'S HOUSE MADE EGG ROLLS

STEAK & CHEESE 8

shaved sirloin // american cheese // onion // bell pepper // house au jus

BUFFALO CHICKEN 7

roasted pulled chicken // mozzarella // frank's hot sauce // bleu cheese

TACOS

BEEF TENDERLOIN 9 EACH

flour or corn tortilla // seared tenderloin of beef // charred scallion crema // avocado
pico de gallo // cilantro-lime drizzle

CRISPY HADDOCK BAJA 8 EACH

flour or corn tortilla // beer battered local haddock // charred jalapeño crema
pickled red onion // house pico de gallo

NACHOS 17

corn tortilla chips // shredded cheddar // black beans // roasted corn // jalapeño
scallion // pico de gallo // chipotle crema // sour cream // lime
add buffalo chicken +5

BANSHEE SPICE BAG FRIES 16

house seasoned pub fries // crispy chicken // onion // pepper // chili flakes
curry sauce

MOZZARELLA STICKS 14

house made mozzarella sticks // house marinara

WAGYU QUESADILLA 19

flour tortilla // seasoned wagyu beef // sautéed peppers // cheddar-mozzarella blend
crunchy onion strings // charred scallion salsa // house au jus

BURRATA & TOMATO 18

local burrata // vine-ripe tomato // arugula // evoo // aged balsamic // sea salt // crostini

SOUP, SALAD & BANSHEE BOWLS

N.E. CLAM CHOWDER 9 | 13

oyster crackers

SOUP OF THE DAY

please see specials // ask your server

HOUSE 12

mixed field greens // cucumber
cherry tomato // shaved red onion
carrot matchsticks // lemon-herb vinaigrette

CAESAR 14

romaine // herb croutons
shaved parmesan-asiago-romano blend
caesar dressing

MEDITERRANEAN CHOPPED 14

romaine // iceberg // cucumber // chickpea
kalamata olive // red onion // crumbled feta
artichoke // house Italian vinaigrette

POWER BOWL 14

quinoa // roasted cauliflower // broccoli
carrot // pepper // snap pea // field greens
roasted garlic hummus // apple-honey
vinaigrette

PROTEIN ADD ONS

crispy or blackened chicken +8
blackened gulf shrimp +11
house marinated sirloin tips +9

SANDWICHES & WRAPS

choice of pub fries, roasted vegetable or house salad // pickle spear

THE SIGNATURE TURKEY CLUB 17

sourdough // thin-sliced roast turkey
old smoke house crispy bacon
vine-ripe tomato // shredded iceberg
fried egg // house spicy aioli

TENDERLOIN ROYALE 19

toasted ciabatta // seared tenderloin of
beef // horseradish & green peppercorn
cream // arugula // sautéed mushroom
caramelized shallot // dubliner reserve aged
cheddar // house au jus

SIRLOIN STEAK TIP 18

ciabatta // sliced house marinated sirloin
guinness-braised onion // sautéed
mushroom // garlic aioli

BUTTERMILK FRIED CHICKEN 17

warm brioche roll // pickle-brined chicken
thigh // caper aioli // red onion // dill pickle
coleslaw

HERB-CRUSTED

CHICKEN CAESAR WRAP 17

sun-dried tomato tortilla // crispy or grilled
chicken // romaine hearts // shaved
parmesan-asiago-romano blend
caesar dressing // garlic-butter crouton
crumble // old smoke house bacon bits
lemon zest

SIRLOIN CAESAR WRAP 18

sun dried tomato tortilla // romaine
thin-sliced house marinated sirloin
garlic butter crouton crumble //caesar
dressing // avocado slices // old smoke
house bacon bits

ENTRÉES

BEER BATTERED FISH & CHIPS 24

local haddock // pub fries // tartar
house coleslaw // lemon

HOUSE MARINATED SIRLOIN TIPS 24

pub fries or mashed potato // house salad

SIDES

PUB FRIES 6

CURRY SAUCE 5

TATER TOTS 6

HOUSE SIDE SALAD 7

MASHED POTATO 4

WAGYU BURGERS

choice of pub fries, roasted vegetable or house salad // pickle spear

WAGYU CHEESE 16

brioche // american cheese // marie rose
sauce // shredded lettuce // tomato

WAGYU JAMESON BURGER 16

brioche // cheddar cheese // jameson sauce
crispy tobacco onion strings // shredded
lettuce // tomato

WAGYU 1817 19

1817 was the first year guinness was shipped from
Ireland to the United States

toasted brioche // dubliner reserve aged
cheddar // old smoke house bacon
guinness-braised onion // bacon & roasted
garlic aioli

(V) JAMESON IMPOSSIBLE 17

brioche roll // 6oz house rolled plant-based
patty // crispy tobacco onion strings
house jam

PIZZA

dough or cauliflower (GF) base

ask your server for chili flakes

CHEESE 14

tomato sauce // mozzarella

PEPPERONI 15

tomato sauce // mozzarella // pepperoni

BACON, CHICKEN & RANCH 17

tomato sauce // mozzarella // old smoke
house bacon // crispy chicken // ranch
drizzle

HARVEST 16

evoo // burrata // broccoli // cauliflower
snap pea // roasted corn // pepper // carrot

DESSERT

WARM APPLE PIE EGG ROLL 9

thatcher farms small batch vanilla ice cream
salted caramel drizzle



Book your next party at The Banshee private function room.

Private room on the 2nd floor can be reserved for groups. It's an ideal venue for meetings, company parties, or private family functions. For more information contact ray@bansheeboston.com.

Please add 7% meals tax, items are cooked to order, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, please inform your server of any food allergies, items marked with a (GF) are prepared with gluten free products, however we are not a gluten free environment.