

Michael's

Starters

HUGE XXL Dublin Bay Prawn in Lemon Butter - Fresh from the boats today

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

Freshly Caught Lambay Island Crab Meat Salad with Organic Leaves, Avocado and Sweet Cucumber 14

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

Lambay Crab & Ham Arancini with Mussels in a Lemon Cream with Dash of Chilli Oil 12

Irish Black Sole Fritti— in a Light Batter, Garlic & Chilli Dressing with Lime Aioli 11.50

Organic Irish Chicken Marinated in Lime & Black Pepper Buttermilk, then in a Crispy Coating with mustard Aioli 10.90

Free Range Duck & Wild Mushroom Arancini with Truffle Aioli 10.90

Charcuterie Plate 24 Month Aged Parma Ham, Coppa & Genova Salami, Fior Di Latte Buffalo Mozzarella, Olives 11.50

Our Signature Sharing Seafood Platters for 2 or more

Premium Wild Fish – Wild Cornish SeaBass & Skerries Black Sole – Straight from the boats

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

37 Per Person / Surf n Turf 45 Per person

Steaks

Higgin's 9oz Fillet Steak 32 / 10oz Higgins Striploin Steak 28.90
with Home-Made Chips, Onion Rings and Bearnaise or Pepper Sauce (or both if you like)

Luxury Shellfish Bowl of King Irish Scallops with XXL Clogherhead Prawns – (prawns that think they're lobsters)
and Mussels in a Light Lobster Cream & Chips 40

All Irish Seafood Bowl

Wild Irish Halibut, Lambay Island Crab, Lobster Fishcakes, Clogherhead Prawns,
Cockles & Mussels in a Light Lobster Bisque with Broccoli & Chips 29.90

Skerries Caught Black Sole

With Lobster Fishcakes, Tenderstem Broccoli & Lemon & Caper Butter 30

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, Lemon Cream with Fresh Hand Made Taglierini Pasta 21

Plat du Jour

Beef Shin & Pancetta Bolognese with Fresh Spaghetti, Basil & Parmesan

16

Sides— Home-Made Chips / Green Salad / Tender stem Broccoli 4.50

We try our very best to source from smaller Irish Fishermen, Butchers, Micro Producers and Farmers