

# Evening Menu

3pm - 9pm

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## To Begin

### Confit Chicken Wings €12.00

*Served With Your Choice of Franks Hot Sauce or  
Sticky Smoked Barbecue Sauce and Blue Cheese Dip*

*Allergens MK, CY, MD, SP*

### Dunmore East Seafood Chowder €12.00

*Locally Sourced Seafood  
in a Creamy White Wine Velouté  
Allergens WH1, CS, FH, MK, CY, SP*

### Homemade Soup of the Day €8.00

*Served with Fresh Baked Breads  
Allergens WH1, MK, CY, SP*

### Roasted Vegetable and Goat's Cheese Bruschetta €12.00

*Fresh Herb and Basil Oil Roasted Vegetables  
Allergens WH1, MK*

### Classic Caesar Salad €12.00

#### Main Course €15.00

*Classic Salad of Romaine Lettuce, Herb Croutons,  
Bacon Lardons, Parmesan and Classic Caesar Dressing*

**Add Chicken - €3 supplement**

*Allergens WH1, FH, CS, EG, MK, MD*

### Bowl of Cheesy Nachos €12.00

*Spiced Minced Beef, Sour Cream, Tomato Salsa,  
Guacamole and Melted Cheese  
Allergens WH1, SY, MK, MD*

#### Menu Allergens:

**PN** Peanuts, **TN** Tree Nuts, **SE** Sesame, **EG** Eggs, **MK** Milk,  
**SY** Soya, **SP** Sulphites, **CY** Celery,  
**MD** Mustard, **WH1** Wheat Flour, **WH2** Semolina,  
**WH3** Wholemeal, **WH4** Wheat Bran, **WH5** Rye, **LP1** Barley,  
**LP2** Oats, **FH** Fish, **CS** Crustaceans, **MS** Molluscs

All our beef is of Irish origin.

## The Main Event

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### **Fisherman's Feast €19.95**

*Fresh Fish of The Day in a Light Crispy Beer Batter,  
Homemade Tartare Sauce,  
Mint Scented Peas and Fries  
Allergens WH1, EG, FH, CY, MD*

### **Grilled 8oz Dry Aged Rib Eye €34.00**

*Served with Confit Flat Cap Mushrooms, Grilled  
Tomato, Frizzled Onions and Fries.  
Choose from Pepper Sauce or Garlic Butter  
Allergens WH1, EG, MK, SP*

### **Thai Red Vegetable Curry €17.50**

### **Thai Red Chicken Curry €19.95**

*A mild Thai Red Curry with Roasted Vegetables.  
Served with Rice and Garlic and Coriander Naan Bread  
Allergens WH1, SY, MK, SP*

### **Spinach and Ricotta Tortellini €18.00**

*With Forest Mushrooms,  
Parmesan and Garlic Cream and Rocket Leaves  
Allergens WH1, EG, MK, SP*

### **Pier 37 Superfood Salad €15.00**

*Garlic Croutons, Quinoa, Pickled Vegetables,  
Guacamole, Pineapple and Apple,  
with Chilli, Tarragon and Lemon Vinaigrette  
**Add Chicken - €3 supplement**  
Allergens MD, SP, WH1, SY*

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## The Main Event

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### **Pier 37 Gourmet 8oz. Beef Burger €19.95**

*Served on a Brioche Bun with Tomato & Lettuce,  
Tomato Relish, Nachos, Streaky Bacon, Cheese  
and Fries*

*Allergens WH1, EG, SY, MK, MD*

### **Pier 37 Fish of The Day €19.95**

*Please Ask Your Server For Details*

*Allergens FH, MK, CY, SP*

### **Chef's Joint of the Day €19.95**

*Please Ask Your Server For Details*

*€2.50 Supplement Applies For Roast Beef*

*Subject to Availability*

*Allergens SP, SY, EG, MK*

### **Southern Fried Chicken Burger €19.95**

*Served with Fries on a Brioche Bun with Streaky  
Bacon, Red Onion Marmalade & Cheese,  
Lettuce and Garlic Mayo.*

*Allergens WH1, SY, MK, MD*

## SIDE ORDERS

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### **€4.95 per serving:**

*Chips, Creamy Mash, Onion Rings,  
Seasonal Vegetables, Side Salad, Garlic Bread*

*Allergens WH1, EG, MK, SY*

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## Vegan Corner

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### **Vegan Bruschetta €9.95**

Roasted Vegetables, Herb Oil & Vegan Mozzarella  
Cheese on Toasted Gluten Free Seeded Bread  
*Allergens SY*

### **Pier 37 Superfood Salad €9.95**

Quinoa, Pickled Vegetables, Guacamole,  
Pineapple and Apple,  
with Chilli, Tarragon and Lemon Vinaigrette  
*Allergens SY, MD*

### **Roasted Vegetable & Chickpea Curry €16.00**

Coconut & Tomato Based Sauce with Spices & Rocket,  
Turmeric Rice & Mango Chutney  
*Allergens SY*

### **Vegan Stirfry €16.00**

Japanese Style Udon Noodles With Roasted  
Vegetables, Smoked BBQ, Sesame & Sweet Chili Sauce  
*Allergens SY*

### **Chocolate and Coconut Tart €9.00**

With Raspberry Sorbet  
*Allergens PN, TN*

### **Raspberry Frangipane Tart €9.00**

With Vegan Vanilla Ice Cream  
*Allergens PN, TN*

## Side Orders

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**€4.95 per serving:**

Chips, Seasonal Vegetables, Side Salad,  
Pickled Vegetables  
*Allergens SY, SP*

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# Homemade Dessert Menu

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## **Chocolate Brownie €9.00**

Warm Brownie and Fresh Cream,  
Vanilla Ice Cream and Chocolate Sauce  
Allergens WH1, EG, MK, TN

## **Chef's Cheesecake of the Day €8.75**

Served with Fresh Cream and Fruit Puree  
Allergens WH1, EG, MK

## **Apple Crumble €8.75**

Served with Hot Custard and Fresh Cream  
Allergens WH1, EG, MK

## **Sticky Toffee Pudding €8.75**

Served with Toffee Sauce and Fresh Cream  
Allergens WH1, EG, MK

## **Chocolate Roulade €8.75**

Served with Irish Strawberries  
and Fresh Whipped Cream  
Allergens WH1, EG, MK

## **Selection Of Ice Cream €8.75**

Served with Berry Compote  
Allergens WH1, MK

Freshly Brewed Tea €3.95      Latte €4.20

Cappuccino €4.20      Macchiato €4.20

Espresso €4.00      Mocha €4.20

Double Espresso €4.30      Hot Chocolate €4.20

Americano €4.00      Speciality Teas €4.20

*Milk alternatives available*

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