


2017

## Fishy Fishy Restaurant Kinsale Menu 2017

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HOME RESTAURANT MENU MARTIN SHANAHAN REVIEWS & AWARDS GIFTS CONTACT US



## MENU

Fishy Fishy's daytime and evening menus are ever changing to reflect the variety of their locally caught seafood. Martin personally sources the finest of fish from local fisherman and creates dishes that reflect the changing seasons and catches of the day. Sample Oysters, Lobster, Monkfish, John Dory along with locally grown produce which together guarantee the freshest ingredients go into each dish. For vegetarians or those lovers of seafood, Fishy Fishy also offers delicious risottos, warm chicken salads and succulent steaks.

[Download sample lunch menu](#)  
[Download sample €45 set menu](#)  
[Download wine list](#)

### STARTERS & LIGHT BITES

#### Seafood Chowder

*Shellfish and tomato stock, flavoured with*

### MAINS

#### Fishy Fish Pie

*White fish, salmon and shellfish cooked in a cream*

### DESSERTS

#### Fresh Rosscarbery Strawberries

*Served with vanilla Ice cream & warm*

*tarragon and coriander, finished with a mixture of local fish.*

*Cup €6.50, Bowl €7.95*

### Local Oysters on the Half Shell

*Supplied by Jamie at Haven Shellfish, Oysterhaven.*

*Six €12.95*

### Caesar Salad

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

*€9.50*

### Steamed Local Mussels

*With fresh basil and lemon butter sauce.*

*€15.95*

### Warm Salad of Chilli Seafood

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

*€16.95*

### Taste of The Sea

*Chilled platter of local fish and shellfish served with homemade mayonnaise.*

*€13.95*

### Warm Salad of Chicken

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

*€16.95*

*sauce topped with herb breadcrumbs and house mash.*

*€23.95*

### Deep Fried Haddock

*In tempura batter, served with homemade chips and tartare sauce.*

*€18.95*

### Surf & Turf

*Pan fried scallops and Rosscarbery black pudding, creamed parsnip, lemon and thyme dressing.*

*€25.95*

### Lobster Thermidor

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

*€32.95*

### Pan Seared Yellow Fin Tuna

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

*€25.95*

### Grilled Organic Salmon

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

*€22.95*

### Pan Roasted Sirloin Steak

*Crispy onion rings, brandy and blackpepper sauce.*

*€26.50*

*chocolate mousse.*

*€6.95*

### Lemon Posset

*Tangy lemon pudding.*

*€6.95*

### Vanilla Panna Cotta

*Served with a passion fruit sauce.*

*€6.95*

### Summer Berry Trifle

*Served with boudoirs biscuit & Tia Maria scented mascarpone.*

*€6.95*

### Classic Crème Brulee

*€6.95*

### Selection of Movenpick Ice Creams and Sorbets

*€6.95*