

# STARTER

## COAST CHOWDER

Mixed Atlantic chowder, served with homemade brown bread

C  
€9.3

## HOME MADE SOUP OF THE DAY

served with homemade brown bread

CV  
€6.3

## HOT WOK CHICKEN

Chinese 5 Spice coated chicken bites finished with sautéed onions, peppers & sweet chilli sauce

C  
€10.5

## PEAR & BRIE CROSTINI

On a sourdough bread with balsamic reduction & pomegranate

V  
€10.9

## COAST CHICKEN WINGS

Slow cooked spiced chicken wings with ranch dip

C  
€10

## COAST CLEW BAY MUSSELS

Roast garlic & leek cream with home made brown bread

C  
€12.5

## NEW COAST BAR BRUSCHETTA

Classic tomato and basil salsa served on our house stone baked flat bread, finished with extra virgin olive oil

€8.90

## 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 Cheese)

CV  
€10.5  
+PRAWN €4.50 | +CHICKEN €4

## NEW COAST GARLIC BREAD

House pizza base brushed with garlic, parsley & extra virgin olive oil, served with a rocket & parmesan salad

V  
€7.9  
+ MOZZARELLA CHEESE €1

## GOLDEN FRIED CALAMARI

with dressed mixed leaves & a sriracha and lime dip

€10.9

# MAIN

## BEER BATTERED FRESH COD

Fresh cod, mushy peas, tartare sauce & chips or wedges

€19.5

## GRILLED DARNE OF SALMON C

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

€23

## NEW GRILLED FILLET OF SEABASS C

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

€23.5

## COAST CLEW BAY MUSSELS C

Roast garlic & leek cream served with chips

€19.5

## NEW MUSHROOM & SPINACH

### 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

€16

## THAI RED CURRY C V

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

€16.5

## ROAST SILVERHILL DUCK C

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

€28.5

# COAST BAR

## DINNER MENU

## NEW COAST CHICKEN WINGS C

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

€17.9

## HOT WOK CHICKEN C

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

€19.5

## NEW GOLDEN FRIED CALAMARI

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

€18.5

## BOOST UP SALAD C V

Mesclun leaf salad with cherry tomato, onions, beetroot, toasted mixed seeds, peppers, avocado, pomegranate, goats cheese & honey mustard vinaigrette  
+PRAWN €4.50 | +CHICKEN €4  
(go Vegan without the Cheese)

€15.5

# GOURMET BURGER

## COAST BURGER

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

€18.9

## CHICKEN BURGER C

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

€17.5

## BEYOND MEAT BURGER C V

The worlds first plant based burger that 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)

€18.9

## ADD ON

BACON	€2
PEPPERJACK CHEESE	€1.5
CHEDDAR CHEESE	€1



## SIDES

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

# 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** €36.9

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** €31.9

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

**10<sub>oz</sub> 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 than medium rare) making the meat sensationally juicy

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

CHOOSE A SAUCE | *Garlic Butter* | *Peppercorn Sauce*

**STEAKS SERVED WITH SAUTÉED ONIONS & MUSHROOMS**

## SIDES

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

# PIZZA (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 fresh ingredients our Neapolitan pizzas are prepared in-house by our trained chefs to provide you with an unforgettable dining experience.

**COAST CLASSIC** €17.9

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

**GOATS CHEESE PIZZA** €16.5

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** €14.9

Homemade tomato sauce, mozzarella cheese

**PEPPERONI PIZZA** €16.9

Pepperoni, house tomato sauce, mozzarella cheese

**VEGETARIAN** €16.5

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

### ADD TO YOUR PIZZA!

HAM	€2.5	PRAWNS	€4.5	CHICKEN	€3.5
ROCKET LEAVES	€1.5	JALAPEÑO	€1.5	GARLIC DIP	€1.5
PEPPERONI	€2	GOATS CHEESE	€3	OLIVES	€1.5
MUSHROOM	€1.5	MEDITERRANEAN VEGETABLES	€2.5		

# DESSERT

**CREME BRULEE C** €7.5

Served with homemade flapjack

**COAST STICKY TOFFEE PUDDING** €7.5

Served with butterscotch sauce, fresh cream & 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

**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

### 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  
ALL ICE CREAM & SORBET IS HOMEMADE



*We support local!*  
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# HOT DRINKS

MILK ALTERNATIVE + €0.50 : SOYA | OAT | ALMOND

<b>CAFFÉ LATTE</b> ADD FLAVOUR :.50C VANILLA   CARMEL   HAZELNUT €3.9	<b>CAPPUCCINO</b> ADD FLAVOUR :.50C VANILLA   CARMEL   HAZELNUT €3.9	<b>CAFFÉ AMERICANO</b> Espresso topped with hot water €3.8	<b>FLAT WHITE</b> Espresso with steamed velvety milk €3.9	<b>HOT CHOCOLATE</b> €4.1	<b>ESPRESSO</b> Shot of espresso extracted the Italian way €3.5	<b>DOUBLE ESPRESSO</b> €4	<b>FRESHLY BREWED BEWLEY'S TEA</b> €3.2	<b>CAFFÉ MOCHA DARK</b> Espresso, rich dark chocolate sauce and steamed milk €3.9	<b>HERBAL TEA</b> PEPPERMINT   GREEN TEA   CHAMOMILE EARL GREY   BERRY €3.5
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