STARTER

COAST CHOWDER Mixed Atlantic chowder, served with homemade brown bread	HOME MADE SOUP OF THE DAY served with homemade brown bread	HOT WOK CHICKEN Chinese 5 Spice coated chicken bites finished with sautéed onions, peppers & sweet chilli sauce	On a sourdough	COAST CHICKEN WINGS Slow cooked spiced chicken wings with ranch dip	KILLARY FJORD MUSSELS Roast garlic & leek cream with home made brown bread	BRUSCHETTA Classic tomato and basil salsa served on our house stone baked flat bread, finished with extra virgin olive oil	BOOST UP SALAD Mesclun leaf salad with cherry tomato, onion, beetroot, toasted mixed seeds, peppers, avocado, pomegranate goats cheese & a honey mustard dressing (Go Vegan without Chee
с €9.50	c∨ €6.5	с €10.5	∨ €10.9	с €10.5	с €12.5	€8.90	C V ₽ €10.5 +PRAWN €4.50 +CHICKEN €
MAIN					•		GOURM

BEER BATTERED FISH OF THE DAY €19.5 Please ask your server for details

Served with mushy peas, tartare sauce & chips or wedges

GRILLED DARNE OF SALMON c

Served with creamy mashed potatoes, rustic chunky vegetables, spinach & sundried tomato cream

GRILLED FILLET OF SEABASS c

Fresh seabass, roast baby potatoes, vegetable ratatouille, red pepper & cumin dressing

KILLARY FJORD MUSSELS c

Roast garlic & leek cream served with chips

NEW MUSHROOM & SPINACH

€16

€23.9

€23.5

€19.5

TAGLIATELLE V

Tagliatelle pasta in a creamy mushroom and baby spinach sauce, topped with parmesan cheese & served with garlic bread +PRAWN €4.50 | +CHICKEN €4

THAI RED CURRYC V

€16.5

€28.5

Creamy mild red thai curry with mediterranean vegetable, steamed rice & poppadum +VEGETABLES | +PRAWN €4.50 | +CHICKEN €4

ROAST SILVERHILL DUCK c

Roast half duck served with creamed potatoes, fresh vegetables and a redcurrant ius

COASI

DINNER MENU

COAST CHICKEN WINGS c

€17.9

Slow cooked spiced chicken wings with ranch dip & chips or wedges

HOT WOK CHICKEN c

€19.5

€18.5

€15.5

ADD ON C

SIDES

SIDE SALAD CHIPS **SWEET POTATO FRIES ONION RINGS**

Chinese 5 spice coated chicken bites finished with sautéed onions, peppers & sweet chilli sauce. Served with salad & chips or wedges

GOLDEN FRIED CALAMARI

Served with dressed mixed leaves, a sriracha & lime dip & chips

BOOST UP SALAD 🥒 C V

Mesclun leaf salad with cherry tomato, onions, beetroot, toasted mixed seeds, peppers, avocado, pomegranate, goats cheese & honey mustard vinegarette +PRAWN €4.50 I +CHICKEN €4

(go Vegan without the Cheese)



NEW



MET BURGER

COAST BURGER

€18.9

Homemade 100% Irish beef burger, red onion, tomato, lettuce & coast burger sauce. Served with salad & chips or wedges. (Gluten Free Bun Available)

CHICKEN BURGER c

€17.5

€18.9

Chargrilled escalope of marinated chicken, red onion, lettuce & coast burger sauce. Served with salad & chips or wedges. (Gluten Free Bun Available)

BEYOND MEAT BURGER C V

The worlds first plant based burger thats looks cooks and satisfies like beef without GMOs. Served with Ballymaloe tomato relish, lettuce, tomato, onion, vegan mayonnaise in a vegan beetroot bun & Chips or Wedges. (Gluten Free Bun Available)

€2
€1.5
€1

€4.5	CREAMED POTATO	€4.5
€4.5	SEASONAL VEGETABLES	€4.5
€5	WEDGES	€4.5
€4.5	COLESLAW	€3



SIGNATURE STEAKS

Our local high grade in house dry aged beef has a remarkable depth of flavour. Our prime cuts of beef are hung for up to 21 days & cooked to perfection over flames.



8_{n7} DRY AGED FILLET

A lean and tender cut. The most prized cut of beef for many. Our succulent dry aged fillet steaks are extremely tender.

