

## BARISTA Maher's Freshly Ground Coffee

Americano	€ 4.50
Macchiato	€ 4.50
Flat White <i>(Double Shot)</i>	€ 4.90
Latte <i>(Double Shot)</i>	€ 4.90
Freshly Brewed Pot of Tea	€ 3.90
Cortado <i>(Double Shot)</i>	€ 4.90
Espresso	€ 4.00
Double Espresso	€ 4.50
Cappuccino	€ 4.70
Herbal Tea - <i>Green, Green with Lemon, Camomile</i> <i>Refreshing Berry Burst and Peppermint</i>	€ 3.90
Gourmet Hot Chocolate	€ 5.00

## Minerals, Juices & Mineral Waters

Coke, Diet Coke, Sprite, Fanta Orange/Lemon, Sprite Zero	€ 3.90
Blood Orange A-Live Soda - <i>Big flavour, real ingredients, and a little something extra for your gut.</i>	€ 3.90
Orange, Apple, Cranberry, Tomato, Pineapple	€ 3.80
Poachers – <i>tonic, gingerale, elderflower, soda, ginger beer</i>	€ 4.10
Iced Tea	€ 4.10
Pink Lemonade / Cloudy lemonade (330ml)	€ 4.90
Sparkling / Still (250ml)	€ 3.80
Large Sparkling / Still (750ml)	€ 7.00

*Gratuities not included all gratuities go to kitchen and restaurant staff*




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# MENU

## LITE BITES

<b>Homemade Soup of the Day</b> (GF bread optional) 1, 3, 7, 9	€9.00
<b>Creamy Dingle Bay Seafood Chowder</b> (GF bread optional) 1, 2, 3, 4, 7, 9, 12, 14	€13.50
<b>Half Dozen freshly Shucked Oysters</b> (gf) 14 <i>Try with a chilled glass of our Better Half New Zealand Sauvignon Blanc</i>	€21.00
<b>Freshly Steamed Cromane Mussels</b> (GF bread optional) 1, 3, 7, 12, 14 <i>Steamed in White Wine Shallots, Herb Cream and Garlic. Served with Brown Bread</i>	€14.50
<b>Hot &amp; Spicy Crispy Chicken Wings</b> 1, 3, 6, 7, 10, 11, 12 <i>Sesame Seeds, Cashel Blue Cheese Dip</i>	€13.50
<b>Homemade Fish Cake</b> 1, 2, 3, 4, 7, 10, 12, 14 <i>Served with a Tangy Spicy Sriracha Remoulade</i>	€13.50
<b>Fishermans Salad</b> 2, 3, 5, 7, 9, 14 <i>Open Dingle Bay Crayfish, Dressed Shrimp and Smoked Salmon. Served with Seasonal Leaves</i>	€24.00
<b>Caesar Salad</b> (gf-optional) 1, 3, 4, 7, 10, 12 <i>Served on Cos Lettuce with Parmesan Shavings, our Boatyard Caesar Dressing, Crispy Bacon and Croutons</i> <b>Add Chicken Fillet + €4.50</b>	€11.50
<b>Warm Goats Cheese Salad</b> (gf) 7, 8, 10, 12 <i>Candied Walnuts &amp; Poached Pears</i> <i>Wonderful, to accompany with a glass of Castillo La Mota Verdejo</i>	€15.20
<b>Pan Seared Scallops</b> (gf) 7, 12, 14 <i>Flambéed in Cognac, Parsnip and Dill Puree, Bacon Crumb</i>	€21.00
<b>Smoked Salmon Salad</b> (GF without brown bread) 2, 4, 5, 7, 9, 14 <i>Served with Brown Bread, Crisp Capers and Lemon</i>	€18.50
 <b>Add half lobster to any dish for €26.00 (approx 250g)</b> (gf) 2, 10, 11, 12	
<b>MAINS</b>	
<b>8oz Fillet Steak</b> (gf-optional) 1, 3, 7, 12 <i>With Vine Tomatoes, Onion Rings and Bearnaise Sauce served with Fries.</i>	€47.00
<b>Homemade Prime Irish 8oz Beef Burger</b> (please allow 20 mins) 1, 3, 7, 10 <i>Served on a Floury Bap with Melted Smoked cheddar, Crispy Bacon, with a side order of chips</i>	€23.50
<b>Freshly Steamed Cromane Mussels</b> (GF bread optional) 1, 3, 7, 12, 14 <i>Steamed in White Wine, Shallots, Herb Cream and Garlic. Served with Homemade Brown Bread, Salad or Fries</i>	€24.00
<b>Beer Battered Fish 'n' Chips</b> (gf-optional) 1, 3, 4, 10, 12 <i>and homemade Tartare Sauce</i> <b>Try the Stag Bán Pale Ale</b> Gluten Free 50cl, 5% Alcohol	€23.70
<b>Locally caught Lobster</b> (gf) 2, 10, 11, 12 (from 600g - 900g) <i>With Thermidor Sauce 2, 4, 7, 9, 10, 12 or Garlic Butter 7</i> <i>Is truly elevated by a bottle to share of Jardin Chardonnay</i>	Per 100g €12.00
<b>Tender Calamari Rings</b> 1, 3, 10, 12, 14 <i>with a salt and pepper Panko with Tangy Lemon Sherbet Mayo, Salad 10, 12 or Fries</i>	€22.00
<b>Pan Seared Fillet of Hake</b> (gf) 4, 7, 8, 12 <i>Golden Raisins, Capers, Toasted Almonds with Parmesan Cream</i>	€33.00
<b>Darne of Organic Salmon</b> (gf) 3, 4, 7, 12 <i>Pea Puree, Potato Rosti, Truffle Hollandaise</i>	€33.00
<b>Fisherman's Pie</b> 1, 2, 3, 4, 7, 9, 12, 14 <i>A selection of Dingles fish and shellfish cooked in a Creamy Leek Sauce, with Potato and Smoked Cheese Crust, Salad or Fries</i>	€28.00

