



DRINKS

LOCAL BEERS & SPIRITS

We stock a variety of locally brewed beers and ales
subject to availability
(please check with your server for current varieties)

King Puck Irish Pale Ale 50cl, 4.5% Alcohol	€ 6.50
Wild Atlantic IPA 50cl, 5.5% Alcohol	€ 6.50
Cul Durcha (Dark Fruity Ale) 50cl, 5% Alcohol	€ 6.95
Beal Ban (Pale English Style Bitter) 50cl, 5% Alcohol	€ 6.95
Stag Saor IPA Gluten Free 50cl, 5% Alcohol	€ 6.50
Cronins Local Cider 50cl, 4.5% Alcohol	€ 6.50

DRAUGHT BEERS

(locally produced craft beers by Dick macks Brewhouse Dingle)

Stout 5% Alcohol	€5.70
Amber Ale (light in flavour) 4.6% Alcohol	€5.70
Pale (ideal with seafood) 4.6% Alcohol	€5.70
Half pints	€3.40

BOTTLED BEERS & CIDERS

Bulmers Cider Pint Bottle 4.5% Alcohol	€ 5.80
Corona, Coors light, Heineken	€ 5.30
Heineken 0.0%	€ 5.30
Cronins Cider 0%	€ 5.30

LIQUEUR COFFEES

Irish Coffee / Baileys Coffee	€ 6.90
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SPIRITS & WHISKIES

Dingle Gin (Local Distillery) 35.5ml	€ 6.20
<i>(Ask your server for other gins available)</i>	
Dingle Vodka (Local Distillery) 35.5ml	€ 5.50
Grey Goose	€ 6.50
Smirnoff	€ 5.00
Green Spot Whiskey Single Pot Still	€ 7.50
Yellow Spot Whiskey 12 yr old	€ 9.50
Redbreast 12 yr Single Pot Still	€8.50
Bushmills, Jameson, Paddy, Power	€ 5.00
The Glenlivet	€ 8.50
Jack Daniels, Jim Beam, Wild Turkey, Canadian Club	€ 5.00
Hennessy XO	€19.50

*Ask your server for assistance on all your whiskey needs
see board for whiskey of the week/ month*

LIQUEURS

Baileys, Kahlua, Cointreau, Crème de Menthe	€ 4.80
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MENU

MINERALS, JUICES & MINERALS WATER

Coke, Diet Coke, Sprite, Fanta Orange/Lemon, Sprite Zero	€ 3.10
Orange, Apple, Cranberry, Tomato, Pineapple	€ 3.10
Fevertree - tonic, tonic light, gingerale, elderflower, soda	€ 3.30
Iced Tea	€ 3.50
Pink Lemonade / Cloudy lemonade (330ml)	€ 3.50
250 ml Sparkling / Still	€ 3.00
750 ml Sparkling / Still	€ 5.80

WHITE WINES

Campo Flores Organic Verdejo- Sauvignon Bottle	€24.00
Castilla, Spain 50cl Carafe	€16.00
Glass	€ 6.50
Bella modella la farfalle Pinot Grigio Bottle	€26.00
Umbria, Italy 50cl Carafe	€17.50
Glass	€ 7.00
Casas del Bosque Reserva Chardonnay Bottle	€32.00
Casablanca Valley, Chile 50cl Carafe	€22.00
Glass	€ 7.50
The Better Half Sauvignon Blanc Bottle	€33.00
Marlborough, New Zealand 50cl Carafe	€22.00
Glass	€ 7.50
Abadia do Seixo Albarino Bottle	€34.00
Rias Baixas, Spain 50cl Carafe	€23.00
<i>Recommended with seafood</i> Glass	€ 8.00

RED WINES

Campo Flores Organic Tempranillo-Syrah Bottle	€24.00
Castilla, Spain 50cl Carafe	€16.00
Glass	€ 6.50
30 mile Shiraz <i>Recommended</i> Bottle	€27.50
South Australia, Australia 50cl Carafe	€18.50
Glass	€ 7.00
Nacido & Criado Malbec Bottle	€28.00
Mendoza, Argentina 50cl Carafe	€19.00
Glass	€ 7.50
Bozeto de Exopto Rioja Bottle	€33.00
Rioja, Spain 50cl Carafe	€22.00
Glass	€ 8.00

REFRESHING

Moulin de Gassac "Guilhem" Rosé Bottle	€28.00
Languedoc, France 50cl Carafe	€19.00
Glass	€ 7.50
Rebuli Prosecco Frizzante Valdobbiadene Bottle	€33.00
Veneto, Italy	
Rebuli Prosecco Snipe 20cl	€ 9.50

