

Murphy's stocks the finest Pacific Coast Oysters around and serves them only when they are in prime condition. Please ask your server or our daily fresh sheet for today's selection.

## SMALL PLATES/SHAREABLES

<b>EDAMAME HUMMUS</b>	6	<b>BAKED BRIE</b>	9
<b>FLAT BREAD</b>		panko-cruste triple cream brie, cooked golden, raspberry puree, crostini, fresh fruit	
<b>SHRIMP, AVOCADO, CHEESE &amp; ONION</b>	6		
<b>CHICKEN, BALLARD FARMS FETA, GAZPACHO</b>	7		
<b>MURPHY'S QUESADILLA</b>			
<b>STEAMER CLAMS</b> small 8 large 13		<b>SHRIMP</b>	10
simmered in white wine, butter & garlic		<b>CHICKEN</b>	10
		<b>STEAK</b>	13
<b>CRAB &amp; SHRIMP STUFFED MUSHROOMS</b>	11	<b>COCONUT PRAWNS</b>	12
<b>PRAWN COCKTAIL</b>	11	coconut-panko cruste, coconut plum sauce	
<b>FRIED PACIFIC OYSTERS</b>	10	<b>CALAMARI</b>	11
hand-breaded, cooked golden, cilantro-cocktail sauce		lemon thyme aioli	

### MURPHY'S APPETIZER SAMPLER

Pick Any 3 ~ \$12 Pick All 6 ~ \$19  
 Seared Scallops | Prawn Cocktail | Crab Napoleon  
 Mozzarella Tomato Stack | Ahi Poke | Lobster Crostini

## SOUPS & STARTER SALADS

<b>FRENCH ONION</b> Cup 4 Onion Bowl 7		<b>MURPHY'S SALAD</b>	6
swiss cheese, crouton & parmesan		romaine, chopped egg, toasted almonds, tarragon dressing, gorgonzola cheese, bay shrimp	
<b>LOBSTER BISQUE</b> Cup 4 Bowl 7		<b>SPINACH SALAD</b>	5
rich & creamy		warm bacon vinaigrette	
<b>CLAM CHOWDER</b> Cup 4 Bowl 7		<b>BLEU-PEAR SALAD</b>	5
new england style		spring greens, tarragon vinaigrette, pear, gorgonzola cheese & candied pecans	
<b>HOUSE MIXED GREEN SALAD</b>	4	<b>CAESAR SALAD</b>	5
<b>WEDGE</b>	6		
iceberg lettuce, tarragon vinaigrette, tomatoes, gorgonzola & candied pecans			

## ENTREE SALADS

<b>THAI CHICKEN SALAD</b>	15	<b>SPINACH &amp; GOAT CHEESE SALAD</b>	15
grilled, sliced chicken breast, bell peppers, carrots, celery, mandarin oranges, cucumbers, wontons, spicy peanut dressing		spinach tossed with sundried tomato, cherry tomato, finished with crisp prosciutto, crumbled goat cheese, hazelnut-honey dressing	
<b>OREGON BAY SHRIMP LOUIE</b>	15	<b>SPICY CHICKEN CAESAR</b>	13
bay shrimp, grape tomatoes, olives, asparagus, boiled egg, iceberg lettuce		served over crisp romaine, house croutons, caesar dressing in a parmesan basket	

All steaks are cooked to order. \*Consuming raw, under-cooked and unpasteurized food items may increase your chance of foodborne illness. \*We use nuts and nut based oils in some of our menu items. If you are allergic to nuts or any other foods, please let us know

# MURPHY'S

SEAFOOD & STEAKHOUSE

## LUNCH COMBINATIONS

Any **Two** Items from the 3 Categories Below | 1 Item Per Category \$12.50  
 Any **Three** Items from the 3 Categories Below | 1 Item Per Category \$13.75

### SOUP & SIDES

**CUP-RAZOR CLAM CHOWDER**

**CUP-LOBSTER BISQUE**

**CUP-FRENCH ONION**

**HOUSE CUT FRIES ~OR~ SWEET POTATO FRIES**

### SALADS

**SIDE CAESAR**  
house croutons

**SIDE HOUSE**  
choice of dressing

**1/2 THAI CHICKEN**  
spicy peanut dressing

**1/2 OREGON BAY SHRIMP LOUIE**  
choice of dressing

### SANDWICHES

**1/2 MONTE CRISTO**  
raspberry puree

**1/2 REUBEN**  
melted swiss

**1/2 FRENCH DIP**  
au jus

**PETITE CRAB & SHRIMP MELT**  
on baguette

**BEST LUNCH DEAL IN BOISE**

## SANDWICHES

choice of seasoned house-cut fries, sweet potato fries or seasonal fruit

**STEELHEAD BLTA**  
steelhead fillet on thick-sliced toast, mayonnaise, iceberg lettuce, tomato, bacon, avocado, roasted gazpacho tartar 14

