

Starters / Snacks

Charcuterie Plate

Prosciutto, Salami, Jamon with Cheeses, Tomato Dip, Olives & Bread
10. 90

Pata Negra

Prized Acorn Fed Bellota Jamon & Roast Peach Summer Salad
With Summer Leaves, Tomato Salsa, Croutons and Parmesan
€9

John Dory Fritti

Filletts of Irish John Dory in a light batter with Chilli & Garlic Dressing and Citrus Aioli
€10. 90

Freshly Caught Crab Claw & Dublin Bay Prawn Gratin

with Avocado Dip and Ciabatta
€15. 95 / 32 Main with Chips

6 Oysters

3 Achill Island and 3 Carlingford and a selection of dips to dress : Hazelnut & Tarragon
Vinaigrette/ Ponzu, Chilli, Lime & Ginger Salsa
€14. 90

Lamb Sweetbreads

with a Punchy Chilli & Coriander Vinaigrette
9

(not sure about sweetbreads? Give them a try, don't like them, we'll happily knock them off the bill)

Fillet of Beef Tartare – Austrian Style

Hand- Cut Fillet of Higgin's Beef Dressed in a Tomato Salsa with Avocado and Croutons
10

Our Signature Sharing Seafood Platters for 2 or more

Irish Black Sole / Whole Wild Bretagne Seabass / Chef Choice (Mix of Everything)

Or Rick Higgin' s Fillet Steak Surf n Turf

With Lambay Island Crab Claws, Lobster & Salmon Fishcakes, Clogherhead Prawns, Cockles, Mussels, Sauces and Home- Made Chips.

€36 Per Person (Surf n Turf €45 per person)

Main Courses

Steak

9oz Prime Centre Cut Rick Higgin's Fillet Steak with Home- Made Chips, Onion Rings, Pepper Sauce and Bearnaise €29

1/2 Irish Lobster – Straight from the boats today

Poached, Cleaned, De- shelled and Butter Grilled with Mussels in Lemon Butter, Hollandaise Sauce and Home- Made Chips €35

Irish Black Sole

Howth Bay Lobster, Prawn & Smoked Salmon Fishcakes, Tender- stem Broccoli, Hollandaise Sauce and Lemon Butter €29. 90

Luxury Seafood Bowl

Wild Halibut with Lambay Island Crab Claws, Dublin Bay Prawns, Mussels and Cockles with Lobster Fishcakes, Lemon Cream and Home- Made Chips €28

Seafood Linguine

Prawns, Mussels, Cockles, Calamari in a White Wine Cream with Garlic & Tomatoes with Fresh Linguine €17. 50

Moules Frites

Irish Mussels in a Lemon, Garlic & Coriander Cream, Home-Made Chips €16

Desserts €6.50

Warm Sticky Toffee Pudding with Vanilla Ice-Cream
Warm Chocolate Brownie with Ice-Cream