Looking for your favourite drink? Ask your server



The Boat Yard Restaurant, Strand Street, Dingle, Co. Kerry
Telephone: 066 915 0920 Email: info@theboatyardrestaurant.ie



www.theboatyardrestaurant.ie



LITE BITES

Homemade Soup of the Day (g)	€ 5.95
Creamy Dingle Bay Seafood Chowder	€ 7.95
Half Dozen freshly Shucked Oysters (g)	€14.50
Dingle Bay Crab Claws (g) <i>With chorizo and garlic butter</i>	€16.50
Freshly Steamed Cromane Mussels (g) <i>steamed in white wine shallots, herb cream and Garlic. Served with stout bread</i>	€11.50
Local Dingle Bay Crab Salad (g)	€14.95
Chicken Caesar Salad <i>Served on Cos Lettuce with Parmesan shavings, our Boatyard Caesar dressing, Crispy Bacon and croutons</i>	€12.50
Warm Goats Cheese Bruschetta <i>with yellow pepper and red onion jam on a toasted Bacús bloomer</i>	€12.50
Locally Oak Smoked Dingle Bay Salmon <i>served on homemade brown bread with capers</i>	€12.50
Open Dingle Bay Crabmeat & Shrimp Sandwich <i>Served on homemade brown bread with seasonal salad and boatyard cocktail sauce</i>	€14.50
Boatyard Steak Sandwich <i>6oz rib eye steak served on Bacús bloomer, Sauted onions and mushrooms with Garlic butter or pepper sauce and fries</i>	€17.50

BURGER

Prime Irish Homemade Beef Burger (please allow 20 mins) <i>Served on a Brioche Bun with melted smoked cheddar, crispy bacon, onion rings and tomato relish with a side order of chips</i>	€17.50
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SIDES

Garlic Bread	€ 4.50	Garlic Bread with Cheese	€ 4.50
Tossed Leaf Salad	€ 4.00	Homemade Onion Rings	€ 4.00
Spring Onion Mash	€ 4.00	Portion of Bread	€ 4.00
Chips/Fries	€ 4.00		

FROM THE SEA

Freshly Steamed Cromane Mussels (g) <i>Steamed in White Wine, Shallots, Herb Cream and Garlic. Served with Homemade Stout Bread and Fries</i>	€17.50
Beer Battered Fish 'n' Chips (g-optional) <i>with mushy peas (optional) and homemade Tartare Sauce</i> Try the Stag Saor gluten free beer	€16.95
Locally caught Lobster with Thermidor Cream (g) Per pound	€32.00
Tender Calamari Rings <i>with a salt and pepper Panko with a Lime & Fennel dip, House Salad and Fries</i>	€16.95
Local Organic Salmon <i>baked salmon purple sprouting broccoli candied fennel black garlic aioli</i>	€21.00
Pan Seared Fillet of Hake (g) <i>with Baby Spinach, Duck Fat Potato and toasted almond butter</i>	€19.95

VEGETARIAN

Grilled Polenta Square (g) (vegan) <i>with roasted summer vegetables and olive tapenade</i>	€15.50
Creamy Boatyard Risotto <i>with caramelised celeriac thyme and hazelnut crumb</i>	€15.50

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce	€ 7.00
Warm Chocolate Brownie and Hot Fudge Sauce	€ 7.00
Apple Pie with warm Custard and freshly Whipped Cream	€ 7.00
Eton Mess (g)- Crushed Meringue, Raspberries and freshly whipped cream topped with a fruit coulis	€ 7.00
Cookies & Cream Ice Cream with Chocolate Sauce	€ 7.00

BARISTA

Maher's Freshly Ground Coffee			
Americano	€ 3.20	Espresso	€ 3.20
Large Americano (17g)	€ 3.60	Double Espresso	€ 3.50
Macchiato	€ 3.20	Cappuccino	€ 3.60
Latte	€ 3.60	Herbal Tea - Green, Green with Lemon, Camomile	€ 3.00
- flavoured (vanilla / butterscotch) extra 75c		Refreshing Berry Burst and Peppermint	
Freshly Brewed Pot of Tea	€ 3.00	Gourmet Hot Chocolate	€ 4.00

Taste of Dingle Bay Crab €25.95

Local Crab Claws with Chorizo and Garlic Butter, Crab and Prawn Quiche, Crab Cake & Cup of Chowder

As recommended by Frank Bruni of

The New York Times

COLD WILD ATLANTIC SEAFOOD PLATTER €26.50

Home Cured Salmon, Smoked Salmon, Crab Meat, Crab Claw, Oyster, Mussels, Dingle Bay Langoustine Prawns

Add half Lobster (approx. 600g)

€16.00 extra

WILD ATLANTIC SEAFOOD PLATTER €27.50

Our famous Signature Dish of Dingle Bay Seafood Chowder, Crab Claws, Tender Calamari, Freshly steamed Cromane Mussels, Scallop, Beer Battered Fish, all served on a large platter with Homemade Stout Bread and chips

Add half Lobster (approx. 600g)

€16.00 extra