



Starters & Shareables

Irish Curry Chips (400cals)	\$10
Crispy pub fries with Irish curry sauce	
Chicken Wings (637 cal)	\$14
Dry-seasoned wings, or pick a sauce: caribbean buff-a-que, mango habanero with blue cheese dressing, celery, carrots	
Fried Mozzarella Sticks (450 cal)	\$12
Served with house-made marinara	
Soft Pretzel Sticks (432 cal)	\$11
Beer cheese, Dijon grain mustard	
Pub Nachos (925 - 1250 cal)	\$13
Pico de gallo, jalapeños, sour cream and guacamole Add grilled chicken +3.50 Add ground beef +3.50	
Fried Pickles (534 cal)	\$8
Lightly battered Dill Pickle Chips with buttermilk ranch dip.	
Chicken Quesadilla (705 cal)	\$12
Melted cheese, Tinga shredded chicken, with drizzled sour cream, guacamole, and pico de gallo	
Veggie Quesadilla (580 cal)	\$12
Melted cheese, black beans, roasted corn, roasted red pepper, mushrooms and served with sour cream, guacamole, and pico de gallo	
R.I. Calamari (510 cal)	\$14
Crispy fried Rhode Island-style calamari with hot peppers, toasted in garlic butter	
Sweet & Spicy Cauliflower (405 cal)	\$11
Tempura fried crispy cauliflower, sesame seeds, scallions	

Soups & Salads

Caesar Salad (580 cal)	\$10
Romaine lettuce, Romano cheese, croutons, Caesar dressing Add grilled chicken +3.50	
Chicken Cobb Salad (701 cal)	\$14
Romaine lettuce, hard-boiled egg, avocado, bacon, tomatoes, roasted corn, blue cheese crumbles, chicken	
Southwest Chicken Salad (480cal)	\$14
Romaine, mixed greens, roasted corn, black beans, avocado, pico de gallo, gruyere cheese, tossed in Santa Fe ranch dressing, tortilla strips, chicken	
Greek Salad (389 cal)	\$11
Mixed greens, cherry tomatoes, cucumbers, shredded roasted red pepper, pepperoncini, red onions, feta, Kalamata olives tossed with Greek dressing	
Falafel Salad (413 cal)	\$13
Falafel, cucumber, tomatoes, radish, cabbage, roasted red pepper and tahini dressing	
Clam Chowder (413 cal)	\$7
New England style	
French Onion (280 cal)	\$5
Slow-cooked onion, savory beef broth, toasted bread, Swiss and Parmesan	

Flatbreads

Pepperoni Flatbread (630 cal)	\$13
Crispy pepperoni, mozzarella, marinara sauce and fresh oregano	
Caprese Basil Flatbread (620 cal)	\$12
House-made marinated balsamic roasted tomatoes, fresh basil, mozzarella	
Classic Cheese Flatbread (610 cal)	\$12
Mozzarella, provolone, and Parmesan melted on top of marinara and finished with fresh basil.	

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FULLER'S PUB

Fuller's Favorites

Fish & Chips (690 cal)	\$17
Beer battered catch of the day with coleslaw, tartar sauce	
The Schwefel (670 cals)	\$14
Corned beef, Swiss cheese, sauerkraut, thousand island dressing, rye bread	
Chicken Caesar Wrap (550 cal)	\$13
Grilled chicken, romaine lettuce, Romano cheese, Caesar dressing, served with potato chips	
Buffalo Chicken Wrap (650 cal)	\$13
Crispy chicken tossed in our Caribbean buffalo sauce, celery, shaved carrots, lettuce, blue cheese dressing, served with potato chips	
Falafel Naanwich (450 cal)	\$14
House-made falafel, roasted tomatoes, crunchy lettuce & creamy tzatziki wrapped in warm naan bread, served with potato chip	
Guinness Beef Stew (720 cal)	\$16
Beef chuck shoulder, golden yukon potatoes, carrots, onion, celery, served with bread	
Chicken Caprese (550 cal)	\$13
Chicken with melted fresh mozzarella, arugula, marinated tomatoes, pesto aioli, with fries on toasted ciabatta	
California Turkey Club (600 cal)	\$14
Turkey, avocado, BLT, mayo, toasted on sourdough bread, served with fries.	
Cheesesteak (800 cal)	\$15
Shaved Steak, Poblano peppers, onions, mushrooms, pepperoni & American white cheese on a baguette roll, served with fries	

Burgers

All burgers and sandwiches served with a side of fries.

The Classic Pub Burger (975 cal)	\$14
Beef, lettuce, tomato, onion, American cheese, bacon, pickle	
Add bacon +2.50	
Black Bean Burger (920 cal)	\$13
Black Bean Burger, Swiss Cheese, Lettuce, Tomato, Red onion, fresh Guacamole	
Blue Cheese Bacon Burger (1040 cal)	\$14
Our Classic Burger has lettuce, tomato, caramelized onion, bacon, and melted blue cheese	
Cajun Burger (1000 cals)	\$13
Cajun-spiced burger, pepper jack cheese, jalapenos, lettuce, tomato, and Chipotle aioli	

Before placing your order, please inform your server if a person in your party has a food allergy. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Fuller's Story

Edwin D. Fuller is the President of Laguna Strategic Advisors LLC and a leading figure in the hospitality industry. A 1968 Boston University graduate, Fuller also attended Wake Forest University and completed the Harvard Graduate School of Business Advanced Management Program. His commitment to education and corporate social responsibility is evident in his roles as Vice Chairman of BU's Board of Overseers and Chairman of the Hospitality Advisory Board, as well as his involvement in advisory boards at UC Irvine and California State University.

A decorated U.S. Army Captain, Fuller earned the Bronze Star and Army Commendation Medal for his service in Vietnam and Germany. Joining Marriott in 1972, he advanced through key roles, including chief sales and marketing officer, before becoming senior vice president and managing director of international lodging operations in 1991, and later president and managing director in 1997. He is renowned for his role as the former President and Managing Director of International Lodging at Marriott International. Over nearly 22 years, Fuller led Marriott's expansion from 16 to over 550 hotels in more than 70 countries, with 175 additional hotels under development.

Fuller has received numerous accolades, including the University of Nevada Las Vegas 2013 Hospitality Industry Leader of the Year Award and several lifetime achievement awards from prestigious hospitality organizations. His contributions to the industry and education have made a lasting impact.