



## STARTERS

<p><b>Seafood Chowder (GF option)</b> salmon, smoked Irish coley, haddock, homemade Guinness wheaten bread, butter <b>8.95</b></p> <p><b>Strangford Mussels (GF option)</b> white wine steamed, shallots, garlic, parsley, sourdough <b>8.75</b></p> <p><b>Salad</b> St Tola goat cheese, heritage tomatoes, pine nut granola, basil oil <b>8.95</b></p>	<p><b>Salt n' Chilli Squid (GF)</b> chilli jam, lime and ginger slaw <b>9.50</b></p> <p><b>Fish City Scampi</b> whole tail prawns, curry mayo, lime <b>8.95</b></p> <p><b>Classic Prawn Cocktail</b> prawns, Marie rose, gem lettuce, Guinness wheaten bread, butter <b>11.00</b></p>	<p><b>Classic Fish Cake</b> salmon, smoked Irish coley, cod, chive velouté <b>9.45</b></p> <p><b>Chicken Wings</b> hot and spicy wing, mesculin salad, blue cheese dip <b>9.50</b></p>
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## AWARD WINNING FISH AND CHIPS

Sustainably MSC sourced cod and haddock

**Fresh Cod or Haddock** 

**15.95**

served with home cut chips, tartare sauce, mushy peas, lemon



### Oysters au Natural

six Carlingford oysters, Mignonette dressing, tabasco sauce, lemon

**15.95**

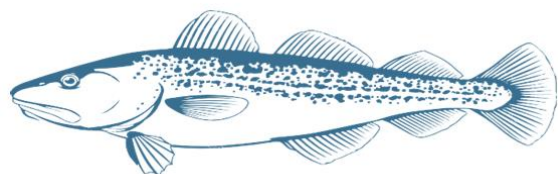
### Japanese Oysters

six Carlingford oysters with a soy, chilli and ginger dressing

**17.45**






## CATCH OF THE DAY



*Ask your server for details*




## FROM THE SEA

<p><b>Salmon</b> green bean, asparagus, bois boudran <b>21.95</b></p> <p><b>Fish City Scampi</b> whole tail prawns, hand cut chips, curry mayo, lime <b>15.95</b></p> <p><b>Cod Goujons</b>  cod, hand-cut chips, tartar, lemon <b>12.95</b></p> <p><b>Hake</b>  baby potatoes, rocket salad, chive velouté <b>21.50</b></p>	<p><b>Pan Roasted Cod</b> mushroom duxelles, prosciutto ham, red wine jus <b>20.00</b></p> <p><b>Fisherman's Curry</b>  cod, prawns, mussels, pak choi, onion, basmati rice in a rich curry sauce <b>18.20</b></p> <p><b>Salt n' Chilli Squid</b> chilli jam, lime and ginger slaw, hand cut chips <b>14.50</b></p>	<p><b>Seafood Linguine</b> cod, mussels, prawns, olives, tomato, chilli, lemon, parsley <b>15.95</b></p> <p><b>Seafood Chowder</b> salmon, smoked Irish coley, haddock, homemade Guinness wheaten bread <b>13.00</b></p> <p><b>Strangford Mussels (GF option)</b> white wine steamed, shallots, garlic, parsley, sourdough <b>13.50</b></p>
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## GOURMET BURGERS

<p><b>Prime Cut Signature Steak Burger (GF option)</b> Ballymaloe relish, Applewood smoked cheese, rocket <b>14.95</b></p>	<p><b>Gourmet Chicken Burger</b> lightly battered chicken, gem lettuce, onion, tomato, onion ring, sriracha mayonnaise <b>14.95</b></p>	<p><b>The Fisherman</b>  lightly battered cod, bacon, free range egg, tomato, red onion, gem lettuce, tartar sauce <b>14.95</b></p>
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## CLASSICS

**Crispy Chicken Curry**  
lightly battered crispy chicken goujons, curry sauce, rice  
**14.50**

**Crispy Chicken Wrap**  
lightly battered chicken, mixed mesculin salad, pesto dressing, home cut chips  
**9.50**

**Chicken Goujons**  
lightly battered crispy chicken goujons, sweet chilli, hand cooked chips  
**13.95**

**Sausage Supper**  
**8.95**

**Battered Sausage Supper**  
**9.50**

### DIPS

<b>Gravy</b>	<b>2.50</b>
<b>Curry</b>	<b>2.50</b>
<b>Aioli</b>	<b>1.50</b>
<b>BBQ</b>	<b>1.50</b>
<b>Tartar</b>	<b>1.50</b>
<b>Mushy Peas</b>	<b>2.50</b>
<b>Sweet Chilli</b>	<b>1.50</b>

## SUSTAINABLY SOURCED SEAFOOD

Sustainably Sourced Seafood... is good for you and future generations. A copy of our Seafood Sourcing Policy is available from our website [fish-city.com/policy](http://fish-city.com/policy)



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## TACOS

All served in a soft tortilla with garden salad

<b>Cod</b> 🐟 lightly battered cod, gem lettuce, tzatziki <b>14.95</b>	<b>Prawn</b> tempura prawns, gem lettuce, guacamole, pickled onion, sriracha <b>15.95</b>	<b>Salt n' Chilli Squid</b> chilli jam, lime and ginger slaw <b>14.95</b>	<b>Salt n' Chilli Chicken</b> Asian slaw, aioli, chilli jam <b>14.95</b>
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## VEGETARIAN

<b>Vegetarian Curry (V)</b> 🔥 mushroom, pak choi, onions, basmati rice in rich curry sauce <b>14.00</b>	<b>Vegan Linguine (Vg)</b> olive, tomato, chilli, lemon, parsley <b>14.00</b>	<b>Tempura Aubergine Taco (V)</b> tempura aubergine, gem lettuce, roast courgette chutney <b>13.95</b>
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*“The solution to any problem – work,  
 love, money – whatever, is to go  
 fishing.”*

*The bigger the problem, the longer the  
 trip should be.”*

- John Gierach



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## SIDES

home-cut chips	3.75
home-cut chips with garlic butter	4.25
sweet potato fries	3.75
onion rings	3.75
seasonal vegetables	3.75
garlic bread	3.75
seasonal salad	3.75
irish champ	3.75

**.Allergen Advice:** We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

**Shellfish notice:** While Fish City strives to ensure the safety and provenance of their shellfish, customers should note that there is always a risk attached to the consumption of raw shellfish. By ordering shellfish all customers must accept this small risk.

Please be aware whilst every care has been taken to remove them, some small bones may remain in any fish.



## PROUD TO SUPPORT LOCAL AND SUSTAINABLE

We are committed to sourcing sustainable seafood and are very proud to be the first retailer in Ireland to be MSC (Marine Stewardship Council) certified, and the first Fish and Chip Shop to become Corporate Partners with MCS - currently, Gold members. We ensure full food traceability, working with local food and drink producers wherever possible, offering customers a menu that is flavoursome and healthy. We are proud supporters of local, seasonal, and sustainable produce.



MSC-C-53712-12



**WINNER**

**SEAFOOD  
ESTABLISHMENT OF  
THE YEAR 2019**



\*Kcal information available for all dishes on the menu - please ask a member of staff for more information