

# STARTER

<b>COAST CHOWDER</b> Mixed Atlantic chowder, served with homemade brown bread	<b>HOME MADE SOUP OF THE DAY</b> served with homemade brown bread	<b>HOT WOK CHICKEN</b> Chinese 5 Spice coated chicken bites finished with sautéed onions, peppers & sweet chilli sauce	<b>PEAR &amp; BRIE CROSTINI</b> On a sourdough bread with balsamic reduction & pomegranate	<b>COAST CHICKEN WINGS</b> Slow cooked spiced chicken wings with ranch dip	<b>KILLARY FJORD MUSSELS</b> Roast garlic & leek cream with home made brown bread	<b>BRUSCHETTA</b> Classic tomato and basil salsa served on our house stone baked flat bread, finished with extra virgin olive oil	<b>BOOST UP SALAD</b> Mesclun leaf salad with cherry tomato, onion, beetroot, toasted mixed seeds, peppers, avocado, pomegranate, goats cheese & a honey mustard dressing ( Go Vegan without Cheese & Dressing)	<b>COAST GARLIC BREAD</b> House pizza base brushed with garlic, parsley & extra virgin olive oil, served with a rocket & parmesan salad	<b>GOLDEN FRIED CALAMARI</b> with dressed mixed leaves & a sriracha and lime dip
C €10	CV €7	C €11	V €11.5	C €11	C €13.5	 €9.5	CV  €11 **+PRAWN €5.50   +CHICKEN €5	V €8.50 + MOZZARELLA CHEESE €1	€11.9

# MAIN

**BEER BATTERED FISH OF THE DAY** €20.5  
Please ask your server for details  
Served with mushy peas, tartare sauce & chips or wedges

**GRILLED DARNE OF SALMON** C €24.9  
Served with creamy mashed potatoes, rustic chunky vegetables, spinach & sundried tomato cream

**GRILLED FILLET OF SEABASS** C €24.5  
Fresh seabass, roast baby potatoes, vegetable ratatouille, red pepper & cumin dressing

**KILLARY FJORD MUSSELS** C €20.5  
Roast garlic & leek cream served with chips

**NEW PENNE ARRABBIATA** V €17  
Rustic vegetables in a rich tomato, garlic & basil sauce.  
Served with parmesan cheese, rocket leaves & garlic bread  
\*\*+PRAWN €5.50 | +CHICKEN €5  
(Go Vegan without Cheese)

**THAI RED CURRY** C V €17.5  
Creamy mild red thai curry with mediterranean vegetable, steamed rice & poppadum  
+PRAWN €5.50 | +CHICKEN €5

**NEW ASIAN STYLE SILVERHILL DUCK** C €29.5  
Basmatic rice, pak choi, fine beans, broccoli, with a sesame & black bean dressing  
(INCLUSIVE DINNER SUPPLEMENT OF €8.00)


# COAST BAR

## DINNER MENU

**COAST CHICKEN WINGS** C €18.9  
Slow cooked spiced chicken wings with ranch dip & chips or wedges

**HOT WOK CHICKEN** C €20.5  
Chinese 5 spice coated chicken bites finished with sautéed onions, peppers & sweet chilli sauce. Served with salad & chips or wedges

**GOLDEN FRIED CALAMARI** €20.5  
Served with dressed mixed leaves, a sriracha & lime dip & chips

**BOOST UP SALAD**  C V €16.5  
Mesclun leaf salad with cherry tomato, onions, beetroot, toasted mixed seeds, peppers, avocado, pomegranate, goats cheese & honey mustard vinegarette  
\*\*+PRAWN €5.50 | +CHICKEN €5  
(go Vegan without the cheese & dressing)

NOTE - \*\* INCLUSIVE MENU SUPPLEMENTS APPLY

# GOURMET BURGER

**COAST BURGER** €19.9  
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 €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 €19.9  
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)

