

# *A La Carte Menu*

<i>Liam Kelly's Helvic Prawns cooked in garlic butter</i>	<i>16.50</i>
<i>Steamed Mussels with Tomato, Garlic &amp; Coriander</i>	<i>12.00</i>
<i>Seared CastletownBere Scallops with Tomato &amp; Avocado Salsa</i>	<i>14.00</i>
<i>½ Dozen Galway Bay Rock Oysters</i>	<i>15.00</i>
<i>Plate of Yawl Bay Smoked Salmon</i>	<i>10.50</i>
<i>Seafood Chowder</i>	<i>9.95</i>
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<i>Youghal Bay Lobster (Barry Clohessy) from our tank</i>	<i>per lb/454g 33.00</i>
<i>Grilled Fillet of Kilmore Turbot</i>	<i>32.00</i>
<i>Chargrilled Monkfish (Liam Kelly) with Seafood Risotto</i>	<i>29.50</i>
<i>Grilled Fillet of Cod (Kevin Murphy) Seared Scallops, Mango Salsa</i>	<i>29.50</i>
<i>Seared Helvic Monkfish, Scallops &amp; Prawns in Coral Sauce</i>	<i>29.50</i>
<i>Hot Seafood Selection (Salmon, Cod, Monkfish, Hake &amp; Brill) in a Chive Sauce &amp; Shellfish cooked in Olive Oil, Garlic, Wine (Prawns Oyster, Mussels)</i>	<i>34.00</i>
<i>Chargrilled 8oz Fillet Steak, Fried Onions, Herb Potato Cake, Pepper Sauce</i>	<i>29.00</i>