**KING CRAB & SHRIMP MELT**  
alaska king crab & shrimp, mixed with tomato, scallion, parmesan, cream cheese & red onion. Toasted baguette 13

**FRENCH DIP**  
thinly sliced roast beef on a french baguette with au jus 12  
 Add: caramelized onions, mushrooms, or swiss .99 each

**MONTE CRISTO**  
honeyed ham, roasted turkey, wisconsin cheddar & swiss, griddled and served with raspberry puree 12

**AHI TUNA SALAD**  
ahi tuna mixed with capers, onion, garlic mayonnaise, pickle. Served on focaccia with iceberg lettuce, olive tapenade, tarragon dressing 12

**CUBAN**  
slow roasted pork loin, shaved thin and served on our pub roll with garlic-cilantro mayonnaise, roasted jalapenos, caramelized red onion and creamy mozzarella 12

**HEMINGWAY CLUB**  
said to be a favorite of Ernest Hemingway. seasoned & grilled mahi-mahi fillet, on toasted thick-sliced white bread, with chipotle mayo, red onion, bacon, jack cheese, tomato and iceberg lettuce 13

**REUBEN'S REUBEN**  
pastrami, corned beef, sauerkraut, swiss, horseradish-louie dressing, served on rye 12

## MURPHY'S BURGERS

choice of seasoned house-cut fries, sweet potato fries or seasonal fruit

**PATTY MELT**  
seasoned burger patty, thick-sliced bacon, avocado, swiss cheese, mayonnaise, served on toasted rye bread 11

**CHICKEN N' BRIE BURGER**  
seasoned & grilled chicken breast, on toasted brioche with brie cheese, bacon-tomato relish, basil aioli, and iceberg lettuce 12

**BACON CHEDDAR BURGER**  
ballard farms white cheddar, thick-sliced bacon, lettuce, tomato and onion, brioche bun 11

**THE PLAIN JANE**  
simply, our seasoned burger patty, topped with lettuce, tomato, onion and dill pickles, brioche bun 9

## LUNCH ENTREES

<b>HALIBUT FISH &amp; CHIPS</b>	17	<b>TOP SIRLOIN</b>	15
alaskan halibut, dipped in tempura, cooked golden. Served with caper tartar sauce, slaw, house-cut fries		8oz., grilled, finished with cabernet-shallot demi. Served with mashed potatoes and vegetables	
<b>CEDAR PLANKED KODIAK SALMON</b>	15	<b>STEELHEAD</b>	14
oven roasted on a cedar plank, with lemon beurre blanc, mashed potatoes, vegetables		simply grilled or blackened, mashed potatoes, vegetables	
<b>BASIL CRUSTED ALASKA HALIBUT</b>	18	<b>SEAFOOD JAMBALYA</b>	15
lightly seasoned, grilled and served with mashed potatoes, vegetables		rock shrimp, chicken, andouille sausage, cajun style, jasmine rice	
<b>PACIFIC FISH TACOS</b>	14	<b>POTATO CRUSTED COD</b>	15
pan-seared, fish varies due to season and fishing conditions, seasoned with blackening spice, flour tortillas, ancho-aioli, ginger slaw		long-line alaska true cod tomato-bacon relish, mashed potatoes, vegetables	

JOIN US FOR SUNDAY CHAMPAGNE BRUNCH!

