

STARTERS

SOUP OF THE DAY

(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

SANDWICHES

STEAK & CARAMELIZED HARISSA ONIONS SANDWICH

Tender Irish beef served on baked ciabatta with pickled red onions, béarnaise sauce, and a triple peppercorn sauce. Accompanied by fries or soup (egg, milk, mustard, wheat-gluten) €22

RUSTIC CLUB CIABATTA

Grilled chicken fillet, crispy pancetta, little gem lettuce, tomatoes, smoked cheddar, and house ranch dressing, all served on ciabatta. Accompanied by fries or soup (egg, milk, mustard, wheat-gluten) €16.50

CLASSIC BLT

Smoked pancetta, crisp little gem lettuce, fresh tomatoes, and ranch dressing, served on your choice of bread. Accompanied by fries or soup (egg, milk, mustard, wheat-gluten, sulphites) €15.50

SPINACH & PEA TENDERS ON CIABATTA

Crispy spinach and peas tenders, vegan cheese, little gem lettuce, smoked tomato pesto, and lemon dill aioli, all served on ciabatta. Accompanied by fries or soup (mustard, soy, sesame seeds, wheat-gluten, sulphites) Vegan €17.50

EVENT VENUE!

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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 Prawns (crustaceans) €5.50

Add Smoked Tofu €4.50

GINGER-SESAME SALMON SALAD

Edamame beans, toasted seeds, avocado, green grilled salmon glazed with ginger-sesame dressing, served with edamame beans, toasted seeds, creamy avocado, crisp greens, cherry tomatoes, radishes, and cucumber. (milk, nuts, sesame seeds, soybeans, mustard, sulphites) €19.50

SIDES (UPGRADE €1)



MAINS

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, nuts, soy, sulphites, wheat-gluten) €15

Add Chicken €4.50

Add Prawns (crustaceans) €5.50

Add Smoked Tofu €4.50

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 (crustaceans) €5.50

Add Smoked Tofu €4.50

SOUTHERN FRIED 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

SOURDOUGH TOAST, POACHED EGG & ZESTY AVOCADO SALSA WITH FRIES

Toasted sourdough topped with a perfectly poached egg, zesty avocado salsa, Béarnaise sauce, and sun-dried tomatoes (egg, milk, mustard, wheat-gluten) €15.50

Add Bacon €2.50

Chef's Pick STEAK on a LAVA 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) €40

10oz SIRLOIN STEAK A TENDER

10oz sirloin steak served with portobello mushrooms, house fries, garlic butter, peppered sauce, and béarnaise (egg, milk, sulphites) €42

French Fries (wheat-gluten) €4

Creamy Mash (milk) €5

Green Leaf Salad €5

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

FAVOURITES

OUR 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

SLOW COOKED BOURBON BBQ PORK RIBS

Tender pork ribs, slow-cooked to perfection and glazed with a rich Bourbon BBQ sauce, served with a refreshing green apple salsa, French fries, and roasted baby corn (celery, milk, sulphites, wheat-gluten) €18.50

BACON & CHEESE LOADED FRIES

Golden fries topped with Harbourmaster's decadent 5-cheese sauce, savoury smoked bacon, and creamy garlic aioli (celery, milk, sulphites, egg) €11

GRILLED CHICKEN & HUMMUS BOWL

A medley of toasted grains, baby spinach, creamy avocado slices, sweet pomegranate seeds, and roasted beetroot, paired with smooth and velvety hummus (almonds, egg, milk, mustard, sesame seeds, wheat-gluten) €16.50

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

VIEW OUR EXTENSIVE WINE LIST

CRAFTED COCKTAILS, PERFECTLY MIXED

Wedges €5

Hot Sauce (dairy) €1.00

Hummus Dip (egg, nuts) €2.50