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 & HARISSA ONIONS SANDWICH

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

RUSTIC CLUB SOURDOUGH

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

CLASSIC BLT

Smoked pancetta, crisp little gem lettuce, fresh tomatoes, and house ranch, served on toasted sourdough. Served with 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. Served with fries or soup (mustard, soy, sesame seeds, wheat-gluten, sulphites) Vegan €17.50

PLAN YOUR CHRISTMAS PARTY!

HARBOURMASTER.IE/CHRISTMAS

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

SESAME & QUINOA SALMON SALAD

Grilled salmon fillet, glazed with ginger and sesame dressing, served on a bed of crisp greens, quinoa, and edamame beans. Finished with avocado, cherry tomatoes, cucumber, radishes, and toasted seeds. (milk, nuts, sesame seeds, soybeans, mustard, sulphites) €19.50



MAINS

ROASTED TOMATO RIGATONI

A sweet tomato sauce with basil and spinach pesto, grated Parmigiano, virgin olive oil, and a side of chorizo focaccia. (milk, mustard, nuts, soy, sulphites, wheat-gluten) £15

Add Chicken €4.50

Add Prawns (crustaceans) €5.50

Add Smoked Tofu €4.50

RED COCONUT & LEMONGRASS CURRY

A fragrant Thai-inspired red curry with coconut milk and lemongrass, roasted courgettes, sugar snaps, and shaved carrots. Served with rice and our freshly baked flatbread. (molluscs, mustard, soy, wheat-gluten) €14.50

Add Chicken €4.50

Add Prawns (crustaceans) €5.50

Add Smoked Tofu €4.50

Add Lamb €5.50

PAPPARDELLE WITH BRAISED TOP RIB

Slow-braised beef top rib, simmered in a rich red wine and tomato ragù, served over pappardelle. Finished with Parmigiano-Reggiano and a side of Chorizo Focaccia. (milk, mustard, nuts, soy, sulphites, wheatgluten) £19.50

SOURDOUGH TOAST WITH GARLIC PRAWNS & AVOCADO SALSA

Toasted sourdough spread with a vibrant avocado and lime salsa, topped with panseared prawns. Finished with toasted grains and béarnaise served with French fries. (egg, milk, mustard, wheat-gluten) €16.50

Add Bacon €2.50

STEAK on a LAVA STONE

Caution: be careful of extremely hot stone

802 RIB EYE STEAK

An 8oz rib-eye steak served sizzling on a hot lava stone, served with Portobello mushroom, house fries, garlic butter, béarnaise and peppered sauce. (egg, milk, sulphites) €40

10oz SIRLOIN STEAK

10oz sirloin steak on a hot lava stone served with Portobello mushroom, house fries, garlic butter, béarnaise and peppered sauce (eqq, milk, sulphites) €42

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, 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, with Monterey cheese, gem lettuce, avocado salsa, sour cream, and fries (egg, milk, mustard, sulphites, wheat-gluten) €18

Add Caramelized Harissa Onions €1

VEGAN PROTEIN BURGER

A plant-based patty, gem lettuce, avocado salsa, vegan cheddar, and vegan yogurt, all served on a bun with French fries (mustard, sesame seeds, soy, sulphites, wheat-gluten) €17.50

Add Caramelized Harissa Onions €1

THE CRISPY FISH BURGER

Catch of the day in a crunchy batter, with tartare slaw, gem lettuce served with a lime & dill aioli. €17.00 (egg, fish, mustard, wheat-gluten)

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

SOUTHERN FRIED CHICKEN TENDERS

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

HUMMUS & SPINACH BOWL

A medley of toasted seeds, baby spinach, creamy avocado slices, sweet pomegranate seeds, and roasted beetroot, paired with velvety hummus & Citrus Quinoa grains. (almonds, egg, milk, mustard, sesame seeds, wheat-gluten) €14.50

Add Chicken €2

Add Prawns (crustaceans) €4.50

Add Tofu €3.50 Add Falafel €3.50

TRADITIONAL BATTERED FISH & CHIPS

Crisp battered fish served with golden fries, accompanied by minted pea puree, housemade tartar sauce, and a charred lemon wedge (egg, fish, mustard, wheat-gluten) €18

French Fries (wheat-gluten) €4

Creamy Mash (milk) €5

Green Leaf Salad €5

Wedges €5 Hot Sauce (dairy) €1.00 Hummus Dip (egg, nuts) €2.50