



We serve similar menus in all 3 venues

Michaels – Mount Merrion
Little Mike's -Mount Merrion
Big Mike's – Blackrock
with daily specials in each place

Sample menu only

Starters

Slow Braised Dexter Beef & Wild Mushroom Arancini served with Truffle Mayo
11

Irish Monkfish Fritti in a Light Batter with Chilli Garlic, Lime Aioli
13.50

Deep Fried Crispy Brie, Crispy Onion, Honey & Hazelnuts
10.50

Fresh Lambay Island Crab Meat Salad with Avocado Puree, Pickled Cucumber and Mixed Leaves
16.50

Organic Irish Chicken Marinated in Garlic Buttermilk, then in a Crispy Coating with Maggi Mayo
& Honey Glaze 11.50

Charcuterie - D.O.P Prosciutto Crudo, Coppa, Chorizo with Mozzarella and San Marzano
Tomatoes 12.95

Jamon & Fresh Lambay Crab Arancini with Lemon Aioli, Tomato Salsa
14.95

Killary Fjord Mussels & Cockles in a Creamy Garlic Sauce with Nduja & Tomato
10.50

Main Courses

Our Signature Sharing Platters

-A selection of everything good from the boats today-

Chefs Choice of Prime Fish for 2

With Lambay Island Crab, Lobster Fishcakes, Clogherhead Prawns, Cockles, Mussels,
Lemon Sauce
& Home-Made Chips
38 Per person

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

The perfect mix of the Freshest Seafood and Dry Aged Steaks for when you can't decide
45 Per Person

Rick Higgins' 9oz Fillet Steak

with Home-Made Chips, Onion Rings and Bearnaise or Pepper Sauce (or both if you like) 38

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

Mussels, Cockles & Lobster Fishcakes in a Lemon Cream Sauce with Home-Made Chips 33.50

Pan Seared Irish Monkfish

With Lobster Fishcakes, Pea Velouté & Organic Summer Green Vegetables 32

Seafood Tagliolini

Smoked Haddock, Prawns, Mussels, Cockles, Cherry Tomato in a Creamy Crab Bisque 23.50

Moules Frites – Irish Mussels – Roaring Water Bay

In a Classic White Wine, Garlic & Coriander Cream served with a Bowl of Chips 21.50

Pan Seared Hand -Dived Scallops

Served with Prawns & Cockles in a Balcadden Bay Lobster Bisque, Served with a Bowl of Chips
38

Organic Wild Mushrooms and Fresh Penne Rigate Pasta
with Parmesan Cream, Autumn Greens and Tomatoes 19.90

Sides

Home-Made Chips /Green Salad / Mixed Seasonal Veg 4.95

We use dozens of small, independent farmers, fishermen, growers, producers, and butchers, feel free to chat about any of our produce

Allergens ; we are happy to discuss allergens and adjust or adapt however best we can