



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

www.theboatyardrestaurant.ie



EVENING MENU

www.redboxbranding.com



STARTERS

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 <i>with a shallot and sherry vinegar</i> Try with a chilled glass of our Better Half New Zealand Sauvignon Blanc	€16.50
Freshly Steamed Cromane Mussels (gf-optional) 2, 7, 8, 14 <i>steamed in white wine shallots, herb cream and Garlic. Served with stout bread</i>	€12.50
Dingle Bay Crab Claws (gf) 3, 7, 14 <i>With Chorizo and Garlic Butter</i> Compliment with a fabulous glass of the Savian Organic Italian Chardonnay	€17.50
Pan Seared Scallops (gf) 7, 8, 9, 14 <i>Flambéd in Cognac and salsa verde</i>	€17.50
Tender Calamari Rings 2, 5, 9 <i>In a Salt and Pepper Panko with tangy lemon sherbet mayo</i>	€10.50
Salad of Dingle Organic Goats Cheese (gf) 7, 9, 10, 14 <i>Candied Walnuts & Poached Pears</i> Perfect foil for the stunning Pazo de Villarei Albariño	€13.50
Warm Crispy Duck Confit (gf) 4, 7, 9, 14 <i>With a port jus and red cabbage slaw</i> This deserves a rustic glass of the wonderful Don Jacobo Rioja Crianza	€14.50

MAINS

10 oz Ribeye Steak (gf) 2, 5, 7, 9, 14 <i>with vine tomatoes baby spinach horseradish and cafe de Paris sauce served with fries.</i> Treat yourself and order a bottle of the Mosquita Muerta 'Cordero con Piel de Lobo' Malbec, PERFECT!! Surf it up! Add Half Lobster 2, 3, 7, 14 <i>add € 20.00</i>	€29.95
<i>The following main courses come with the option of Chips or Salad</i>	
Freshly Steamed Cromane Mussels (gf-optional) 2, 7, 8, 14 <i>Steamed in White Wine, shallots garlic and herb cream served with Homemade Stout Bread</i>	€20.50
Beer Battered Fish 'n' Chips (gf-optional) 2, 5, 14 <i>with mushy peas (optional) and homemade Tartare Sauce</i> Try the Stag Bán Pale Ale Gluten Free 50cl, 5% Alcohol	€19.50
Fisherman's Pie 1, 2, 3, 5, 7, 8, 9, 14 <i>A selection of Dingles fish and shellfish cooked in a creamy leek sauce with a potato and cheese crust</i>	€23.95
Locally caught Lobster 2, 3, 7, 14 (Min 550g) <i>with Thermidor Cream</i> Well worth splashing out for the Château Maucoil Organic Côtes du Rhône Villages Blanc	Per 100g €9.00
Pan Seared Fillet of Hake (gf) 3, 5, 7, 8, 10, 14 <i>with golden raisins capers toasted almonds and lobster bisque</i>	€25.95
Granvilles Prime Fish of the Day See specials board	

VEGETARIAN

Vegetable Empanada 1, 2, 9, 14 (vegan) <i>Spiced beetroot puree, homemade chutney</i>	€17.95
Citrus fennel and Dingle Gin Risotto 1, 7, 14 <i>With pickled fennel, Parmesan lemon balm</i>	€17.95



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

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

Please see our blackboard for our Meat, Poultry & Fish Specials

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

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.