**ADD ON**

BACON	€2.50
PEPPERJACK CHEESE	€2
CHEDDAR CHEESE	€1



# SIDES

<b>SIDE SALAD</b>	€5	<b>CREAMED POTATO</b>	€5
<b>CHIPS</b>	€5	<b>SEASONAL VEGETABLES</b>	€5
<b>SWEET POTATO FRIES</b>	€5.5	<b>WEDGES</b>	€5
<b>ONION RINGS</b>	€5	<b>COLESLAW</b>	€3.5

# 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<sub>oz</sub> DRY AGED FILLET** €38.5

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

**9<sub>oz</sub> DRY AGED SIRLOIN** €34.50

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

**10<sub>oz</sub> DRY RIB EYE** €35.5

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 &  
ROAST CHERRY TOMATO

SURF YOUR STEAK with Sautéed Prawns      \*\*€5.50  
(INCLUSIVE DINNER SUPPLEMENT OF €10.00 FOR STEAKS)

## SIDES

SIDE SALAD	€5	CREAMED POTATO	€5
CHIPS	€5	SEASONAL VEGETABLES	€5
SWEET POTATO FRIES	€5.5	WEDGES	€5
ONION RINGS	€5	COLESLAW	€3.5

# PIZZA (12” ONE SIZE)

## FORNI VALORIANI

Authentic Italian Stone Baked Artisan Pizza like 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** €15

Homemade tomato sauce, mozzarella cheese

**PEPPERONI PIZZA** €17

Pepperoni, house tomato sauce, mozzarella cheese

**VEGETARIAN** €17

Homemade tomato sauce, roasted mediterranean vegetables, black olives, mozzarella cheese, baby spinach & rosemary oil

ADD TO YOUR PIZZA! \*\*

HAM	€4.5	PRAWNS	€5.5	CHICKEN	€5
ROCKET LEAVES	€2.5	JALAPEÑO	€2.5	GARLIC DIP	€2.5
PEPPERONI	€2.5	GOATS CHEESE	€4	OLIVES	€2.5
MUSHROOM	€3	MEDITERRANEAN VEGETABLES	€4		

# DESSERT

**CREME BRULEE C** €7.5

Served with homemade flapjack

**COAST STICKY TOFFEE PUDDING** €7.5

Served with butterscotch sauce, & caramel ice cream

**RASPBERRY & WHITE** €7.5

**CHOCOLATE ROULADE C**

Served with a mixed berry coulis fresh cream & strawberry ice cream

**WARM CHOCOLATE BROWNIE** €7.5

Served with fresh cream & vanilla ice cream

**WARM APPLE PIE** €7.5

Fresh cream, vanilla ice cream & custard

**CHEESECAKE OF THE DAY** €7.5

Please ask your server for today’s flavour

**SELECTION OF ICE-CREAM C** €6.9

**JELLY & ICE CREAM C** €6.9

Please ask your server for today’s flavour

ALL ICE CREAMS ARE MADE IN HOUSE & CONTAINS EGG

FOOD ALLERGY NOTICE;  
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.

FRIENDLY OPTIONS AVAILABLE:  
C COELIAC | V VEGETARIAN | VEGAN



We support local!  
Scan here to view our suppliers.

# HOT DRINKS

CAFFÉ LATTE ADD FLAVOUR :50C VANILLA   CARMEL   HAZELNUT	CAPPUCCINO ADD FLAVOUR :50C VANILLA   CARMEL   HAZELNUT	CAFFÉ AMERICANO Espresso topped with hot water	FLAT WHITE Espresso with steamed velvety milk	HOT CHOCOLATE	ESPRESSO Shot of espresso extracted the Italian way	DOUBLE ESPRESSO	FRESHLY BREWED BEWLEY’S TEA	CHAI LATTE chai tea, steamed milk & cinnamon	DIRTY CHAI LATTE chai tea, steamed milk, espresso & cinnamon	CAFFÉ MOCHA Espresso, rich chocolate sauce and steamed milk	HERBAL TEA PEPPERMINT   GREEN TEA   CHAMOMILE EARL GREY   BERRY
€4.1	€4.1	€4	€4.1	€4.1	€3.7	€4.2	€3.2	€4.1	€4.3	€4.1	€3.50