



## Oysters

CARLINGFORD OYSTERS Shallot vinaigrette 3/6/9/12

14/27/41/50

## Starters & Sharing

BREAD Artisan butter, balsamic <b>V GFA</b>	6
MACKEREL PATE Garlic, bay leaves, house bread <b>DFA</b>	9
CALAMARI Almond skordalia <b>GFA DF</b>	9
CEVICHE Avocado, lime <b>GF DF</b>	9
SHRIMP PIL PIL Garlic oil	8
SMOKED SALMON Burnt limes, Capers, dill creme fraiche <b>GFA DFA</b>	13
PINT OF PRAWNS Bloody Mary mayonnaise, house bread <b>GFA DF</b>	16
KEDGEREE ARANCINI Confit egg yolk, chives, black tobiko <b>GF DFA</b>	14
SOFT SHELL CRAB Tempura batter, chilli jam <b>GF DF</b>	13
SEARED SCALLOPS (3 or 6) Endive <b>GF DFA</b>	16/29

## Café Classics

FISH & CHIPS Our take on a classic <b>GF DFA</b>	19
MUSSELS OF THE DAY Cornish Mussels, sourdough <b>GFA</b>	21
SOLE BURGER Curry sauce, fries <b>DF</b>	19
SEAFOOD LINGUINE Prawns, Clams, Mussels, Squid	18
SKATE WING Lemon, caper butter sauce <b>GF DFA</b>	20
SEARED TUNA STEAK Chimichurri <b>GF DF</b>	24
FISH PIE Smoked fish, gratinated potato, King Prawn <b>GFA</b>	19
HISPI CABBAGE Harissa butter <b>VE GFA DFA</b>	16
SUMMER CITRUS SALAD <b>VE GFA DFA</b> Add Salmon 4	14
STEAK FRITES Chimichurri sauce	19
SURF N TURF Steak, prawns, fries	29

## Platters

GRANDE MER PLATTER Oysters, Langoustine, King Prawn, Mussels, clams <i>for two</i> <b>GF DF</b>	70
MINI MER PLATTER Oysters, King Prawn, Mussels, Clams <b>GF DF</b>	30

## Sides

SAUTÉED SPRING GREENS, Samphire	6
FRIES, Lime salt	6
BUTTERED NEW POTATOES	5
CRAB HOLLANDAISE FRIES	9
GRILLED BROCCOLINI Pangrattato	6
HOUSE SALAD Endive, watermelon, mint, ricotta	6