

## **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**

### **Chicken Liver Pate**

Toasted Spelt Bread, Tomato & Apple Chutney

**£6.95**

### **Tempura Monkfish**

Mango, Chilli & Pineapple Salsa

**£6.95**

### **Sauté Crab Claws**

Garlic & Chilli, House Wheaten

**£8.95**

### **Sizzling Whole Jumbo Tiger Prawns**

Garlic & Chilli, House Wheaten

**£8.95**

## **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**

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

**£15.95**

## **MAINS**

### **Goan Seafood Curry**

Monkfish, Jumbo Shrimp, Mussels,  
Basmati Rice, Shrimp Crackers

**£15.95**

### **Neptune Platter**

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

**£18.95**

### **Pan Roast Hake**

Chestnut Mushroom Risotto, Cavolo Nero,  
Treacle Cured Streaky Bacon

**£17.95**

### **Finnebrogue Venison Rump**

Potato Gratin, Carrot Puree, Kale,  
Herritage Carrots, Red Wine Gravy

**£18.95**

### **Pier 36 Chicken Maryland**

Brioche, Char Grilled Sweetcorn Salsa,  
Crispy Streaky Bacon,  
Banana Fritter, House Cut Chips

**£15.95**

### **Skeaghanore Duck Breast**

Pommes Anna, Charred Spring Onions,  
Chicory, Red Wine Gravy

**£17.95**

## **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”**

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

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  
**£28.95**

### **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**