

Shellfish Platters

Speciality
Plateau Fruits de Mer

Shellfish Platter €55.00 per person

*Baltimore Lobster, Galleyhead Prawns,
Brown Crab, Roaringwater Bay Mussels & Sherkin Island Oysters.
Served Cold, Whole in the Shell, Breton Style with Fresh Bread & Homemade Mayonnaise.*

Shellfish Platter w/o Lobster €45.00 pp

Mussels & Prawns €40.00 pp

*includes
Dessert & Tea/Coffee.*



Dinner Menu

Starters

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| Soup of the Day | €6.00 |
| Warm Duck Confit Salad | €9.50 |
| Warm Goats Cheese Salad | €9.50 |
| Whole Brown Crab (Served cold in the shell with homemade mayonnaise) | €9.50 |
| Smoked Salmon & Mackerel Plate | €10.50 |
| Moules Mariniere (Steamed mussels in white wine, garlic & onion) | €10.50 |
| 6 Sherkin Island Oysters | €9.50 |
| 12 Sherkin Island Oysters | €15.50 |
| Galley Head Prawns (Served cold in the shell with homemade mayonnaise) | €15.50 |
| Grilled Galley Head Prawns (Grilled with garlic butter in the shell) | €15.50 |
| Mini Shellfish Platter (A Taste of Brown Crab, Prawns, Oyster and Moules Marinere) | €16.50 |
| 1/2 Cold Lobster with Mayonnaise | €20.00 |

Mains

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| Moules Frite <i>(Moules Marinere served with homemade fries)</i> | €21.50 |
| Grilled Chicken Piri Piri with Lemon | €19.50 |
| Pasta with Fresh Herb & Tomato Salsa | €19.50 |
| Fish of the Day <i>(grilled with Garlic Butter)</i> | €22.50 |
| Grilled Blue Fin Tuna with provencal sauce | €28.50 |
| Rack of Lamb* with Rosemary & Red Wine | €28.50 |
| Sirloin Steak* with Garlic Butter <i>(Served with homemade fries & salad)</i> | €24.50 |
| Fillet Steak* & Green Peppercorn Sauce | €32.50 |
| Prime Fish of the Day | €29.50 |
| Grilled Prawns <i>(Grilled with garlic butter in the shell)</i> | €29.50 |
| Hot Poached Lobster with Lemon Butter | €40.00 |

All main courses served with vegetables & potatoes unless otherwise stated

Side orders

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| Homemade Fries | €4.00 |
| Green Salad | €5.00 |

* country of origin Ireland

Allergies advice:

Please request to see our allergy chart from your server.

Coeliac advice:

All starters and mains are gluten free except for the pasta.
Gluten free bread available on request.

Our Suppliers

Youen Jacob Senior sailed into Baltimore from Brittany in 1967 and introduced the shrimp fisheries to Baltimore. Today at The Lookout Restaurant his family continue to enjoy that long established relationship with local fishermen bringing the best of locally caught and simply prepared fish and shellfish to your table. In our 37 years in the restaurant business in Baltimore the Jacob Family are proud to have always used Irish and local suppliers and produce where possible. All our produce from fish to vegetables is prepared from scratch in house.

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| FISH | Anthony Sheehy & Family - Baltimore Padraig O'Donovan - Skibbereen Sally Barnes - Woodcock Smokery. Castletownsend. |
| SHELLFISH | Anthony Dwyer - Roaring Water Bay. Colin Whooley - Baltimore. |
| MEAT | Coolcower Meats - Macroom. Pallas Foods - Limerick. |
| EGGS | Kathleen Leoanard - Ringaroega, Baltimore. |
| VEGETABLES | All Fresh - Cork. |
| CHEESE | Gubeen - Schull. Co. Cork. Carrigbyrne - Enniscorthy. Co. Wexford. Durrus - Durrus. Co. Cork. Cashel Blue - Cashel. Co. Tipperary. |
| ICECREAM | Michael Keohane - Clonakilty Homemade Ice Cream. |
| CRAFT BEERS | We are delighted to supply some of Cork's best including: Longueville House Cider, Mountain Man Hairy Goat, Cotton Ball Mayfield Pilsner and Cotton Ball Indian Summer. |