

2020

Eastern Seaboard Restaurant Menus 2020

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[SEE FULL MENU](#)



Our Menu

SNACKS

soy pickled quail eggs w/ togarishi

3.0

our favourite daikon pickles – excellent w/ G&T

3.5

brown hound bakery brown bread & whipped
seaweed butter

3.5

dip sticks w/ smoked oyster mayo

4.5

espinaler tinned clams w/ lemon & hot sauce –
great w/ beer & to share for the table

15.0

noscellara olives

5.0

STARTER OR SMALL PLATE

annagassan smoked salmon 'sashimi'

10.0

crispy fried baby prawns to eat whole w/ chilli
vinegar

9.0

three premium carlingford oysters

8.0

hugh maguires smoked blood sausage "morcilla"
& carta di musica

8.95

japanese style wings || eastern seaboard wings

9.95

pork belly cos lettuce wraps w/ housemade
daikon kimchi * (V2)

8.5

turmeric egg salad cos lettuce wraps (v)

7.5

wooded pig free range & ethically reared
charcuterie plate

15.0

potstickers w/ mushroom & ginger (V)

7.5

MAIN

split pea & garbanzo bean carta di musica w/
tomato salsa & organic salad (vV)

10.0

EGG & CHIPS! turmeric egg salad w/ triple
cooked fries 10.00 add a glass (100ml)
chardonnay
15.00

napa cabbage roll up w/ sticky rice & spicy-
sesame-peanut crunch (V)
14.0+1

naturally smoked haddock tempura w/ fries &
pickled fennel
17.0

pan fried seatrout w/ soy butter
17.0+1

katsu (breaded) plaice w/ shaved curry spice &
fukujinzuke pickle salsa
16.0+1

BBQ grilled (corn fed) chicken adobo
18.5+1

8 oz higgins filet w/ pepper sauce & grilled organic
scallions
32.0+1

SANDWICH

confit chicken 'banh mi' on japanese milk bun
11.0

french dip baguette w/ rare beef, horseradish & a
bowl of pepper sauce for dipping!
14.0

SALAD

romaine caesar

10.5

chicken caesar (irish & free to roam)

12.5

caesar w/ naturally smoked haddock tempura

15.0

SIDE

mash w/ tamari & nori (can be served without)

4.0

triple 'A' fries w/ oriel salt

4.0

mac & cheese

4.0

grilled white cabbage w/ miso dressing

4.0

carrot slaw (no mayo)

4.0

local seasonal greens (organic where possible)

4.0

SWEET

flourless chocolate brownie cake

6.5

fluffy japanese style fluffy baked fluffy cheesecake

w/ yuzu cream

6.5

HOLY COW vegan ice-cream sandwich w/ seed
sprinkles (V)

6.5

the brulee w/ shortbread cookies

6.5

seasonal pavlova

6.5

**v2 = vegetarian & vegan option also available*

Children

WE OFFER COMPLIMENTARY CRUDITÉS
(CARROT STICKS, CUCUMBER SPEARS,
BREADSTICKS) PLEASE JUST IF ASK IF
YOU'D LIKE THEM. HALF PORTIONS FROM
MAIN MENU ARE ALSO AVAILABLE (WHERE
POSSIBLE) PLEASE ASK YOUR SERVER.
CHILDREN'S MENU IS FOR CHILDREN 12
YEARS AND UNDER.

MAIN

seaboard wings sos (sauce on the side)

panko breaded free range chicken (sliced)

home-style baguette pizza

bolognese w/ garlic bread & parmesan

housemade fish 'fingers'

7.0

SIDE

fries (not salted)

mash

local & seasonal greens

carrot slaw (no mayo)

SWEET

banana split

ice cream cone

3.0

PRESS

"This place hits a very happy note with its food. There's nothing cheffy, nothing over-elaborate."

"You could be in downtown Manhattan back in Brooklyn, and yes, there is a touch of San Francisco."