

## Starters

### Homemade Seafood Chowder

*Chunks of Fresh & Smoked Fish, Prawns and Mussels with diced vegetables in a Seafood Cream Sauce topped with a Crab Claw & served with Brown Soda Bread*

**€9.50**

(1,2,3,4,5,10,11)

### Thai Fish Cakes

*Cod, Salmon, Spring Onion, Coriander, Chilli, in a Panko Bread Crumb, served with Salad & Asian Aioli*

**€10**

(1,2,3,4,5)

### Dingle Bay Wild Squid

*Deep Fried Locally Caught Squid served with our Famous Homemade Sweet Chilli Jam*

**€10**

(1,11)

### Sizzling Deep Water Atlantic Prawns

*Fresh Atlantic Prawns in Olive Oil, Chilli & Garlic served with Sourdough Bread*

**€12.95**

(1,2,12)

### Sizzling Portmagee Crab Claws

*Tossed in Garlic Butter & served with Sourdough Bread*

**€12.95**

(1,2,5)

### Quinlan's Award Winning Smoked Salmon Salad

*Horseradish Cream, Capers, Fine Leaves & Citrus Dressing*

**€13**

(3,4,5,7,8)

### Seared Scallops

*Scallops with cauliflower puree, crispy parma ham & thyme butter*

**€13**

(2,5,11)

### Portmagee Crab Bake

*Tomato & Avocado Salsa Salad & Sourdough Bread*

**€14.95**

(1,2,5)

## Mains

### Dingle Bay Wild Squid

*Deep Fried Locally Caught Squid served with our Famous  
Homemade Sweet Chilli Jam*

**€19**

(1,11)

### Sizzling Deep Water Atlantic Prawns

*Fresh Atlantic Prawns in Olive Oil, Chilli & Garlic served with  
Mixed Leaf Salad & Sourdough Bread*

**€22.95**

(1,2,10)

### Sizzling Portmagee Crab Claws

*Tossed in Garlic Butter & served with Sourdough Bread & Salad*

**€22.95**

(1,2,5)

### Pan Roasted Fillet of Hake

*Pan roasted fillets of hake on a tomato chorizo, spinach & bean  
cassoulet with herb potatoes*

**€19.95**

(4,5,7,10)

### Pan Fried Fillet of Salmon

*Lyonnaise Potatoes, Asparagus, Carrot Puree & Basil Pesto*

**€19.50**

(4,5,6)

### Pan Fried Fillets of Seabass

*Pan fried fillets of sea bass with shrimp and mussels risotto,  
marinated tomatoes, pea shoots*

**€22.95**

(2,4,5,7,10,11)

### Traditional Beer Battered Fresh Fish & Chips

*with Real Potato Chips & Mushy Peas,  
served with Lemon Wedge & Tartar Sauce*

**€18.95**

(1,3,4,5,10)

Wild Whiting /Wild Plaice  
Wild Haddock /Wild Cod  
Wild Hake/ Fish Goujons

## Mains

### Deep Water Prawn Tagliatelle

*Deep water prawn tagliatelle, spring onion, fresh herbs & basil oil*

**€21.95**

(1,2,5,10)

### Local Cromane Mussels

*Garlic & White Wine Cream, Chips & Sourdough Bread*

**€19**

(1,5,10,11)

**All fish can be pan fried on request**

**Allergen information available on request**

## Sides

**Real Potato Chips €4.00**

**Fresh Onion Rings €4.00**

**Fresh Garden Salad €4.00**

**Homemade Mushy Peas €3.50**

**Creamy Mash €4.0**

**Selection of Market Vegetables €4.00**

As we source our fresh fish daily, your preferred choice may not always be available.

**Gluten free option available on nearly all dishes.**

**Service charge not included.**

**May find traces of bone.**

## Our Story

Quinlan's Kerry Fish is our family business operating since 1963.

Once the catch is landed by our own trawler or local fishermen, the fish is processed and delivered to our shops and restaurants on a daily basis.

