

FRIES, Lime salt

**BUTTERED NEW POTATOES** 



## Oysters

CARLINGFORD OYSTERS 3/6/9/12 Shallot vinaigrette 14/27/41/50

- $St$	arters & SI	haring —	
BREAD V GFA artisan butter, balsamic	6	CALAMARI GFA DF Almond skordalia	9
MACKEREL RILLETTES DFA Garlic, bay leaves, house bread	9	CEVICHE GF DF Avocado, lime	9
GAMBAS PIL PIL Garlic oil	8	SMOKED SALMON GFA DFA Burnt limes, Capers, dill creme fraiche	13
PINT OF PRAWNS GFA DF Bloody Mary mayonnaise, house bread	16	KEDGEREE ARANCINI GF DFA Confit egg yolk, chives, black tobiko	14
SOFT SHELL CRAB GF DF Tempura batter, chilli jam	13	SEARED SCALLOPS (3 or 6) GF DFA Endive	16/29
	– Fish		
FISH & CHIPS GF DFA Our take on a classic.	19	SEARED TUNA STEAK GF DF Chimichurri	24
SKATE WING GF DFA Lemon, caper butter sauce	20	HAKE, HOT & SOUR BROTH GF Hake fillet, samphire & hot broth	21
	- Mains	/	
FISH PIE GFA Smoked fish, gratinated potato, King Prawn & Scallo	<b>19</b>	HISPI CABBAGE VE GFA DFA Harissa butter	16
MUSSELS OF THE DAY GFA Cornish Mussels, sourdough	21/38	SEAFOOD LINGUINE Prawns, Clams, Mussels, Squid	19
FISH BURGER DF Curry sauce, fries	19		
GRANDE MER PLATTER for two GF DF Oysters, Langoustine, King Prawn, Mussels, clams	70	MINI MER PLATTER GF DF Oysters, King Prawn, Mussels, Clams	30
SEAFOOD BOIL for two GFA DFA Whole king prawns, clams, mussels, sausage, corn	39		
(	— Sides		
SAUTÉED SPRING GREENS, SAMPHIRE 6	siaes	CRAB HOLLANDAISE FRIES	9

**GRILLED BROCCOLINI** Pangrattato

**HOUSE SALAD** endive, watermelon, mint, ricotta

6

6

5