

## STARTERS

<b>Homemade Soup of the Day</b> (gf-optional) 1, 7	€ 7.50
<b>Creamy Dingle Bay Seafood Chowder</b> 1, 2, 3, 5, 7, 8, 14	€11.50
<b>Half Dozen freshly Shucked Oysters</b> (gf) 8 Try with a chilled glass of our Better Half New Zealand Sauvignon Blanc	€18.00
<b>Freshly Steamed Cromane Mussels</b> (gf-optional) 2, 7, 8, 14 steamed in white wine shallots, herb cream and Garlic. Served with brown bread	€12.50
<b>Pan Seared Scallops</b> (gf) 7, 8, 9, 14 Annascaul white pudding, flambéed in Cognac and salsa verde	€17.50
<b>Tender Calamari Rings</b> 2, 5, 9 In a Salt and Pepper Panko with tangy lemon sherbet mayo	€11.50
<b>Warm Goats Cheese Salad</b> (gf) 7, 9, 10, 12, 14 Candied Walnuts & Poached Pears Perfect foil for a glass of the stunning Verdone Vermentino di Toscana	€13.50
<b>Cider Braised Pork Belly</b> (gf) 1, 4, 7, 9, 12, 14 Boatyard chutney and Madeira jus This deserves a soft, juicy glass of the wonderful Australian Treasures Merlot	€15.50

## MAINS

<b>10 oz Ribeye Steak</b> (gf) 2, 5, 7, 9, 14 with black Garlic, vine tomatoes onion rings and bearnaise sauce served with fries. Treat yourself and order a bottle of the Mosquita Muerta 'Cordero con Piel de Lobo' Malbec, PERFECT!! <b>Surf it up!</b> Add Half Lobster 2, 3, 7, 14 add € 24.00 The following main courses come with the option of Chips or Salad	€36.00
<b>Freshly Steamed Cromane Mussels</b> (gf-optional) 2, 7, 8, 14 Steamed in White Wine, shallots garlic and herb cream served with Homemade Brown Bread	€21.00
<b>Beer Battered Fish 'n' Chips</b> (gf-optional) 2, 5, 14 with mushy peas (optional) and homemade Tartare Sauce Try the Stag Bán Pale Ale Gluten Free 50cl, 5% Alcohol	€21.00
<b>Fisherman's Pie</b> 1, 2, 3, 5, 7, 8, 9, 14 A selection of Dingles fish and shellfish cooked in a creamy leek sauce with a potato and cheese crust	€25.00
<b>Locally caught Lobster</b> 2, 3, 7, 14 (Min 550g) with Thermidor cream or garlic butter Well worth considering a bottle of the interesting Vine Roots Garnacha Blanc, a modern Classic Per 100g	€11.00
<b>Pan Seared Fillet of Hake</b> (gf) 5, 7, 10, 14 with golden raisins capers toasted almonds and parmesan cream	€26.00
<b>Granvilles Prime Fish of the Day</b> See specials board	

Gratuities not included all gratuities go to kitchen and restaurant staff

## VEGETARIAN

<b>Open Lasagne</b> 1, 2, 4, 7, 14 beef tomato, buffalo mozzarella, basil cream	€18.50
<b>Citrus fennel and Dingle Gin Risotto</b> 1, 7, 10, 14 With hazelnuts, Parmesan and salsa verde	€18.50

THE BOATYARD Restaurant & Bar

### Taste of Dingle Bay Crab

1, 2, 3, 4, 5, 7, 14  
€35.00

Dingle Crab Claws and Garlic Butter, Crab and Prawn Quiche, Crab Cake & Cup of Chowder

As recommended by Frank Bruni of  
**The New York Times**

Crab is a treat that deserves something special, the Alphonse Dolly Sancerre is a Special Treat

THE BOATYARD Restaurant & Bar

### Wild Atlantic Seafood Platter

1, 2, 3, 5, 7, 8, 14  
€36.95

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 Brown Bread and chips

Add half Lobster (approx. 250g) **€24.00 extra**

Riesling please. A bottle of the Off-Dry Bischel Riesling works for us, Highly Recommended, just ask Molly!

Please see our blackboard for our daily specials

## SIDES

Garlic Bread 2, 7	€ 7.00	Garlic Bread with Cheese 2, 7	€ 8.00
Tossed Leaf Salad (gf) 1, 4, 9, 12, 14	€ 4.00	Homemade Onion Rings 2	€ 6.00
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	€ 8.00
Warm Chocolate Brownie and Hot Fudge Sauce 2, 4, 7	€ 8.00
Lemon Posset with Homemade Short Bread Biscuit 2, 7	€ 8.00
Apple Crumble with freshly Whipped Cream 2, 4, 7	€ 8.00
Boatyard Crunchie Munchie 2, 4, 7, 13 Ice Cream with crushed Maltesers & Crunchie with Chocolate Fudge Sauce	€ 8.00

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.

