

BARISTA Maher's Freshly Ground Coffee

Americano	€ 3.50
Macchiato	€ 3.50
Flat White (19g)	€ 3.90
Latte (19g) - flavoured (vanilla / caramel) extra 75c	€ 3.70
Freshly Brewed Pot of Tea	€ 3.30
Cortado	€ 3.90
Espresso	€ 3.30
Double Espresso	€ 3.90
Cappuccino	€ 3.70
Herbal Tea - Green, Green with Lemon, Camomile <i>Refreshing Berry Burst and Peppermint</i>	€ 3.30
Gourmet Hot Chocolate	€ 4.50

Minerals, Juices & Mineral Waters

Coke, Diet Coke, Sprite, Fanta Orange/Lemon, Sprite Zero	€ 3.40
Orange, Apple, Cranberry, Tomato, Pineapple	€ 3.30
Poachers – lemon tonic, tonic light, gingerale, elderflower, soda	€ 3.40
Iced Tea	€ 3.50
Pink Lemonade / Cloudy lemonade (330ml)	€ 3.70
Sparkling / Still (250ml)	€ 3.30
Large Sparkling / Still (750ml)	€ 6.50



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www.redboxbranding.com



DAYTIME MENU

LITE BITES

Homemade Soup of the Day (gf-optional) 1, 7	€ 6.75
Creamy Dingle Bay Seafood Chowder 1, 2, 5, 7, 14	€ 8.95
Half Dozen freshly Shucked Oysters (gf) 8, 14 with a shallot and sherry vinegar Try with a chilled glass of our Better Half New Zealand Sauvignon Blanc	€16.50
Dingle Bay Crab Claws (gf) 3, 7, 14 With chorizo and garlic butter Compliment with a fabulous glass of the Savian Organic Italian Chardonnay	€17.50
Freshly Steamed Cromane Mussels (gf-optional) 2, 7, 8, 14 steamed in white wine shallots, herb cream and Garlic. Served with stout bread	€12.50
Fishermans Sandwich 2, 3, 5, 7, 9, 14 Open Dingle bay crabmeat, shrimp and smoked salmon sandwich Served on homemade brown bread and seasonal leaves	€16.50
Boatyard Steak Sandwich 2, 7, 14 6oz rib eye steak served on Bacús bloomer, Sauted onions and mushrooms with Garlic butter or pepper sauce and fries Treat yourself and order a glass of the Mosquita Muerta 'Cordero con Piel de Lobo' Malbec, PERFECT!!	€18.50
Gourmet Sandwich on BÁCÚS Sourdough See specials Board	€17.95


SALADS

Chicken Caesar Salad 2, 5, 7, 14 Served on Cos Lettuce with Parmesan shavings, our Boatyard Caesar dressing, Crispy Bacon and croutons	€12.50
Salad of Dingle Organic Goats Cheese 7, 9, 10, 14 Candied Walnuts & Poached Pears Perfect foil for the stunning Pazo de Villarei Albariño	€13.50

The following main courses come with the option of Chips or Salad

FROM THE SEA

Freshly Steamed Cromane Mussels (gf-optional) 2, 7, 8, 14 Steamed in White Wine, Shallots, Herb Cream and Garlic. Served with Homemade Stout Bread	€19.50
Beer Battered Fish 'n' Chips (gf-optional) 2, 5, 14 with mushy peas (optional) and homemade Tartare Sauce Try the Stag Bán Pale Ale Gluten Free 50cl, 5% Alcohol	€19.50
Locally caught Lobster 2, 3, 7, 14 (Min 550g) with Thermidor Cream Well worth splashing out for the Château Maucoil Organic Côtes du Rhône Villages Blanc	Per 100g €9.00
Tender Calamari Rings 2, 5, 9 with a salt and pepper Panko with Tangy Lemon Sherbet Mayo	€18.50
Pan Seared Fillet of Hake (gf) 3, 5, 7, 8, 10, 15 Golden Raisins, capers, toasted almonds and lobster bisque	€24.95
Granvilles Prime Fish of the Day See specials board	



Taste of Dingle Bay Crab
1, 2, 3, 4, 5, 7, 14
€28.95
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**



Wild Atlantic Seafood Platter
1, 2, 3, 5, 7, 8, 14
€32.95
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. 250g) €20.00 extra



Cold Wild Atlantic Seafood Platter
2, 3, 4, 5, 8, 9, 14 €29.50
Smoked Salmon, Crab Meat, Crab Claw, Oyster, Mussels, Dingle Bay Langoustine Prawns, and Dressed Cold Water Shrimp.
Add half Lobster (approx. 250g) €20.00 extra

Look no further and relax with the Superb Château de Chemilly Chablis

BURGER

Cahillane's Prime Irish 8oz Beef Burger (please allow 20 mins) 2, 4, 7, 9, 14	€18.95
Served on a Brioche Bun with melted smoked cheddar, crispy bacon, onion rings and tomato relish with a side order of chips	

VEGETARIAN

Vegetable Empanada 1, 2, 9, 14 (vegan) Spiced beetroot puree, homemade chutney	€16.95
Citrus fennel and Dingle Gin Risotto 1, 7, 14 Pickled fennel, Parmesan, lemon balm	€16.95

SIDES

Garlic Bread 2, 7	€ 4.50	Garlic Bread with Cheese 2, 7	€ 4.50
Tossed Leaf Salad (gf) 1, 4, 9	€ 4.00	Homemade Onion Rings 2	€ 4.00
Creamed Mash Potato 7	€ 4.00	Portion of Bread 2, 7	€ 4.00
Chips/Fries (gf)	€ 4.00	Side of Vegetables 7	€ 4.00

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce 2, 4, 7	€ 7.00
Warm Chocolate Brownie and Hot Fudge Sauce 2, 4, 7	€ 7.00
Lemon Posset with Homemade Short Bread Biscuit 2, 7	€ 7.00
Apple Crumble with freshly Whipped Cream 2, 4, 7	€ 7.00
Boatyard Crunchie Munchie 2, 4, 7, 13 Ice Cream with crushed Maltesers & Crunchie with Chocolate Fudge Sauce	€ 7.00

A Food Allergy Information Booklet is available for all our dishes. Please ask your server for details.
(gf) denotes meals can be served gluten free (v) vegetarian

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| 1. celery | 2. gluten | 3. crustaceans | 4. eggs | 5. fish |
| 6. lupin | 7. milk | 8. mollusc | 9. mustard | 10. nuts |
| 11. peanuts | 12. sesame seeds | 13. soya | 14. sulphur dioxide | |

Our Beef is 100% Irish and is sourced locally where possible. Some of our products may contain nut extracts.

