



THE BLUE ROOM

Fishy Fishy Fish Soup €9.50

Shellfish and tomato stock, flavoured with tarragon and coriander, finished with a mixture of local fish

Truffle Scented Arancini Balls €9.50

Homemade tomato sauce & shaved parmesan

Wok Fried Mussels €11.95

Spring onion, sweet chilli, coriander and ginger butter

Warm Salad of Pork Belly, Black Pudding €11.95

Crispy Potatoes, Apple Mustard

Lemon & Sweet Garlic Scented Hummus €10.95

Roast Red Onion, Smoked Paprika Crisps

Pan Seared Yellow Fin Tuna €12.95

Honey, Soya & Sesame Dressing

Fish & Chips €10.95

Haddock in tempura batter, hand-cut chips, tartare sauce

Vietnamese Style Pork Belly €11.95

Basmati Rice, Salted Caramel & Cashew Nuts

Seafood Crumble €12.95

White fish, salmon & shellfish, cream sauce, herbs, bread crumbs

Crispy Fried Calamari €11.95

tartare sauce

Fragrant Thai Style Chicken Curry €11.95

basmati rice

Surf & Turf €13.95

Pan fried scallops and Ross-carberry black pudding, creamed parsnip, lemon and thyme dressing



Fishy Fishy



SIDES

Hand-Cut Skinny Chips

€3.95

Cauliflower Tempura

€4.95

Roast Red Pepper Mayo, Crispy
Capers

Patatas Bravas

€4.95

Spicy Tomato Sauce, Garlic Mayo

Murphy's Stout & Treacle Bread

€2.95

Real Bandon Butter

Truffle Mayo Chips

€5.95

Shaved Parmesan

Mixed Green Salad

€4.95

Aged Balsamic, Olive Oil, Shaved
Parmesan

Mixed Olives

€3.95

Smoked Almonds

€3.50

Hand-cut Sweet Potato Crisps

€3.50

Black Pepper Cashew Nuts

€3.50

Hand-cut Paprika Crisps

€3.50

*At Fishy Fishy we pride ourselves on sourcing the highest quality
seafood, vegetables and potatoes from the best local fishermen and farmers.
If You Have Any Dietary Requirements Please Inform Your Server*





Fishy Fishy Seafood Soup

Shellfish and tomato stock, flavoured with tarragon and coriander, finished with a mixture of local fish

Cup €7.50
Bowl €9.50

Local Oysters on the Half Shell

Supplied by Jamie at Haven Shellfish, Oysterhaven

Six €13.95
Twelve €25.95

Steamed Local Mussels

With fresh basil and lemon butter sauce

€16.95

Warm Salad of Chilli Seafood

Sautéed monkfish, salmon and shellfish in a sweet chilli sauce served on a bed of mixed leaves

€16.95

Cold Platter of Oak Smoked Salmon

Served with wholemeal brownbread and salad. Supplied by Dalys Seafood Caherciveen

€16.95

Warm Salad of Chicken

on a bed of mixed leaves, potato wedges, parsnip chips, sweet chilli and roast red pepper dressing

€16.95

Seafood Crumble

White fish, salmon and shellfish cooked in a cream sauce topped with herb breadcrumbs and house mash

€18.95

Fish & Chips

Deep fried Haddock in Tempura Batter Served with homemade chips, and tartare sauce

€19.95

Surf and Turf

Pan fried scallops and Rosscarberry black pudding, creamed parsnip, lemon and thyme dressing

€26.95

Steamed Local Lobster

Steamed Lobster out of the shell, finished with a mustard cream sauce and house mash

€37.95

Pan Seared Yellow Fin Tuna

Basmati rice, honey, soy and sesame dressing. *Served medium rare*

€26.95

Grilled Organic Salmon

Basmati rice, spring onion tempura, sweet chilli, coriander and ginger butter

€23.95

Pan Roasted Sirloin Steak

Crispy onion rings, brandy and blackpepper sauce *Grown in Ireland and supplied by Dawn Meats*

€28.95

Sides

Hand-Cut Skinny Chips €3.95

Cauliflower Tempura €4.95
roast red pepper and smoked paprika mayo, crispy capers

Patatas Bravas €4.95

spicy tomato sauce, garlic mayo

Spring Onion Mash €3.95

Portion of Market Vegetables €4.95

Murphy's Stout & Treacle Bread €2.95
real bandon butter

Crispy Fried Onion Rings €3.95

Hand-Cut Skinny Chips €4.95
truffle mayo, shaved parmesan

Mixed Green Salad €3.95
aged balsamic olive oil

Steamed Basmati Rice €3.95

At Fishy Fishy we pride ourselves on sourcing the highest quality seafood, vegetables and potatoes from the best local fishermen and farmers. If You Have Any Dietary Requirements Please Inform Your Server.



