À LA CARTE MENU

LIGHT BITES

SOUP OF THE DAY 6.50

A comforting bowl of our chef's daily creation, served with baked soda bread and rich

Irish Butter.

GALWAY BAY SEAFOOD CHOWDER 8

A hearty medley of fresh local seafood simmered in a creamy broth, served with our baked

soda bread.

1,2,7,9,14

SMOKEY BBQ CHICKEN WINGS 13

Smokey BBQ glazed chicken wings perfectly paired with garlic aioli, crunchy celery sticks and fresh

salad garnish.

1,7,9,10,12

CAPRESE GREENS 12

Vine-ripened seasonal tomatoes, tender mini mozzarella, and fresh Pesto, mixed greens, drizzled with balsamic reduction and served with sun dried tomato pesto Crostini.

1,7,10,12

CAJUN CAESAR TWIST 13

Crisp Lettuce tossed with spicy Cajun chicken, herb Croutons, crispy bacon lardons,

shaved Parmesan and classic Caesar dressing.

1,7,10,12

GOAT CHEESE HARVEST SALAD 13

A vibrant blend of Mixed Greens, comprised Apples, juicy oranges, cherry tomatoes, crisp cucumbers candied walnuts crowned with Chèvre Goat Cheese log and our house dressing.

7,10,12

PIZZAS

CLASSIC MARGHERITA 14

Thin Base with Homemade Tomato Sauce, Fresh Mozzarella, Buffalo Mozzarella & Basil Pesto. 1,7,8,12

PEPPERONI LOVERS 15

Thin Base pizza cooked with Homemade Tomato Sauce, Fresh Mozzarella & Local Pepperoni.

1,7,12

THE EMPEROR'S CHOICE 16

Thin Base pizza cooked with Homemade Tomato Sauce, Fresh Mozzarella, Pepperoni, Ham, Cajun Chicken, Bacon & Jalapeños.

1,7,12

VEGETARIAN DLEIGHT 17

Thin Base pizza cooked with Homemade Tomato Sauce, Fresh Mozzarella, Mushrooms, Mixed Peppers, Tomatoes, Olives, Sundried Tomatoes, Jalapeños & Basil Pesto.

1,7,8,12

QUEEN STREET SPECIAL 18

Thin base pizza cooked with Homemade Tomato Sauce, Fresh Mozzarella, Olives, Sun-dried tomatoes, Parma ham, rocket leaves & Parmesan cheese.

1,7,12

Alergens: Please be aware we are not a gluten free or nut free kitchen. 1:Cereals containing gluten, 2:Crustaceans, 3:Eggs, 4:Fish, 5:Peanuts, 6:Soybeans, 7:Milk and products thereof (including lactose), 8:Nuts, 9:Celery, 10:Mustard, 11:Sesame seeds, 12:Sulphur dioxide and sulphites, 13:Lupin, 14:Molluscs.

SIGNATURE DISHES

GALWAY BAY FISH AND CHIPS 19

Lightly battered golden crispy Cod fillet served with homemade tartar sauce served with

chips, bacon & mushy Peas, lemon.

1,6,10,12

7oz ANGUS BURGER 18

Freshly cooked angus burger patty with Irish cheddar cheese, crispy bacon, iceberg lettuce, sliced gherkins, burger relish and Chips.

1,6,7,10,12

ROAST CHICKEN BREAST 19

Roast organic Irish chicken breast served with lightly spiced puy lentil ragout,

cherry tomatoes and champ mash, crispy kale with red wine jus.

7,12

ROAST FILLET OF SALMON 21

Roast organic Irish salmon fillet served with lightly spiced puy lentil ragout, cherry tomatoes and champ mash, crispy kale with pesto cream.

7,8,12

BLACK ANGUS STEAK 31

10oz Black angus sirloin steak cooked to perfection to your choice and Served with sautéed onions and mushrooms, served with chips along with Peppercorn Sauce & Garlic Butter.

6,7,12

QUEEN ST. VEGGIE BURGER 16

Crispy veggie burger patty with red pepper hummus, Asian slaw and fresh homemade tabbouleh served with skin on fries. (Also available vegan)

1,6,7,10,12

SEAFOOD LINGUINE 24

Galway Bay Prawns, Mussels & Squid Cooked in Creamy Marinara Sauce with Linguine Pasta and Sundried tomato Pesto Crostini.

1,2,7,8,12,14

LARGE SMOKEY BBQ CHICKEN WINGS 17

Smokey BBQ glazed chicken wings perfectly paired with garlic aioli, crunchy celery sticks, fresh house salad & chips.

7,9,10,12

CHICKEN TENDERS 16

Crispy buttermilk chicken tenders served with piri piri aioli and fresh house salad & chips. 1,7,9,10,12

SIDE DISHES- 5

Chips Sweet potato Fries Fresh House Salad Sautè Mushrooms & Onions Champ Mash Potatoes

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