

Michael's

Starters

Free Range Iberico Pork Fritti with Home-Made Satay Sauce 10.50

Sashimi Grade Blue Fin Tuna Tartare in an Asian Style Dressing, Avocado Puree and Prawn Crackers 12.95

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

Black Sole Fritti - in a Light batter, Garlic & Chilli Dressing with Lime Aioli 12

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

Irish Mussels with N'Duja in a Tomato Cream 9.90

Free Range Duck & Wild Mushroom Arancini with Truffle Aioli 10.90

Fried Crispy Brie with Howth Honey and Roast Hazelnuts 9

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

Our Signature Sharing Seafood Platters

-A selection of everything good from the boats today-

Wild Cornish Sea Bass & Skerries Black Sole for 2

With Lambay Island Crab Claws, Lobster Fishcakes, Clogherhead Prawns, Mussels, Lemon Sauce & Home-Made Chips

or

Rick Higgin's Fillet Steak Surf 'n' Turf for 2

37 Per Person / Surf n Turf 45 Per person

Steaks

Higgin's 9oz Sirloin Steak

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

16 hr Slow roasted Ox Cheek & Shin Bolognese

with Chilli & Mushrooms and Fresh Rigatoni. 17

Luxury Seafood Bowl of Wild Irish Halibut with Lambay Crab & Clogherhead Prawns

Lobster Fishcakes and Mussels in a Light Lobster Cream & Home-Made Chips 29.90

Skerries Caught Black Sole

With Lobster Fishcakes, Tenderstem Broccoli & Lemon & Caper Butter 29.90

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

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

*We work very hard to source from smaller Irish Fishermen, Butchers or Farmers and have over 30 micro suppliers
If you have any allergies, please speak to a member of staff*