

OYSTER BAR

WRIGHTS *of* HOWTH

APPETIZERS

Achill Island Oysters €3.50 each

Discover the delicious taste of fresh Irish oysters, from the sea to your plate. These plump, juicy oysters are bursting with flavours from the pristine waters of the Atlantic Ocean on the west coast of Ireland.

3 x plain oysters - served with lemon wedge.
3 x topped oysters - salsa verde, spicy sesame oil, mignonette sauce
3 x flamed oysters - rockefeller, chorizo & lime butter

Prawn Skewers €12

Skewered prawns served with side salad, sourdough bread, Marie Rose sauce, and a lemon wedge.

Prawn Platter €16

Cooked prawns served on ice with toasted sourdough, house made Marie Rose sauce, and a lemon wedge

MAINS

Lobster Roll €17.5

Lobster tail meat with grapefruit & cayenne pepper aioli, fresh herbs. Served in a toasted pretzel roll with crisps, pickles, and lemon wedge.

Po'boy Roll €17

Lightly battered tempura prawns with Remoulade sauce, pickled onion, buffalo tomato, served in a pretzel roll, with crisps, pickles, and lemon wedge.

Prawn Tacos €16

Lightly battered tempura prawns served in a hard-shell crunchy taco, with mango salsa, lime pickled onion, spicy guacamole, and lettuce.

Smoked Salmon Open Sandwich €14.5

Oak smoked salmon served with grapefruit & cayenne pepper aioli, Mango salsa, lime pickled onion on fresh homemade Irish brown bread. With crisps, pickles, and lemon wedge.

Prawn Open Sandwich €14.5

Cooked prawns served with a homemade harissa & lime aioli, mango salsa, lime pickled onion, on fresh homemade Irish brown bread, with crisps, pickles and lime wedge.

Seasonal Poke Bowl €10.5

Mixed leaf and quinoa base, served with mango salsa, edamame beans, red cabbage, lime pickled onion, pickled ginger, avocado and nori.

Add Protein

Grilled Tofu €2.5

Gambas €3.5

Smoked Salmon €4.5

Dressings:

Ponzu, harissa & lime, grapefruit & cayenne pepper aioli.