MOURNE SEAFOOD BAR DINNER MENU

34-36 Bank Street BT1 1HL - Tel:02890248544 - mourneseafood.com - Facebook/MourneSeafoodBarBelfast - Twitter/msbbelfast - Instagram/mourneseafoodbelfast

SHELLFISHBAR

Oysters au Naturel ½ Dozen £10.00

Served with mignonette dressing

Oysters Japanese Style ½ Dozen £11.00

Served with shredded cucumber, pickled ginger & spiced soy dressing

Oysters Rockefeller £7.50

Three oysters baked with wilted spinach, garlic &

topped with bacon crumb

Add a glass of Shandon Stout £2.50

Mourne Mussels & Crusty Roll Starter £8.50 Main £13.00 With white wine & garlic cream

Pan fried Crab claws £9.50

With chili butter & toasted focaccia

Prawn and Mango Cocktail & Spanish Style

Brandade £8.00

With focaccia crisps & lettuce cups

Peel & Eat Langoustines £9.75

Served cold, with salad and mayonnaise

TOBEGIN:

Seafood Chowder £8.00

with wheaten bread, topped with croutons & herbs

Crab Arancini £8.00

With Thai aromats and tomato dipping sauce

Salt and Chili Squid £8.50

With Napa slaw, chilli jam and mayo

Goats Cheese Fritters £8.00

With beet chutney, rocket salad & aged balsamic Gambas Pil Pil £8.25

Baked shrimp with smoked chilli & garlic oil, toasted sourdough

Seared hot smoked salmon spring salad £8.50 with avocado puree, peas, fava beans, and crème fraiche

AND THEN:

Beer Battered Fish & Chips £12.50

With mushy peas and tartare sauce

Mourne Seafood Casserole £15.95

Mixed seafood with fresh tomato sauce, potatoes, fennel, thyme and garlic. Served with grilled focaccia

Seafood Orzo Paella £14.00

With mussels, prawns, monkfish, chorizo, roast tomato & kale

Chargrilled Ribeye £27.50

With mushrooms, sprouting broccoli, porcini peppercorn cream and truffle & Parmesan fries

Shellfish Gratin £16.50

with scallops, prawns, crab, wilted spinach in thermidor sauce, topped with chive mash

Fillet of Monkfish £20.50

with peperonata, crisp polenta & seaweed pesto

Breaded Plaice Fillets £14.00

with baby Caesar salad & fries

Moroccan Spiced Salmon £16.00

with warm lentil super salad and organic beet labneh

Dijon crusted smoked cod £16.00

with baby potatoes, spring greens chive & bacon cream

SIDES£4.25

FRIES - SPRING GREENS - NEW POTATOES HERB BUTTER - BREAD BASKET

SIDES £4.75

PARMESAN & TRUFFLE FRIES – GARLIC FRIES – CAESAR SALAD

Please advise your server if you have an allergy or any special dietary requirements. Please notes that allergens are used on the premises in a shared workspace with shared equipment.

Non-gluten containing meals can be identified by your server. Gluten is used on the premises in a shared workspace with shared equipment.

Please note a discretionary service charge of 10% is added to all bills. All tips and gratuities are pooled and paid out fairly to front of house and kitchen staff by an independent tronc master. This is in line with the current recommended industry best practice. Mourne Seafood retains no percentage for admin.

For More information on our policies you can visit our website www.mourneseafood.com