

Evening Menu

3pm - 9pm

To Begin

Confit Chicken Wings €9.95

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

(Allergens: 7, 9, 10, 11, 12)

Dunmore East Seafood Chowder €9.95

*Locally Sourced Seafood
in a Creamy White Wine Velouté*

(Allergens: 1, 2, 4, 7, 9, 12)

Homemade Soup of the Day €6.95

Served with Fresh Baked Breads

(Allergens: 1, 7, 9, 12)

Roasted Vegetable and Goat's Cheese Bruschetta €9.95

Fresh Herb and Basil Oil Roasted Vegetables

(Allergens: 1, 7)

Cardini's Caesar Salad €9.95

Main Course €12.95

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

Add Chicken - €3 supplement

(Allergens: 1, 2, 3, 7, 10)

Bowl of Cheesy Nachos €9.95

*Spiced Minced Beef, Sour Cream, Tomato Salsa,
Guacamole and Melted Cheese*

(Allergens: 1, 6, 7, 9)

MENU ALLERGENS:

1. Cereal containing gluten (i.e wheat, rye, barley, oats, spelt, kamut), 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide (sometimes known as sulphites), 13. Lupin, 14. Molluscs

All our beef is of Irish origin.

The Main Event

Fisherman's Feast €18.95

Fresh Fish of The Day in a Light Crispy Beer Batter, Homemade Tartare Sauce, Mint Scented Peas and Fries
(Allergens: 1, 3, 4, 7, 10, 12)

Grilled 10oz Dry Aged Rib Eye €29.50

Served with Confit Flat Cap Mushrooms, Grilled Tomato, Frizzled Onions and Fries.
Choose from Pepper Sauce or Garlic Butter
(Allergens: 1, 3, 7, 12)

Pier 37 Steak Sandwich €19.95

Toasted Garlic Blaa Ciabatta, Minute Steak, Sauté Mushrooms and Onions, Rocket Leaves, Served with Side Salad and Fries
(Allergens: 1, 3, 6, 7)

Thai Red Vegetable Curry €16.20

Thai Red Chicken Curry €18.95

A mild Thai Red Curry with Roasted Vegetables. Served with Rice and Garlic and Coriander Naan Bread
(Allergens: 1, 3, 5, 7, 8, 9, 12)

Spinach and Ricotta Tortellini €15.00

With Forest Mushrooms, Parmesan and Garlic Cream and Rocket Leaves
(Allergens: 1, 6, 7, 12)

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: 1, 6, 12)

MENU ALLERGENS:

1. Cereal containing gluten (i.e wheat, rye, barley, oats, spelt, kamut), 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide (sometimes known as sulphites), 13. Lupin, 14. Molluscs

All our Beef is of Irish origin

The Main Event

Pier 37 Gourmet 8oz. Beef Burger €18.95

*Served on a Brioche Bun with Tomato & Lettuce,
Tomato Relish, Nachos, Streaky Bacon and
Cheese, Side Salad and Fries
(Allergens: 1, 2, 5)*

Pier 37 Fish of The Day €18.95

*Please Ask Your Server For Details
(Allergens 1, 2, 4, 7, 9, 12)*

Chef's Joint of the Day €18.95

*Please Ask Your Server For Details
€1.50 Supplement Applies For Roast Beef,
Subject to Availability
(Allergens: 1, 3, 7, 9, 10, 12)*

Southern Fried Chicken Burger €18.95

*Served with Fries on a Brioche Bun with Streaky
Bacon, Red Onion Marmalade & Cheese,
Lettuce and Garlic Mayo.
(Allergens: 1, 2, 6, 7)*

SIDE ORDERS

€4.95 per serving:

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

MENU ALLERGENS:

1.Cereal containing gluten (i.e wheat, rye, barley, oats, spelt, kamut), **2.** Crustaceans, **3.** Eggs, **4.** Fish, **5.** Peanuts, **6.** Soybeans, **7.** Milk, **8.** Nuts, **9.** Celery, **10.** Mustard, **11.** Sesame Seeds, **12.** Sulphur Dioxide (sometimes known as sulphites), **13.** Lupin, **14.** Molluscs

All our Beef is of Irish origin

Vegan Corner

Vegan Bruschetta €8.95

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

(Allergens: 6)

Pier 37 Superfood Salad €8.95

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

(Allergens: 6)

Roasted Vegetable & Chickpea Curry €15.00

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

(Allergens: 6)

Vegan Stirfry €15.00

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

(Allergens: 1, 6)

Chocolate and Coconut Tart €8.30

With Raspberry Sorbet

(Allergens: 8)

Raspberry Frangipane Tart €8.30

With Vegan Vanilla Ice Cream

(Allergens: 8)

Side Orders

€4.95 per serving:

*Chips, Seasonal Vegetables, Side Salad,
Pickled Vegetables*

MENU ALLERGENS:

1. Cereal containing gluten (i.e wheat, rye, barley, oats, spelt, kamut), 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide (sometimes known as sulphites), 13. Lupin, 14. Molluscs

Homemade Dessert Menu

Chocolate Brownie €8.30

*Warm Brownie and Fresh Cream,
Vanilla Ice Cream and Chocolate Sauce
(Allergens: 1, 3, 7, 8 (Hazelnut))*

Chef's Cheesecake of the Day €8.30

*Served with Fresh Cream and Fruit Puree
(Allergens: 1, 7)*

Apple Crumble €8.30

*Served with Hot Custard and Vanilla Ice Cream
(Allergens: 1, 3, 7)*

Passionfruit and White Chocolate Tartlet €8.30

*with Vanilla Ice Cream
(Allergens: 1, 3, 7)*

Sticky Toffee Pudding €8.30

*Served with Toffee Sauce, Fresh Cream
and Vanilla Ice Cream
(Allergens: 1, 3, 7, 12)*

Chocolate Roulade €8.30

*Served with Irish Strawberries and Fresh Whipped
Cream
(Allergens: 3, 7)*

Selection Of Ice Cream €7.50

*Served with Berry Compote
(Allergens: 1, 7)*

Freshly Brewed Tea €3.50	Latte €3.95
Cappuccino €3.95	Macchiato €3.70
Espresso €3.20	Mocha €3.70
Double Espresso €4.20	Hot Chocolate €3.70
Americano €3.70	Specialty Teas €4.10

Milk alternatives available

Our kitchen contains nuts, gluten, eggs, and dairy products, hence there may be traces of these allergens in our dishes.