

# *Shellfish Platter*

Speciality  
Plateau Fruits de Mer

Shellfish Platter €70.00 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.*

*includes*

*Dessert or Cheese Board & Tea or Coffee.*



*Chez Youen*

# Menu €60.00

## Starter

Roaring Water Bay Moules Mariniere  
*Steamed in white wine, garlic & onion*

Courgette Soup  
*Basil, garlic, chilli & fennel oil*

6 Sherkin Island Oysters  
*Red wine shallot vinaigrette*

## Main

Fish of the Day  
*Salsa verde. Green Beans*

Spicy Moroccan Chickpea Casserole  
*Fragrant cous cous, creme fraiche, toasted almonds*

Duck Magret  
*Rhubarb ginger sauce, roasted carrots*

## Dessert

Dessert & Tea/Coffee



*Chez Youen*

# Menu €70.00

## Starter

Galley Head Prawns

*Served whole, cold in the shell with homemade mayonnaise*

Mini Shellfish Platter

*A Taste of Brown Crab, Prawns, Oyster and Moules Marinere*

Lobster Bisque with Chervil Cream

## Main

Prime Fish of the Day

*Samphire & sautéed potatoes*

Panfried Scallops in Brandy and Cream

Fillet Steak\*

*Cherry tomato, sauteed spinach, peppercorn sauce*

Hot Lobster with Lemon Butter

## Dessert

Dessert or Cheese Plate

& Tea/Coffee



*Chez Youen*

## 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 40 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.

FISH	Anthony Sheehy & Family - Baltimore Padraig O'Donovan - Skibbereen Sally Barnes - Woodcock Smokery. Castletownsend.
SHELLFISH	Anthony Dwyer - Roaring Water Bay. Colin Whooley - Baltimore.
MEAT	Pallas Foods - Limerick.
EGGS	Kathleen Leonard - Ringaroege, Baltimore.
VEGETABLES	All Fresh - Cork.
CHEESE	Gubeen - Schull. Co. Cork. Carrigbyrne - Enniscorthy. Co. Wexford. Durrus - Durrus. Co. Cork. Cashel Blue - Cashel. Co. Tipperary.

\* country of origin Ireland

**Allergies advice:**

Allergy chart available at service counter

**Coeliac advice:**

All starters and mains are gluten free.

**Vegans:**

We require 48hrs notice.



*Cherz Youen*