

This new Irish bar in downtown Norfolk is actually from Ireland

By Amir Vera
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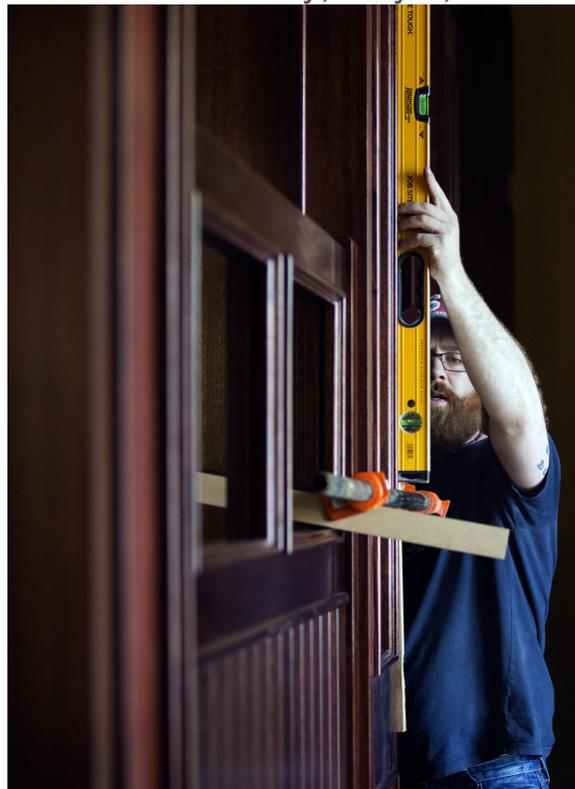


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Keith Hughes, left, and Steve McAleese with GGD Global install a solid mahogany panel at the hostess station at Grace O'Malley's Irish Pub in downtown Norfolk on Sunday, May 8, 2016. The workers are installing the bar, which was built in Ireland and shipped to Norfolk. It will take about two weeks to completely assemble the bar.



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Steve McAleese, left, and owner Martin Marron, right, check out the panels that were installed at the entrance of Grace O'Malley's Irish Pub in downtown Norfolk on Sunday, May 8, 2016.



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Keith Hughes checks the alignment of a mahogany panel at the hostess station at Grace O'Malley's Irish Pub in downtown Norfolk on

Sunday, May 8, 2016. The workers are installing a bar that was built in Ireland and shipped to Norfolk.



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Keith Hughes with GGD Global installs a solid mahogany panel at the hostess station at Grace O'Malley's Irish Pub in downtown Norfolk on Sunday, May 8, 2016.

NORFOLK

When Mo & O'Malley's Irish Pub closed last summer, Martin Marron and his wife Christy realized Norfolk needed to keep that touch of Ireland.

“One of the largest populated areas of Virginia didn't have an Irish pub, that seemed crazy,” Martin said. “Somebody had to step up and do it.”

The couple decided to start constructing their own bar called Grace O'Malley's Irish Pub at 211 Granby St.

Martin said he wanted to give customers an authentic

experience. Everything in the bar from the mahogany woodwork to the light fixtures and the tile is from Ireland. Christy said in an email that items were constructed by GGD Global Design House in Northern Ireland and shipped to the bar through Norfolk International Terminals.

“This is as authentic as it gets,” Martin said. “People are into the ethnicity and authenticity of it. There’s a culture in Ireland that people seem to open up to.”

The bar will feature traditional Irish food and drinks – with 16 beers on tap – as well as Irish entertainment. The most authentic part, though, is that they are hoping to have two Irish students on staff as well as an Irish bartender and an Irish server.

“Our staff would be diverse,” Martin said.

Aside from the music and food, the pub also looks to have great craic (pronounced “crack”). Craic, Christy said, is the Irish term for news, gossip, fun and entertainment.

“We’re all about who you drink with and the company you keep and the craic you have,” Martin said. “It’s not what you drink, it’s who you’re drinking it with that makes Irish pubs special.”

The couple plans to have a soft opening in June with a grand opening sometime after that.

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