

NIBBLES

SMOKED ALMONDS (v)
2.95

BREADSTICKS & HUMMUS (v)
4.50

KALAMATA OLIVES (v)
5.95

EDAMAME BEANS & CHILLI SALT (v)
4.95

HOME BAKED BREAD & OIL SELECTION (v)
5.95

BOWLS

STRANGFORD MUSSELS

Steamed in white wine and cream, finished with fresh herbs and served with Bow Bells sourdough
9.95 / 17.95

SEAFOOD CHOWDER

A rich and hearty blend of seafood in a creamy broth, accompanied by Bow Bells wheaten bread
11.95

DEE CRAB CLAW & TIGER PRAWN PIL PIL

Garlic and chilli oil, served with toasted Bow Bells sourdough
14.95

SMALL PLATES

ALL
9.00

FETA & WATERMELON SALAD

Fresh basil, watercress, and a drizzle of olive oil (v)

DEEP-FRIED BRIE

Served with spiced apple chutney, rocket and balsamic reduction (v)

SALT & CHILLI SQUID

With pickled carrot and fennel, chilli and lime mayo

SESAME FRIED CHICKEN SALAD

Napa slaw, soy and sesame dressing, finished with fresh coriander

DUCK LEG BON BONS

Celeriac remoulade, fresh herb salad

SPICED CAULIFLOWER FRITTERS

With curry mayo, crispy onions, toasted almonds, fresh herbs (v)

PORTAVOGIE PRAWN COCKTAIL

With iceberg lettuce, tomato, apple, Marie Rose sauce, Bow Bells wheaten

PESTO ROAST HALLOUMI

Sun dried tomato, rocket & potato salad (v)

MAINS

PIER 36 SIGNATURE BURGER

Bacon, cheddar, lettuce, tomato, crispy onions, tomato & chilli ketchup Served with house chips
18.50

CHICKEN STACK

Grilled chicken with bacon, cheddar, creamy champ, tobacco onions, and pepper sauce
18.50

BEER-BATTERED HADDOCK

With chunky chips, peas and tartar sauce
18.95

FRESHLY BATTERED SCAMPI

Served with skin-on fries, dressed salad and tartar sauce
20.95

SWEET & SOUR CHICKEN

With basmati rice, crunchy vegetables, and classic sweet & sour sauce
17.95

BANG BANG CHICKEN SKEWER

Grilled vegetables with Napa salad, skin-on fries, and satay sauce
19.95

MOROCCAN SPICED CHICKEN

With fine beans, herb couscous, chilli, coriander and lime yoghurt
19.95

ROAST RUMP OF LAMB

Served with dauphinoise potatoes, asparagus, sun-dried tomato and rosemary jus
26.50

CURRIED ROAST MONKFISH

Spiced cauliflower, pak choi, crispy potatoes, pickled mussels, batter scraps and herb oil
23.95

LOBSTER, CRAB & PRAWN LINGUINI

Donaghadee landed shellfish in Lemon, chilli & rosemary, served with garlic toast
23.95

PIER 36 NEPTUNE PLATTER

An epic selection of our local seafood including mussels, prawn cocktail, squid, haddock and scampi with dressed salad and Bow Bells wheaten & sourdough
29.95

STEAKS

Always guaranteed to be sourcing the best of local meat produce, we know our local farmers rear great steak.

MR (10OZ) FILLET 36.95

MRS (6OZ) FILLET 24.95

10OZ RIBEYE 29.95

12OZ SIRLOIN 29.95

10OZ RUMP 27.50

16OZ BONE IN RIBEYE 38.95

16-18OZ SHARING CHATEAU BRIAND 69.95

All steaks are served with skin on fries, shallot, rocket & parmesan salad, onion ring, confit tomato and your choice of sauce.

SAUCES:

Peppercorn | Garlic Butter | Red Wine Jus | Béarnaise

SALADS & VEGETARIAN

PRAWN OPEN SANDWICH

Portavogie prawns on wheaten bread with iceberg, tomato, cucumber, lemon, Marie Rose sauce, coleslaw, soft-boiled egg
19.95

BUTTERNUT SQUASH & CHILLI RISOTTO

Finished with herb oil and goat's cheese bon bon (v)
14.95

BANG BANG CAULIFLOWER

Crispy cauliflower with Napa salad, satay sauce, crispy onions, skin-on fries (v)
16.95

THAI VEGETABLE CURRY

Served with steamed basmati rice (v)
14.95

SIDES 3.90

HOUSE CUT TRIPLE
COOKED CHIPS

SKIN ON FRIES

CREAMY CHAMP

ONION RINGS

TOBACCO ONIONS

BUTTERED
SPRING GREENS

DRESSED SALAD

PREMIUM SIDES 4.90

TRUFFLE & PARMESAN
HASH BROWNS

MILLIONAIRES FRIES,
Skin on fries topped with crispy
bacon, parmesan & garlic butter

SALT & VINEGAR POTATO SKEWERS

TENDERSTEM BROCCOLI,
With toasted almonds &
salted butter

BUTTERED ASPARAGUS
With Roast Cherry Tomatoes &
Shaved Parmesan

CAULIFLOWER CHEESE