



***To Begin***

**Soup of the evening**

**6.00**

**We will let you know of any allergens**

**Chorizo, buffalo mozzarella, fresh peach, mixed leaf salad, citrus oil**

**9.00**

**mk**

**Shrimp Cocktail**

**Deep water shrimp, mixed leaf salad, classic marie rose sauce**

**9.50**

**F/mk/md**

**Our famous Quinlan's Smoked salmon**

**Multi award winning smoked organic salmon**

**From our family smokery, caper crème fraiche, cucumber**

**12.50**

**F/md**

**Sizzling deep water Atlantic prawns 'pil pil', chilli, garlic, parsley, olive oil**

**14.50**

**c**

***To Follow, a choice of***

**QC's Fish and chips**

**Our fresh fish of the day beer batter, tartar sauce, sea salted chips, mushy peas**

**"our best seller by far"**

**17.50**

**F/gl/md**

**Seafood Pie with wild local fish, leaf salad**

**21.50**

**F/gl/md**

**Seafood curry**

**Selection of seafood, green saffron spices, coconut red curry,**

**basmati rice**

**23.50**

**f/md**

**Fried calamari, QC's chilli jam, leaf salad**

**11.90/19.90 (large with sea salted chips)**

**G/f/md**

**Miller's sirloin steak, cooked to your liking, green peppercorn sauce,**

**sautéed mushrooms and onions**

**€26.50**

**Specials of the evening include Crabmeat and prawn bisque, Cromane mussels mariniere, Hot Portmagee crabmeat, Fresh Lobster with lemon butter, Seared fresh Tuna, Pan-fried wild Turbot/John Dory, Fish Tacos, Vegetarian option and other meat dishes**