

# THE FISHBAR



**Thursday to Saturday 5pm – late**

*Please find us on the first floor overlooking the river.  
Last kitchen orders 10pm*

## FAKING THE BAIT

Bag of Bread	€2
served with fish pâté.	
Olives & Boquerones	€3
Roasted Almonds & a Glass of Sherry	€7
Tasting Plate – chef selection	€10
Vegetarian Tasting Plate (v)	€10

## COMING OUT OF YOUR SHELL

Oysters  
from Oysterhaven, served with your choice of mignonette,  
Asian style or lemon & tabasco.

3 for €5 • 6 for €10 • 12 for €20

Oven Baked Crab Claws	€11
with lime, coriander and garlic butter.	
Sizzling Tiger Prawns	€12
with garlic, harissa, lemon & toasted sourdough.	

## HOOK, LINE & SINKER

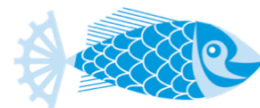
Gravadlax	€9
vodka & dill cured salmon with marinated beetroot & cucumber pickle.	
Seafood Paella	€9
Seared Tuna	€10
with sesame ginger dressing, wasabi, pea shoots & cress.	

## GREEN WITH ENVY

Aubergine and Goats Cheese Parcels (v)	€9
with Provencale, parmesan crust, rocket and pine nut salad.	
Grilled Halloumi (v)	€9
courgette and cherry tomato brochettes on roast pumpkin and thyme couscous.	
Salad of the Day (v)	€9

## BE SIDE MYSELF

Seasonal Greens	€3.5
Rustic Potatoes	€3.5
Side Green & Seaweed Salad	€3.5



**Lots of Daily Specials  
on the Board**