

STARTERS

Pier 36 Bread Board

Italian Focaccia, Spelt Loaf,
Onion Seed Roll & Margaret's Wheaten

£5.95

Steamed Strangford Mussels

In Garlic & White Wine Cream, House Wheaten

£7.95

Portavogie Prawn Cocktail

Crisp Lettuce, Salsa, Marie Rose & House Wheaten

£8.50

Halloumi Fries

Siracha, Garlic Aioli

£6.95

Confit Duck Bon Bons

Char Sui Sauce, Asian Slaw

£7.95

Spicy Tiger Prawn Paella pot

£7.95

Hot & Sour Chicken Strips

Asian Vegetables

£6.95

Smoked Salmon & Dill Rillettes

Abernethy Dulse Butter, Sourdough Crostini

£8.95

SHARING PLATES

Anti Pasta Board

Chorizo, Salami, Prosciutto, Chicken Liver Pate,
Tapenade, Olives, Sun Blushed Tomatoes,
Selection of Home Made Breads

£13.95

Seafood Tower

Steamed Mussels in White Wine Cream,
Garlic & Chilli Crab Claws, Salt & Chilli Squid,
Selection of Home Made breads

£15.95

Tex Mex Platter (For 2 Sharing)

Hoi Sin Ribs, Sriracha Glazed Chicken Wings,
Deep Fried Brie, Battered Mushrooms,
Salsa, Garlic Mayo, Sweet Chilli

£15.95

MAINS

Duck Breast

Duck Bon Bons, Sticky Coconut Rice,
Pak Choi, Thai Red Curry Cream

£18.95

Pan roast Monkfish

Portavogie Prawn Linguini with Sauté Gaunciale,
Onion, Lemon Zest, Garlic,
White Wine Cream, Parmesan

£18.95

Lamb Rump

Crispy Confit Shoulder,
Lamb Jus, Abernathy Mash, Spinach,
Celeriac Puree

£19.95

Pier 36 Maryland Chicken

Corn Bread, Chargrilled Sweetcorn Salsa,
Crispy Streaky Bacon, Banana Fritter

£17.95

Pan Roast Scallops

Leek & Parmesan Risotto,
Samphire, Pomegranate, Lemon

£19.95

Salt Aged 12oz Bone in Pork cutlet

Triple Cooked Duck Fat Skin on Chips,
Tenderstem Broccoli, Black Irish Butter

£18.95

SIDE ORDERS

House Cut Chunky Chips **£3.50**

Skinny French Fries **£3.50**

Sweet Potato Fries **£3.95**

Baby Boiled Potatoes **£3.50**

Garlic Potato Cubes **£3.95**

Dauphinoise Potato **£3.95**

Champ **£3.50**

Tobacco Onions **£3.50**

French Fried Onion Rings **£3.50**

Roast Broccoli **£3.50**

Honey Roasted Carrots **£3.95**

Steamed Mixed Vegetables **£3.50**

Cauliflower Cheese **£3.95**

Sauce Boats **£1.95**

STEAKS

Starting with the finest Northern Irish reared Beef,
We dry age the loins for a minimum of four to five
weeks for tenderness & flavour. When the time is
right, we cut the loins into steaks and trim away most
of the excess fat, leaving only enough for flavour.
Then we prepare the steaks and flame-broil them on
our custom-built Grill
“The best Steak in the Country”

6oz Fillet Steak	£18.95
10oz Fillet Steak	£27.95
12oz Sirloin Steak	£22.95
10oz Rib Eye Steak	£20.95
10oz Centre Cut Rump Steak	£19.95
28oz Porterhouse T-Bone	£34.95

All Served with Mushroom, Onion, House Chips & Choice of Sauce

STEAK PLATTERS FOR 2

32oz Cote de Boeuf

Rib Eye on the Bone

Served with Mushroom, Onion, Grilled Tomato
Choose Your Favourite Two Side Dishes & Two Sauces
£44.95

Chateaubriand

16-18oz of Centre Cut, Prime Fillet Steak

Served Pink with Market Vegetables
Choose Your Favourite Two Side Dishes & Two Sauces
£59.95

STEAK SPECIALTIES

Tornados Rossini

Stacked Fillet Steak, Croute, House Pate, Bacon,
Port Jus & House Chips
£29.95

Surf & Turf

Add your favourite shellfish to any of our Steaks

Garlic Portavogie Prawns **£5.95**

Seared King Scallops (3) **£6.95**

½ Lobster (when available) **£11.95**