



HARBOURMASTER
BAR & RESTAURANT

STARTERS

SOUP of the DAY

A comforting bowl of today's freshly made soup, accompanied by freshly baked bread. (milk, sulphites, wheat gluten) **€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. (eggs, crustaceans, milk, molluscs, wheat-gluten) **€12.50**

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. (milk, sesame seeds, sulphites, nuts) **€10**

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. (egg, mustard nuts, sesame seeds, wheat-gluten) **€10**

SLOW-COOKED BOURBON BBQ PORK RIBS

Tender fall-off-the-bone pork ribs, slow-cooked to perfection in a rich Bourbon BBQ Pork Ribs, served with a tangy green apple salsa and roasted baby corn. (mustard, sesame seeds, wheat-gluten) **€12.50**

SIDES

(UPGRADE €1)

French Fries (wheat-gluten) **€4**
Creamy Mash (milk) **€5**
Green Leaf Salad **€5**

Buttered Vegetables (dairy) **€5**
Wedges (wheat-gluten) **€5**
Hummus Dip (eggs, nuts) **€2.50**

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** / Main **€12.50**

Add Chicken **€4.50** / **Add** Smoked Tofu **€4.50** **Add** Prawns **€5.50** (crustaceans)

CITRUS & AVOCADO SHELL BOWL

Citrus & Avocado Bowl with fresh orange segments, lemon and cumin pesto, toasted almonds, and spinach leaves. Vegan on request. (milk, mustard, nuts, sesame seeds, soybeans) **€9.95**

BURGERS

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) **€16.50**

Make it a Double €19

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**

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**



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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**

Add Blue Cheese (milk) **€1**

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**

SOUTHERN FRIED BUTTERMILK CHICKEN TENDERS

Crispy buttermilk 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. (egg, milk, sulphites) **€40**

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) **€42**

MAINS

CHORIZO & ROASTED TOMATO LINGUINE

Chorizo & Roasted Tomato Linguine with basil and spinach pesto, shaved Parmesan, virgin olive oil, side of garlic focaccia. (milk, mustard, sulphites, wheat- gluten) **€15**

Add Chicken **€4.50** / **Add** Smoked Tofu **€4.50** **Add** Prawns **€5.50** (crustaceans)

SPICED COCONUT & LEMONGRASS CURRY

Spiced Coconut & Lemongrass Curry with roasted courgettes, snap peas, chickpeas, served with jasmine rice and house-made flatbread. (molluscs, mustard, soy, wheat-gluten) **€14.50**

Add Chicken **€4.50** / **Add** Smoked Tofu **€4.50** **Add** Prawns **€5.50** (crustaceans)

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) **€22**

SLOW BRAISED SHOULDER of IRISH LAMB

Slow-Braised Shoulder of Irish Lamb with pea and basil purée, creamy mash, fresh mint, fine beans, sugar snaps, roasted cherry tomatoes, and baby turnips. (milk, sulphites) **€26.50**

PAN ROASTED FILLET of SALMON

Pan-Roasted Fillet of Salmon with 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) **€27**

CHEF'S PICK - STEAK on a LAVA STONE

Caution: be careful as stones are extremely hot.

8oz RIB EYE STEAK

Portobello mushrooms, house fries, garlic butter, peppered sauce, béarnaise. (egg, milk, sulphites) **€40**

10oz SIRLOIN STEAK

Portobello mushrooms, house fries, garlic butter, peppered sauce, béarnaise. (egg, milk, sulphites) **€42**

SIDES

(UPGRADE €1)

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