9_{n7} DRY AGED SIRLOIN



Premium, dry aged steak matured over time for exceptional quality, intense flavour & superior texture

10₀₇ DRY RIB EYE

€32.9

This heavily marbled cut has a ribbon of fat at its core which melts during cooking (not suitable cooked less that medium rare) making the meat sensationally juicy

STEAKS SERVED WITH SAUTÉED ONIONS & MUSHROOMS

SURF YOUR STEAK with Sautéed Prawns **€4.5**

CHOOSE A SAUCE | Garlic Butter

| Peppercorn Sauce

SINFS

SIDE SALAD	€4.5	CREAMED POTATO	€4.5
CHIPS	€4.5	SEASONAL VEGETABLES	€4.5
SWEET POTATO FRIES	€5	WEDGES	€4.5
ONION RINGS	€4.5	COLESLAW	€3



(12" ONE SIZE)

FORNI VALORIANI

Authentic Italian Stone Baked Artisan Pizza live you've never had before. Our pizza dough is made from 00 Italian flour, fresh yeast, extra virgin olive oil and fermented for 48 hours to enhance its flavour. Using whole ingredients and baked in our Traditional Pizza oven its simple thin charred crust screams authenticity. Topped with the freshed ingredients our Neapolitan pizzas are prepared in-house by our trained chefs to provide you with an unforgettable dining experience.

COAST CLASSIC

€17

Homemade tomato sauce, mozzarella cheese, shredded chicken, ham, pepperoni, jalapeños & basil pesto

GOATS CHEESE PIZZA

€17

Homemade tomato sauce, mozzarella cheese, onion marmalade, crumbled goats cheese & rocket leaves

GAMBERO ROYAL

€18.5

Homemade tomato sauce, mozzarella cheese, marinated king prawns, red onions, rocket leaves, garlic & chilli oil

MARGHERITA

ADD TO YOUR PIZZA!

€2

€1.5

€2.5

PEPPERONI PIZZA

VEGETARIAN

ROCKET LEAVES€1.5

rosemary oil

HAM

PEPPERONI

MUSHROOM

Homemade tomato sauce, mozzarella cheese

Homemade tomato sauce, roasted mediterranean

vegetables, black olives, mozzarella cheese, baby spinach &

PRAWNS

JALAPEÑO

GOATS CHEESE €3

MEDITERRANEAN VEGETABLES

€17

FOOD ALLERGY NOTICE: FRIENDLY OPTIONS AVAILABLE: C COELIAC I V VEGETARIAN I 🖉 VEGAN

We support local!

HOT DRINKS

MILK ALTERNATIVE + €0.50 : SOYA | OAT | ALMOND

CAFFÉ LATTE ADD FLAVOUR :.50C VANILLA | CARMEL |

HAZELNUT

€3.9

CAPPUCCINO ADD FLAVOUR :.50C VANILLA I CARMEL I HAZELNUT

€3.9

CAFFÉ AMERICANO Espresso topped with hot water

FLAT WHITE Espresso with steamed velvety milk

HOT CHOCOLATE

€4.1

ESPRESSO Shot of espresso extracted the Italian way €3.5

€4.5 CHICKEN

€1.5 GARLIC DIP

OLIVES

DOUBLE **ESPRESSO** €4

€3.5

€1.5

€1.5

€2.5

FRESHLY BREWED **BEWLEY'S TEA** €3.2

€3.8

€3.9

€15

€17 Pepperoni, house tomato sauce, mozzarella cheese

D	ES	SS	Ε		
CRE	ME	BRU	LEE	С	

Served with homemade flapiack

€7.5

COAST STICKY TOFFEE PUDDING Served with butterscotch sauce, fresh cream & caramel ice cream	€7.5
RASPBERRY & WHITE CHOCOLATE ROULADE C Served with a mixed berry coulis fresh cream & strawberry ice cream	€7.5
WARM CHOCOLATE BROWNIE Served with fresh cream & vanilla ice cream	€7.5
WARM APPLE PIE Fresh cream, vanilla ice cream & custard	€7.5
CHEESECAKE OF THE DAY Please ask your server for today's flavour	€7.5
SELECTION OF ICE-CREAM $_{\text{C}}$	€6.9
JELLY & ICE CREAM C Please ask your server for today's flavour ALL ICE CREAMS ARE MADE IN HOUSE & CONTAINS EG	€6.9 G

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy please inform your server and our chefs will be happy to accommodate your needs.

Scan here to view our suppliers.

CAFFÉ MOCHA

DARK Espresso, rich dark chocolate sauce and steamed milk €3.9

HERBAL TEA **PEPPERMINT | GREEN TEA |** CHAMOMILE EARL GREY | BERRY

€3.5