

## 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