



THE MARITIME
RESTAURANT

DINNER MENU

Sample version – subject to change.

STARTERS

Homemade Vegetable Soup of the Day

With Homemade Guinness Brown Soda Bread (1,3,7,9)

Clybaun Caesar Salad

Cos Lettuce, Bacon Lardons, Herb Croutons, Parmesan Cheese, Homemade Caesar Dressing (1,3,7,10,12)

Add: Chargrilled Chicken Fillet € 3.50 / Grilled Prawns € 3.50

Seafood Basket

Breaded Cod, Prawns, Squid and Crab Claw Served with Petit Salad and Chilli Lime Aioli (1,2,3,4,6,7,9,10,12)

Chicken and Mushroom Vol-Au-Vent

Light Puff Pastry Case Filled with Creamy Diced Chicken & Mushrooms in a Volute Sauce (1,3,6,7,9,10,12)

MAIN COURSES

Surf 'N' Turf

Hereford Prime Irish Medallion Steak, served with Grilled Prawns, Grilled Portobello Mushroom, Onions, Slow Roasted Vine Tomato, Home Cut Chips. Served with a choice of Whiskey Pepper Sauce or Garlic Butter (2,6,7,9,10,12)

Supreme of Chicken

Served with Scallion Mash, Baby Vegetables & Pepper Sauce (6,7,9,10,12)



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MAIN COURSES (Cont.)

Roast of the Day

Served with Creamed Mash Potatoes, Steamed Vegetables, Gravy
(1,3,7,9,12)

Vegetarian Risotto

Risotto with Ratatouille, Grated Parmesan & Herb Oil (7,9,)

Medallion of Monkfish

Served with Oriental Fried Rice, Baby Vegetables and Tomato Salsa
(4,6,7,9,12)

DESSERTS

Cheesecake of the Day

Chantilly Cream, Fruit Coulis, Vanilla Ice Cream (1,3,7,8)

Homemade Chocolate Brownie

Belgian Chocolate Sauce (1,3,7,8)

Warm Homemade Sticky Toffee Pudding

With Toffee Sauce and Vanilla Ice Cream (1,3,7,8)

Homemade Apple Pie

With Whipped Cream, Vanilla Custard
and Vanilla Ice Cream (1,3,7,8)

Supplement may apply to certain menu items

***Allergy Information – Product(s) Contains:**

(1) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery
(10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin (14) Molluscs