Fishy Fishy

To Start

Fishy Fishy Seafood Soup

Shellfish and tomato stock, flavoured with tarragon and coriander, finished with a mixture of local fish

Cup €7.50
Bowl €9.50

Local Oysters on the Half Shell

Supplied by Jamie at Haven Shellfish, Oysterhaven

Six €13.95
Twelve €25.95

Warm Salad of West Cork Pork Belly, Black Pudding

Crispy Potatoes, Apple Mustard Ketchup

€11.95

Truffle Scented Arancini Balls

Homemade tomato sauce & shaved parmesan

€9.50

Steamed Local Mussels

With fresh basil and lemon butter sauce

€11.95

Crispy Fried Local Squid Rings

Tartare sauce

€11.95

Lemon & Sweet Garlic Scented Hummus

Roast Red Onion, Smoked Paprika Crisps

€10.95

Main Course

Seafood Crumble

White fish, salmon and shellfish cooked in a cream sauce topped with herb breadcrumbs and house mash

€19.95

Deep Fried Haddock

In Tempura Batter

Served with homemade chips and tartare sauce

€19.95

Surf and Turf

Pan fried scallops and Rossca berry black pudding, creamed parsnip, lemon and thyme dressing

€26.95

Vietnamese Style Sweet & Salted Pork Belly

Basmati rice, toasted cashew nuts

€17.95

Warm Salad of Chilli Seafood

Sauteed monkfish, salmon and shellfish in a sweet chilli sauce served on a bed of mixed leaves

€17.95

Pan Seared Yellow Fin Tuna *Served medium rare*

Basmati rice, honey, soy and sesame dressing

€26.95

Grilled Organic Salmon

Basmati rice, spring onion tempura, sweet chilli, coriander and ginger butter

€23.95

Thai Style Chicken & Vegetable Curry

Basmati rice

€17.95

Pan Roasted Sirloin Steak

Crispy onion rings, brandy and blackpepper sauce

Grown in Ireland and supplied by Dawn Meats

€27.95

Sides

Cauliflower Tempura €4.95

Roast red pepper and smoked paprika mayo, crispy capers

Portion of Market Vegetables €4.95

Murphy's Stout & Treacle Bread €2.95

Real bandon butter

Patas Bravas €4.95

Spicy tomato sauce, garlic mayo

Crispy Fried Onion Rings €4.95

Truffle Mayo Chips €5.95

shaved parmesan

Sweet Potato Crisps €3.95

Spring Onion Mash €3.95

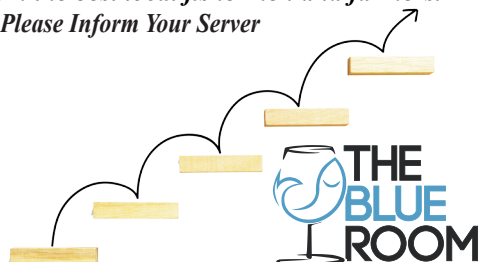
Mixed Green Salad €4.95

Aged balsamic olive oil

At Fishy Fishy we pride ourselves on sourcing the highest quality seafood, vegetables and potatoes from the best local fishermen and farmers.

If You Have Any Dietary Requirements Please Inform Your Server

**The perfect spot for
a pre-dinner or
after dinner drink**





Set Dinner Menu €45 per person

Starters

Seafood Chowder

Shellfish & Tomato Stock, Flavoured with Tarragon & Coriander, finished with a mixture of local fish.

Christy Hurley's Fresh Local Crab Cocktail

Served with homemade mayonnaise & organic mixed leaves.

Pan Seared Yellow Fin Tuna

Served medium rare with Basmati rice, honey, soy & sesame dressing.

Caesar Salad

Cos lettuce, crisp croutons, caesar dressing & parmesan shavings.

Warm Salad of Chicken

On a bed of mixed leaves, potato wedges & parsnip chips.

Main Course

Fishy Fish Pie

White fish, salmon & shellfish cooked in a cream sauce,
topped with herb breadcrumbs & house mash.

Maurice Fitz's Grilled Brill Fillets

Served on glazed carrots, pickled white cabbage & rocket oil.

Pan Roasted Local Cod

Served on creamed spinach risotto, tomato salsa & lemon butter sauce.

Grilled Organic Salmon

Basmati rice, spring onion tempura & sweet chilli, coriander & ginger butter.

Pan Roasted Sirlon Steak

Served with crispy onion rings, spring onion mash & cracked black pepper sauce.

Desserts

Selection of Movenpick Ice-Creams & Sorbets.

Sticky Toffee Pudding, with butterscotch sauce & fresh cream.

Warm Chocolate Brownie, with chocolate fudge sauce & vanilla Ice-cream.

Vanilla Panna Cotta with a passion fruit sauce.