



Food Menu

Snacks

Granny's Green Olives 4 / Bread & Butter 2.50
Lambay Island Whelks (Sea Snails) in a Ginger, Garlic & Lemon Butter 6
(Not Sure About Whelks ? Try em, don't like em, no charge !)

Small / Large Plates

Lambay Island Crab & Wexford Prawn Gratin 15.95 / 31 Large With Chips
Grilled Whole Dublin Bay Prawns, Salt & Lemon 12 / Large with Chips 24
Prawn Fritti, Chilli and Wild Garlic Dressing, Citrus Aioli 11
Blue Fin Tuna Tartare, Sesame Dressing, Avocado 12
Bellota Jamon Iberico (Acorn- Fed Spanish Ham), DOP Mozzarella, Olives 14
Fried Gruyere Cheese with Honey 8
Prawn and Smoked Salmon Fish- Cakes 10 / Large 18 with Chips
Wild Duck & Mushroom Arancini, Aged Balsamic, Truffle Aioli 10.50

Larger Plates – Main Course Size or Sharing Platters

Lobster Platters, CAUGHT TODAY– From our Local Day Fisherman Steven Farren
Butter Roasted Howth Bay Lobster Chips & Hollandaise

¼ Lobster with Prawns 29 / ½ Lobster with Crab Claws & Prawns 45

-- Lobster Platter for 2 to Share --

Large Whole Lobster, Lambay Island Crab Claws, Dublin Bay Prawns,
Mussels, Clams 45 Per Person

€15 Lunch Deal - Moules Frites

Irish Mussels in a Lemon, Wild Garlic & Coriander Cream, Home- Made Chips
(€20 with a Glass of Jean Paul Seguin Sauvignon Blanc, Loire Valley, 2017 – Organic)

Seafood Linguine

Prawns, Irish Mussels, Calamari, and Cockles in Garlic Butter and Cherry Tomatoes 21

Seafood Platters for 1 or more

Black Sole, Crab Claws, Prawns, Mussels & Clams in Lemon Butter, Sauces & Chips
30 Per Person

Rib Eye Steak

10oz Rib Eye Steak, Chips, Onion Rings, Bearnaise 27.50