2017

Lobstar Restaurant Menus 2017

Lobstar Restaurant

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Locally focused and globally artistic seasonal menu with the greatest and freshest ingredients

BITES

Carlingford Oysters

Granny Smith apple, celery, fennel, cucumber, coriander cress

€8.95 (4pc.) / €12.95 (6pc.)
Butter Poached Razor Clams
mango, courgette, sea trout roe, shallot, chervil
€7.65

Roaring Bay Mussels
saffron, white wine, cherry tomato, garlic, coriander
€6.95

STARTERS

Pan Fried Scallops
cauliflower, black pudding, Romanesco, hazelnut
€12.15

Open Mushroom Ravioli
wild mushroom, basil, truffle oil, parmesan
€9.85 / €15.35

Ahi Tuna Poke
sesame oil, chilli, soya, spring onion, rustic bread
€10.95
Chicken Wings
soya, ginger, honey, coriander, sesame seeds, garlic
€8.95

LOBSTARS

Whole Split Lobster
garlic, ginger, Béarnaise sauce, fennel and mango salad, choice of potato
€34.95

New York Style Lobster Roll
egg fried mayo, hazelnut, fennel and mango salad, twice cooked fries
€21.95

Lobstar Pot
half lobster, razor clams, mussels, sea trout, chunky tomato and saffron broth
€24.95

Lobstar Burger
poached lobster, dry aged 8oz beef, heirloom tomato textures, twice cooked fries
Lobster Ravioli
sweetcorn, fennel powder, lobster bisque
€16.45 / €24.15

FISH

Pan Fried Sea Trout
garden peas, rainbow carrots, tarragon, star anise, pistachio
€21.95

Crispy Sea Bass
celeriac, broccoli, golden beetroot, cashew nuts, mussels
€22.85

DRY AGED
Dry Aged 10oz Rib Eye

caramelized onion puree, cep and beef jus, sauce Béarnaise, choice of potato

€28.95

Dry Aged 8oz Fillet

caramelized onion puree, cep and beef jus, sauce Béarnaise, choice of potato

€29.85

Make your own ultimate surf 'n turf! Add half lobster for €13.95 or whole lobster for €24.95 to your steak!

8oz Beef Burger

dry aged 8oz beef, heirloom tomato textures, twice cooked fries

€16.85

SIDES

Twice Cooked Fries

€3.45
Truffle and Parmesan Fries
€4.95

Oven Baked Mash Potato
€3.45

Fennel and Mango Salad
€3.45

Rustic Bread with Butter
€1.95

DESSERTS

Chocolate Mousse
chocolate cake and sea salt powder, mango and basil puree, raspberry
€7.10

White Chocolate and Baileys Cheese Cake
<table>
<thead>
<tr>
<th>LOCATION</th>
<th>HOURS</th>
</tr>
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<tbody>
<tr>
<td><strong>101 Monkstown Road</strong>&lt;br&gt;Monkstown&lt;br&gt;Co. Dublin&lt;br&gt;(+353 1 537 3323)</td>
<td>Monday: Closed&lt;br&gt;Tuesday: 17-21.30&lt;br&gt;Wednesday: 17-21.30&lt;br&gt;Thursday: 17-21.30&lt;br&gt;Friday: 17-22.30&lt;br&gt;Saturday: 12-16, 17-22.30&lt;br&gt;Sunday and Bank Holiday Monday: 12-16, 17-</td>
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</tbody>
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**cinnamon and ginger shortbread, redcurrant**

\(€6.55\)

**Eton Mess**

seasonal berries, cream Chantilly, raspberry puree, vanilla merengue

\(€6.25\)