

DINNER MENU

STARTERS

Soup of the Day

A comforting bowl of today's freshly made soup, accompanied by freshly baked bread (*milk, wheat gluten, sulphites*) €7.95

Irish Chowder

A hearty blend of haddock, smoked cod, hake, king prawns, and new potatoes in a rich white wine sauce, served with traditional brown soda bread (*celery, crustaceans, fish, milk, molluscs, sulphites, wheat-gluten*) €9.95

Tempura Wild Atlantic Prawns

Crispy tempura Wild Atlantic prawns served with minted mango yogurt, sriracha aioli, fresh pea shoots, and charred lemon (*Contains crustaceans, milk, molluscs, wheat-gluten*) €12.50

new

Charred Asparagus with Aged Balsamic & Parmesan Shavings

Grilled asparagus drizzled with aged balsamic, topped with parmesan shavings, olive oil, toasted pine nuts, and prosciutto crumbs (*Contains sulphites, milk, nuts*) €10.00

new

Sauté King Oyster Mushrooms & Hummus Flatbread

Sautéed King Oyster mushrooms served on a hummus flatbread, accompanied by dressed green leaves, Asian slaw, and dehydrated cherry tomatoes. (*Contains egg, mustard, wheat-gluten*) €9.50

Slow-Cooked Bourbon BBQ Pork Ribs

Slow-cooked Bourbon BBQ Pork Ribs, served with a tangy green apple salsa and roasted baby corn. (*Contains egg, mustard, wheat-gluten*) €12.50

SALADS

Classic Caesar Salad

Classic Caesar Salad with crisp romaine lettuce, rosemary croutons, Parmesan shavings, and smoky pancetta (crustaceans, egg, fish, milk, wheat-gluten)
Starter €8.00 / Main €12.50
Add Chicken €4.50 | Add Prawns €5.50 | Add Smoked Tofu €5.50

new

Citrus & Avocado Shell Bowl

Citrus & avocado bowl with fresh orange segments, lemon and cumin pesto, toasted almonds, and spinach leaves (*Vegan on request*) (*Contains milk, peanuts, sesame seeds, soybeans, mustard, sulphites*) €9.95

BURGERS

new

Harbourmaster Beef Burger

Juicy beef patty on a brioche bun, topped with smoked cheddar, crispy pancetta, little gem lettuce, house tomato relish, and garlic ranch. Served with French fries (*egg, milk, mustard, sulphites, wheat-gluten*) €16.00
Make it a Double €18.50 | Add Caramelized Harissa Onions €1

Southern Fried Chicken Burger

Crispy buttermilk fried chicken on a brioche bun, topped with Monterey cheese, little gem lettuce, avocado salsa, and sour cream. Served with French fries (*egg, milk, mustard, sulphites, wheat-gluten*) €18.00
Add Caramelized Harissa Onions €1

Vegan Protein Burger

A plant-based patty with little gem lettuce, avocado salsa, vegan cheddar, and vegan yogurt, all served on a bun. Accompanied by French fries (*mustard, sesame seeds, soy, sulphites, wheat-gluten*) €17.50
Add Caramelized Harissa Onions €1

SIDES (upgrade €1):

French Fries (*wheat-gluten*) €4.00 | **Creamy Champ Mash** (*milk*) €5.0 | **Green Leaf Salad** €5.00
| **Hummus Dip** (*egg, nuts*) €2.50 | **Wedges** €5.00

~ Our Beef is Certified Irish ~

..... **DINNER MENU**

————— **FAVOURITES** —————

Harbourmaster's Famous Chicken Wings

Crispy chicken wings served with your choice of sauce:
Spicy Butter, Bourbon BBQ, Honey & Sriracha, or Classic Salt
& Chilli (*celery, milk, mustard, sulphites*) €13.50

Wings & Fries (*wheat-gluten*) €16.00
Add Blue Cheese (milk) €1.00

Traditional Battered Fish & Chips

Crisp battered fish served with golden fries, accompanied by
minted pea puree, house-made tartar sauce, and a charred
lemon wedge (*egg, fish, mustard, wheat-gluten*) €18.00

Southern Fried Chicken Tenders

Crispy buttermilk-battered chicken tenders served with
pepper sauce, house-made ranch, vibrant Asian slaw, and
French fries (*egg, milk, mustard, wheat-gluten*) €16.50

Irish Beef Steak: 8oz Rib Eye

8oz Irish Beef Rib Eye Steak, served with sautéed Portobello
mushrooms, house fries, and your choice of sauce: triple
peppercorn, garlic butter, or béarnaise. (*Contains egg, milk,*
sulphites) €39.00

Irish Beef Steak: 10oz Sirloin Steak

10oz Irish Beef Sirloin Steak, served with Portobello
mushrooms, house fries, and your choice of sauce: triple
peppercorn, garlic butter, or béarnaise (*egg, milk, sulphites*)
€38.00

————— **MAINS** —————

new

Chorizo & Roasted Tomato Linguine

Chorizo & roasted tomato linguine with basil and
spinach pesto, shaved Parmesan, virgin olive oil, and a
side of garlic focaccia (*milk, mustard, sulphites, wheat-*
gluten) €15.00 Add Chicken €4.50 | Add Prawns €5.50
(*crustaceans*) | Add Smoked Tofu €5.50

new

Spiced Coconut & Lemongrass Curry

Spiced coconut & lemongrass curry with roasted
courgettes, snap peas, chickpeas, served with jasmine
rice and our house-made flatbread (*molluscs, mustard,*
soy, wheat-gluten) €14.50 Add Chicken €4.50 | Add
Prawns €5.50 (*crustaceans*) | Add Smoked Tofu €5.50

new

Lemon & Herb Chicken Supreme

Lemon & herb chicken supreme served with warm
spinach orzo, roasted courgettes, and a saffron & white
wine velouté, finished with Parmesan (*milk, sulphites*)
€21.00

Slow Braised Shoulder of Irish Lamb

Slow-Braised Shoulder of Irish Lamb, served with pea and
basil purée, creamy mashed potato, fresh mint, fine beans,
sugar snaps, roasted cherry tomatoes, and baby turnips
(*milk, sulphites*) €26.00

new

Pan Roasted Fillet of Salmon

Pan-Roasted Fillet of Salmon with seasonal vegetables in a
fragrant ginger broth, drizzled with dill oil. Accompanied
by heirloom baby carrots, courgettes, snap peas, and new
potatoes (*milk, sulphites, fish, sesame*) €26.50

CHEF'S RECOMMENDATION - STEAK ON A LAVA STONE

(be careful extremely hot stone)

8oz Rib Eye Steak An 8oz rib-eye steak served sizzling on a lava
stone, accompanied by portobello mushrooms, house fries, garlic
butter, peppered sauce, and béarnaise (*egg, milk, sulphites*) €37.00

10oz Sirloin Steak A tender 10oz sirloin steak served with
portobello mushrooms, house fries, garlic butter, peppered sauce,
and béarnaise (*egg, milk, sulphites*) €37.00

SIDES (upgrade €1):

French Fries (*wheat-gluten*) €4.00 | **Creamy Champ Mash** (milk) €5.0
| **Green Leaf Salad** €5.00 | **Hummus Dip** (*egg, nuts*) €2.50 | **Wedges** €5.00