Our smoked salmon has been awarded gold medals at the Blas na hÉireann Irish Food awards with two 3 star awards at the Great Taste awards in the UK.

Our mantra is 'From tide to table'

Check out our website [www.quinlansfish.com](http://www.quinlansfish.com) for the full story.

## Desserts

### Warm Crumble of the Day

*Fresh from our kitchen with seasonal fruit & a crunchy crumble*

top  
€7  
(1, 5)

### Homemade Baileys Cheesecake

*Served with Freshly Whipped Cream*

€7  
(1,5,10)

### Sticky Toffee Pudding

*Served with Ice-cream*

€7  
(1,3,5)

### Gluten Free Chocolate Brownie

*Served with Vanilla Ice-cream*

€7  
(3,5)

### Homemade Lemon Tart

*Served with Freshly Whipped Cream*

€7  
(1,3,5)

### Selection of Ice-Creams

€7  
(5)

Barry's Irish Tea €2.50

Selection of Coffees €3.00

(Americano, Espresso, Cappuccino, Latte)

Irish Coffee €6.95

Bailey's Coffee €6.95 (5)

### Allergens

1 = Gluten

5 = Milk

9 = Sesame Seeds

2= Crustaceans

6 = Nuts

10 = Sulphur Dioxide

3 = Eggs

7 = Celery

11 = Molluscs

4 = Fish

8 = Mustard

## Wine List

<i>Wine of the Season</i>	Glass 175ml	Carafe 500ml	Bottle
<b>Vizconde de Barrantes, Spain</b> Albarino Very fresh on the palate, balanced with good acidity and body.	€8.50	€23	€34

### White Wines

<b>Château des Eyssards, France</b> Sauvignon Blanc, Semillon <i>This dry white Bergerac is full and fruity. It retains a crisp, acidity with hints of pineapple and gooseberry and weight on the palate.</i>	€7.25	€19.50	€29
<b>Three Woolly Sheep, New Zealand</b> Sauvignon Blanc <i>Beautiful tropical aromas jump out to greet you, and lead to a Sauvignon full of citrus and passion fruit flavours, and a crisp, clean finish..</i>	€7.50	€22.50	€35
<b>Domaine de Lacabasse, France</b> Colombard, Ugni Blanc <i>Light subtle citrus and stone fruit flavours with refreshing, clean finish.</i>	€6	€16	€24
<b>Domaine Horgelus, France</b> Sauvignon Blanc, Colombard <i>This exquisite marriage of Colombard and Sauvignon reveals citrus and floral aromas, very refreshing and full of flavours.</i>	€7	€18.50	€26
<b>Costadoro Bianco, Italy</b> Passerina, Trebbiano, Malvasia <i>Delicious ripe apple and pear flavours. Lush, yet dry.</i>	€6.95	€18.50	€28
<b>Babington Brook , Australia</b> Chardonnay A very attractive pure ripe Chardonnay with notes of pure apple and pear flavour combined with a crisp acidity and good length	€7	€19	€28
<b>Pecile Italy - Pinot Grigio</b> <i>Golden delicious apple and distinctive vegetal notes. A dry, medium-bodied wine with a lovely tang on the finish.</i>	€8	€20	€31
<b>Colutta Pinot Grigio, Italy</b> <i>This is a treat which leans towards a minerally Chablis style, with more citrus fruit than pear drop flavours.</i>	€9	€24	€36
<b>Domaine Seguinot Bordet, France</b> Chardonnay, Chablis <i>Hints of grapefruit and kiwi lead to more buttery soft flavours and a lively acidity that gives a great refreshing finish.</i>		€27.50 ½ Bottle	€49
<b>Domaine Serge Laloue Sancerre, France</b> Sauvignon Blanc, <i>A modern style of Sancerre with a little more richness to balance it's flinty minerality. The nose is delicate with lime and green pepper aromas finishing with tangy citrus flavours.</i>			€52.50

