



West End

BAR & RESTAURANT MENU





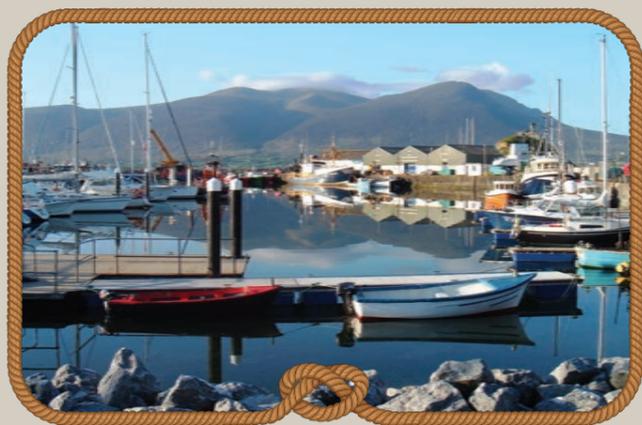
West End



Fenit, Co. Kerry, Ireland • Telephone: 066 7136246

ON THE WILD ATLANTIC WAY RESTAURANT MENU

TO CAST OFF (Starters)



Cream of Tralee Bay Seafood Chowder €6.45

A blend of shellfish and seafood in a cream and fish Velouté

Chef's Homemade Soup of the Day €4.95

Served with homemade brown bread

Golden Fried Button Garlic Mushrooms €6.95

Served with garlic mayonnaise and side salad

Homemade Chicken Liver Pâté €7.95

Served with garlic toast and cumberland sauce

Dingle Oak Smoked Salmon €8.95

Served on a bed of leaves with dill and wholegrain mustard crème fraîche

Warm Salad of Avocado and Crab €8.95

'Medal Dish' a panache of crab meat on slices of avocado pear served with salad

Sapphire Island Prawn Cocktail €8.95

Succulent prawn tails on heart leaves bound with brandy spiked marie rose sauce

Glenbeigh Steamed Mussels in Pot €7.95

Fresh mussels with white wine, onion, bay leaves and finished with double cream

Maharees Island Crab Bake €8.95

White crab meat and claw bound with cream and cheese topped with golden crumb

Rustic Garlic Bread €4.45

Rustic Garlic Bread with Melted Cheese €4.95

Toasted french loaf pieces drenched with fresh garlic and herb butter, broiled to golden crust

Oyster's, Half-Dozen from our Sea Chest €9.45

Freshly shucked, served with a shallot and red wine vinegar dressing and wedge's of lemon

Baked Goats Cheese €7.95

Served in Pastry and Red Onion Marmalade

FULL SAIL AHEAD

(Main Courses Meat)

Prime Sirloin Steak €19.95

Fully garnished, cooked to order, sautéed onions, mushrooms and side salad with a choice of garlic butter or pepper sauce

Surf & Turf West End Style €24.95

Rib Eye Steak, topped with Scallops and served with peppered butter

Carved Rack of Brandon Lamb €21.95

Classic bread stuffing, roasted parsnip with a red wine and rosemary glaze

Silverhill Half Roast Duckling €19.95

Served on homemade potato stuffing with orange and madeira sauce

All meat produce is 100% Irish and fully traceable from Farm to Fork

SPINNAKER UP, FRESH SEAFOOD

Hot Selection of Seafood €24.95

A symphony of fresh locally caught shellfish and seafood in a light garlic cream sauce

Cod, Scallop, Crab, Hake, Salmon, Mussels and Sea Bass

Roasted Fillets of Sea Bass €18.95

Ginger, soy sauce and spring onion flavoured fillets garnished with roasted red peppers

Basil Pesto Baked Fillet of Monkfish €19.95

Served with light crumb, cherry tomatoes and a balsamic and pesto jus

Glenbeigh Steamed Mussels €17.95

Main Course, a 1kg pot of fresh mussels infused with onion, bay leaves and garlic cream

Baked Fillet of Kerry Cod €18.95

Herb seasoned and baked, served on a chorizo and prawn cream

Leary's Island Scallop Mornay €24.95

Prime fresh queen scallops with duchess potatoes, cream and cheese

GALLEY REQUESTS

(Side Orders)

Fresh Leaf Side Salad €2.95

Sautéed Onions & Mushrooms €2.95

Portion Handcut Chips €2.95

Baked Fenit Potato €2.95

Stir Fry Vegetables €3.95



Lean Cut Kerry Fillet Steak (8oz) €24.95

From the local butcher, fully garnished, cooked to order, with a choice of garlic butter or pepper sauce

Crumbed Breast of Chicken €13.95

Lightly spiced garlic and herb crumb with salad and garlic mayonnaise



Grilled Fillet of Atlantic Salmon €19.95

Fresh salmon fillet grilled to perfection, citrus butter

Fenit Crab Claws €24.95

Fresh crab claws, pan fried with garlic butter finished with cream. Mouthwatering!!!

Fresh Lobster Market Price

From Kerryhead - when available. Simply broiled, wedge's of lemon and drawn butter

DECKHANDS

(Children's Menu)

Breaded Chicken Fillet & French Fries €4.95

Sausages and French Fries €4.95

Goujons of Fresh Fish and French Fries €4.95

Pasta with Tomato and Basil Sauce €4.95

Portion of French Fries €2.95

ANCHORS AWAY, BACK IN PORT

(Desserts)

Selection of Desserts €5.95

Tea or Coffee, Espresso €1.95

Speciality Coffee €2.50

Latte, Cappuccino, Hot Milk Coffee

Irish, French and Calypso Coffee Available
Selection of Liqueurs and After Dinner Drinks



Captain's Notes

In the West End Galley, all food is sourced locally and prepared to the highest standard. Fish from local trawlers, fruit and vegetables from local pastures, meat from master butchers, butter and cheese from local Dairies.