



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

*We use 3 Premium Butchers for our Steaks
-Rick Higgins, Peter Hannan and John O'Reilly –*

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

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*

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 Balscadden 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