## Wine List

### Red Wines

#### Les Granges France

Merlot, Cabernet Sauvignon

*Nose of fresh red fruits, flavours of cherry, strawberry and violet. Round and supple in the mouth.*

Glass  
175ml

Carafe  
500ml

Bottle

€6.75

€18

€27

#### Costadoro Rosso Italy

Montepulciano, Sangiovese

*Ripe cherry and blackberry fruit flavours. A very refreshing wine.*

€6.95

€18.50

€28

#### Rondan Rioja Crianza Spain - Tempranillo

*Silky, smooth and spicy. Evokes the scents and flavours of Northern Spain.*

€7.95

€21.50

€32

#### Guggenheim Malbec, Argentina

*Aromatic with violets and blackberry aromas which carry through the palate: full-bodied, black fruit and spice flavours and great texture.*

€8

€22

€32

#### Chateau Tour De Pas St George's, St. Emilion, France - Merlot, Cabernet Sauvignon, Cabernet Franc.

*Rich plum and cassis fruit gives way to leather and wood notes that will charm dedicated Bordeaux drinkers. The berried fruit aromas are ripe and soft with balance and length.*

€27.50  
½ Bottle

€49

#### Chateau Gaudin, Pauillac Bordeaux, France, Cabernet Sauvignon, Merlot

*A gorgeous ripe nose leads on to plump velvety dark fruits with undertones of clove and cinnamon. This wine is beautifully structured with accommodating tannins.*

€75

### Rose Wines

#### Les Fumées Blanches France

Rose Gris de Sauvignon Blanc

*Beautiful rose petal colour. Delicate and intense with aromas of red current, pears and citrus fruits.*

€6.75

€18

€27

### Sparkling & Champagne

#### Marsuret Prosecco Frizzante, Italy - Prosecco

*Gentle yet persistent bubbles with a bouquet of blossoms and lime zest. Crisp and refreshing.*

€7

€34

#### Charpentier Brut Réserve Champagne

France - Pinot Meunier, Pinot Noir

*Persistent mousse of fine bubbles. Clean and dry with an appealing mouth filling richness.*

€49

½ Bottle

€92

#### Colutta Prosecco Spumante

Italy - Prosecco

*This is Prosecco Spumante which is a lovely step up from the lighter Frizzante, with more persistent finer bubbles and a crisp, dry finish.*

€46.50

#### Carles Andreu Cava Brut Spain - Macabeu,

Parellada

*Aged for 14 months in oak, A fine Cava, which Robert Parker considers "nearly as good as high-quality Champagne but at a much lower price".*

€46

## Beer and Beverages

### Bottled Beer

Killarney Devils Helles 500ml	€6.50
Cronins Cider 500m	€6.00
Estrella Daura Gluten Free 330ml	€4.80
Cronins 0% Alcohol	€4.80

### Draught Beer

	Pint	Glass
Killarney Full Circle IPA	€6.50	€3.50
Killarney Golden Spear Blonde	€6.50	€3.50
Murphys	€5.75	€3.00
Heineken	€5.95	€3.00

### Spirits

Blackwater Gin	€7.00
Blackwater Strawberry	€7.00
Gordons	€5.50
Gordons Pink	€5.50
Ha'penny	€7.00
Stolichnaya	€6.50
Smirnoff Vodka	€5.50
Jameson	€5.50
Famous Grouse	€5.50
Hennessy	€5.50
Baileys	€5.50
Crème de Menthe	€5.50
Tia Maria	€5.50
Cointreau	€5.50
Ruby Port	€5.50

### Babies

Tonic/Slimline	€3.00
White Lemonade	€3.00
Ginger Ale	€3.00
Soda Water	€3.00

### Minerals

Selection of Soft Drinks 330ml	
<i>Coke, Diet Coke, Fanta &amp; Sprite</i>	€3.30
Apple or Orange Juice	€2.50
Thomas Henry Tonic Water	€3.50
Thomas Henry Elderflower	€3.50
Small Still or Sparkling Water	€2.50
Large Still or Sparkling Water	€4.00