## Check board for daily fresh seafood specials



**Taste of Dingle Bay Crab**  
1, 2, 3, 7, 10, 12  
**€39.00**  
Dingle Crab Claws with Garlic Butter, Crab and Prawn Quiche, Crab Gratin.



**Wild Atlantic Seafood Platter**  
1, 2, 3, 4, 7, 9, 10, 12, 14  
**€41.50**  
Our famous Signature Dish of Dingle Bay Seafood Chowder, Crab Claws, Tender Calamari, Freshly steamed Cromane Mussels, Beer Battered Fish, all served on a large platter with Homemade Brown Bread and chips.  
Add half Lobster (approx. 250g)  
**€26.00 extra**



**Cold Wild Atlantic Seafood Platter**  
1, 2, 3, 4, 7, 10, 12, 14  
(GF bread optional) (Dairy free optional)  
**€39.00**  
Smoked Salmon, Dressed Lobster/Crayfish, Crab Claw, Oyster, Mussels, Tiger Prawns and Dressed Cold Water Shrimp.  
Add half Lobster (approx. 250g)  
**€26.00 extra**

 Why not indulge with a bottle of Vento's Alvarinho, this is next level

## VEGETARIAN

<b>Spinach &amp; Ricotta Tortellini</b> 1, 3, 7 <i>In a Spinach Cream Sauce</i>	€22.50
<b>Wild Mushroom and Dingle Gin Risotto</b> (gf) 7, 8, 12 <i>With Hazelnuts, Parmesan and Salsa Verde</i>	€22.50

## SIDES

Garlic Bread 1, 7	€ 8.00	Garlic Bread with Cheese 1, 7	€ 9.00
Tossed Leaf Salad (gf) 10, 12	€ 5.00	Homemade Onion Rings (gf-optional) 1	€ 6.50
Creamed Mash Potato 7	€ 5.00	Portion of Bread 1, 3, 7	€3.50
Chips/Fries (gf)	€ 5.00	Caesar Salad (gf-optional) 1, 3, 4, 7, 10, 12	€ 8.50

## DESSERTS

<b>Sticky Toffee Pudding</b> with Butterscotch Sauce 1, 3, 7	€ 9.50
<b>Warm Chocolate Brownie</b> and Hot Fudge Sauce 1, 3, 6, 7	€ 9.50
<b>Apple Crumble</b> with freshly Whipped Cream 1, 7	€ 9.50
<b>Boatyard Crunchie Munchie</b> 1, 3, 6, 7 Ice Cream with crushed Maltesers & Crunchie with Chocolate Fudge Sauce	€ 9.50

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. Cereals (containing gluten) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk  
8. Nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs

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