JOIN OUR MVP CLUB VISIT...WWW.MURPHYSBOISE.COM

## WINE LIST

### WINE FLIGHTS

Any 3 taster glass pours \$9.99

<b>CHARDONNAY</b>		<b>PINOT NOIR</b>	
Sawtooth, ID	6.75 23	Sockeye, WA	9.00 30
Columbia Grand, WA	8.50 28	Firesteed, 'OR	10.50 35
Pend d'Oreille, ID	9.75 33	Erath, OR	12.00 38
Chateau Ste Michelle, WA	8.75 34	Hahn Estates . Monterey, CA	42
A to Z, OR	10.50 35	A to Z, OR	50
Kendall Jackson, CA	9.50 36	Argyle . Willamette Valley, OR	60
3 Horse Ranch, ID	39	Rex Hill . Reserve, OR	75
La Crema . Sonoma Coast, CA	38	<b>ZINFANDEL</b>	
L'Ecole No. 41 . Col Valley, WA	40	Dancing Bull . "Lodi", CA	7.00 24
Jordan . Russian River, CA	64	Howling Moon-Lodi, Drytown, CA	8.50 28
		Rosenblum . Pasa Robles, CA	45
		Maryhill . Reserve, WA	62
<b>SAUVIGNON BLANC</b>		<b>MERLOT</b>	
Waterbrook . Col. Valley, WA	7.75 24	Red Rock . Sonoma County, CA	6.75 23
Rodney Strong . Charlottes, CA	8.00 25	Sycamore Lane, CA	7.25 28
Kim Crawford . New Zealand	38	Terra Blanca, WA	40
Nobilo . Marlborough, N. Zealand	39	Barnard Griffin . Col Valley, WA	10.50 38
Ferrari-Carano . Sonoma, CA	39	Murphy-Goode . Alex. Valley, CA	9.00 32
		Stags' Leap . Napa Valley, CA	70
<b>OTHER WHITES, BLENDS</b>		<b>OTHER REDS</b>	
Riesling . Ste. Chapelle, ID	6.25 22	Syrah . Covey Run . Col./Yak, WA	6.25 22
White Zinfandel . Beringer, Napa, CA	6.25 22	Syrah . Bridlewood . Coast, CA	10.00 34
Gewurztraminer . Ste Michelle, WA	6.25 22	Syrah . 3 Horse Ranch, ID	40
Fume Blanc . Hogue, WA	7.00 24	Malbec, Sagelands, Col Valley, WA	38
Pinot Grigio . Maryhill, WA	8.25 27	Meritage . Woodriver . ID	10.00 36
Viognier . Peltier, Acampo, CA	11.50 37	Meritage . Estancia . Paso Robles, CA	64
Pinot Gris . Acrobat, OR	8.25 27	<b>CABERNET SAUVIGNON</b>	
Pinot Gris . Seven Hills, OR	36	Sockeye, WA	7.75 24
Pinot Gris . Woodriver . ID	9.00 30	Rutherford Ranch . Napa Valley, CA	9.75 33
		Sycamore Lane, CA	7.25 28
<b>SPARKLING &amp; CHAMPAGNE</b>		Sawtooth, ID	10.00 34
Korbel "Brut", CANV (split)	7.25 33	Sagelands . Columbia Valley, WA	8.50 28
Trevisol "Prosecco", Italy NV	33	Peltier Station . Acampo, CA	9.00 32
Gloria Ferrar "Sonoma Brut", CANV	44	Canoe Ridge, WA	48
Domaine Chandon "Blanc de Noir", CANV	47	Robert Mondavi . Napa Valley, CA	56
		Dunham Cellars, WA	85
<b>CHAMPAGNE</b>		Joseph Phelps . Napa Valley, CA	110
Dom Perignon	185	Rubicon Estate . 'Cask' . Napa, CA	135

## BIG HORN BEER

### BLONDE

our nationally recognized Blonde ale is light in color and pleases with a mild, sweet and slightly malty flavor.

### BIG HORN HEFEWEIZEN

an unfiltered, authentic, German-style wheat beer utilizes a special German yeast strain to give this beer its characteristic cloudiness & banana-clove flavors.

### BUTTFACE AMBER ALE

our medal-winning American-style amber ale features malty caramel flavors and a smooth, slightly sweet finish

### BIG RED

assertive citrus flavor and aroma with a pleasantly hoppy finish

### 71 PALE ALE

a distinctly drinkable Pale Ale brewed with a touch of rye and a blend of 5 hops. Deep copper in color with a subtle spicy rye character & an enjoyable hoppy flavor.

### TOTAL DISORDER PORTER

rich and smooth, our award-winning brown Porter features the flavor of chocolate and caramel

## THE PERFECT MATCH FOR LUNCH

*Chateau Ste Michelle*

### CHARDONNAY

"My goal with the Columbia Valley Chardonnay is to make it a pleasurable, food-friendly Chardonnay. This is a fresh, soft style of Chardonnay with bright sweet citrus fruit character and subtle spice and oak nuances. We blend Chardonnay grapes from vineyards all over Washington's Columbia Valley to make this a complex, interesting wine. The sur lie aging gives it an appealing softness." \$8 gl | \$31 btl

**Bob Bertheau, Head Winemaker**

**ERATH**  
WINERY

### PINOT NOIR

"Luminous like a sparkling gem, the '08 vintage of Erath's Oregon Pinot Noir is a beautiful one. Bright cherry and juicy red plum aromas are lifted by a hint of exotic, zesty spice. The sweet entry leads to mouth-filling cherry pie, red currant and vanilla-coffee flavors that extend into a subtle smokiness and a long, luxurious finish."

\$10 gl | \$39 btl

**Gary Horner, Erath Winemaker**

## SKINNY COCKTAILS

All 100 calories or less!



### Cubre Libre Lime Bite~100 cal

Captain Morgan Lime Bite rum, Diet Coke, limes, muddled with ice

### La Mojita Finlandia~100 cal

Finlandia Vodka, Splenda, club soda, raspberries and muddled limes, shaken and served over ice

### Orange Cuervo Margarita~100 cal

Jose Cuervo Gold Tequila, Cointreau, Crystal Light Orange, lime juice, served in a salt-rimmed chimney glass

### Ketel Kooler~90 cal

Ketel One Citron Vodka, Crystal Light Lemonade, muddled lemon slices, over ice



**LUNCH**