

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
£9.95

Halloumi Fries (v)

Sriracha, Garlic Aioli
£6.95

Duck Confit

Puy Lentils with Pancetta, Peas, Herbs, Balsamic
£7.95

Coconut Shrimp

Mango, Chilli & Avocado Salsa
£7.95

Sauté Crab Claws

Garlic & Chilli, House Wheaten
£8.95

Sizzling Whole Jumbo Tiger Prawns

Garlic & Chilli, House Wheaten
£8.95

Salt & Pepper Squid

Chilli Jam, Asian Salad
£7.50

SHARING PLATES

Anti Pasta Board

Chorizo, Salami, Prosciutto, Chicken Liver Pate,
Tapenade, Olives, Sun Blushed Tomatoes,
Selection of Home Made Breads
£15.95

Seafood Tower

Steamed Mussels in White Wine Cream,
Garlic & Chilli Crab Claws, Salt & Chilli Squid,
Selection of Home Made breads
£17.95

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

Piri Piri Chicken Supreme

Patatas Bravas, Mango, Red Pepper Coulis
£16.95

Neptune Platter

Crisp Battered Haddock, Prawn Cocktail, Crab Cocktail,
Thai Salmon Fishcake, Smoked Salmon
£18.95

Pan Roast Hake

Queenies, Tiger Prawns, Garlic Butter,
Baby Fondant Potatoes, Samphire
£18.95

Rump of Lamb

Wild Mushroom & Truffle Orzo,
King Oyster Mushroom, Balsamic
£18.95

Pan Roast Monkfish & Portavogie Prawn Linguini

Chilli, Lime & Garlic, Sourdough Toast
£19.95

Pier 36 Chicken Maryland

Corn Bread, Chargrilled Sweetcorn Salsa,
Crispy Streaky Bacon, Banana Fritter,
House Cut Chips
£15.95

SIDE ORDERS

House Cut Chunky Chips	£3.50
Skinny French Fries	£3.50
Sweet Potato Fries	£3.50
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
18oz Tomahawk Steak	£27.95

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)	£10.95