

## Michael's Terrace Menu

*Sample Menu- Daily Changes Depending on what the boats have*

### Starters

Sashimi Grade Tuna Tartare in an Asian Style Dressing, Avocado Puree and Prawn Crackers  
12

Freshly Caught Lambay Island Crab Meat Salad with Sweet Pickled Cucumber and Citrus Dressed Leaves  
15

Mushroom and Wild Duck Arancini with Truffle Aioli 9.90

6 Freshly Shucked Carlingford Oysters with 2 Dips - Hazelnut & Tarragon Vinaigrette & Bloody Mary 14.50

Skerries Black Sole Fritti – Black Sole Fillets in a Light Batter, Garlic & Chilli Dressing 11.50

Caramelised Irish Scallops in Chimac Siracha Caramel Glaze with Lime 13.90

24 Month Aged Parma Ham, Fior Di Latte Buffalo Mozzarella, Old School Olives and Summer Tomatoes 11

Irish Mussels with N'Duja in a Tomato Cream 9.90

### Main Courses

#### Our Signature Sharing Seafood Platters for 2 or more

*Chef's Choice of Prime Wild Fish*

*OR*

*Rick Higgin's Fillet Steak Surf n Turf*

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

*38 Per Person (Surf n Turf 45 Per person)*

### Steaks

Higgin's Fillet Steak with Home-Made Chips, Onion Rings and Bearnaise or Pepper Sauce (or both if you like) 32

World Class Gutfrei Galician Beef Platter for 2 - (I had to beg for this Beef )

1kg Rib Eye on the bone and Daube of Belted Galloway Beef with Home-Made Chips, Onion Rings and Sauces

King Irish Scallops, Dublin Bay Prawns, Lambay Lobster & Crab and Shellfish with a Chowder Style Sauce 29

### All Irish Seafood Bowl

Wild Irish Halibut, Lambay Island Crab, Lobster Fishcakes, Clogherhead Prawns,  
Cockles & Mussels in a Light Lemon Cream with Broccoli & Chips 32

### Moules Frites – Irish Mussels – Roaring Water Bay

In a Classic White Wine, Garlic & Coriander Cream served with a Bowl of Chips 18.50

### Seafood Tagliatelle

Fresh Irish Seafood and Shellfish in a Chilli & Garlic Cream with Fresh Hand Made Taglierini Pasta 21

Sides — Home-Made Chips / Mixed Vegetables / Green Salad 4.50