

The Long Dock, Carrigaholt

The Long Dock food philosophy is one that reflects the people, places and seafaring traditions of its people. Our passion for great wholesome food is evident throughout our dishes and our respect for authentic and local ingredients is paramount. We source our ingredients from the land and its surrounding coastline supporting our local farmers and fishermen. By using a gentle cooking process we compliment and enhance the taste and flavours of the fresh produce to create a delicious homemade dish for our guests to enjoy.

THE SUNDAY TIMES
Ireland's Best 100 Restaurants
The McKennas' Guide



Both Tony and Imelda lead a dedicated team of friendly yet professional staff which have now become an integral part of the Long Dock Experience, and have proved to be most accommodating when dealing with customers both young and old.

Our wish for our customers is that, by the time you have finished your meal, we hope you are planning your next visit.

As a Member of Loop Head Food Circle all produce used by The Long Dock is either produced or sourced locally. The light house symbol indicates dishes in which the principal ingredient is local. Should you have any questions about our menu or suppliers please just ask and we would be happy to help.

Our Business Partners

- ◆ Rahona Roots, Rinevilla Bay...Fresh Organic salads, Vegetables and Herbs
 - ◆ Sealyons Fishmongers, Carrigaholt... Fish and Shellfish
- ◆ Tom and Ger of "The Molly Bawn" ...Carrigaholt Crab Boat
- ◆ Ballycotton Seafoods Co. Cork...Irish Oak Smoked salmon
 - ◆ Patrick of "The Fiona David" ...Carrigaholt Crab Boat
- ◆ Hickies Butchers Kilkee...Lamb, Beef, Pork
- ◆ Sean Haugh, Dunlikly, Loop Head...Beef farmer
- ◆ Considine's Bakery Kilrush...Floured Baps
 - ◆ C & K Foods, Moyasta... Chicken,
- ◆ Total Produce, Tralee...Fresh Fruit and Vegetables
 - ◆ O Sullivan's Bottle Wholesaler Kilrush...Drinks
- ◆ Mangans Cash & Carry, Ennis...Drinks ,Dry Goods
- ◆ Clare Bar Supplies, Milltown Malbay...Paper Products
- ◆ La Rousse Foods, County Dublin...Meat, Cheese, Chocolate



Our Selection of Starters

Tart Cáis Gabhar

Goats Cheese Tart, Rahona Roots leaves, Balsamic Reduction & Pine Kernels €9.50

Claws Portáin le Gairleog agus Im

Loop Head Crab Claws finished with Garlic Butter €13.95

Goujons na gCadóg

Goujons of Fresh Fish, Tartar Sauce €8.95

Coddle Bhaile Átha Cliath

Dublin Coddle, a real traditional Dublin dish with Potato, Bacon and sausage €8.95

Toirtin Portáin le Sailéad

Warm Carrigaholt Crab Tart with Organic Leaves. €10.95

le Deataithe Pancetta

Salad of Grilled Prawns Brushed with Garlic and Lemon, Smoked Pancetta, Crème Fraiche, Garlic Tartine €10.95

Sailéad Caesar Sicín le Bagún

Chicken Caesar Salad, Bacon, Parmesan, Croutons and Our Own Caesar Dressing €9.95

Bradán Deataithe le cloicheáin

Our own Dill cured Salmon, Smoked Salmon & Prawn Salad, Lime Vinaigrette €10.95

Sciathain Sicín

Spicy Buffalo Wings served with a Garlic Mayo €7.25

Anraith Glasraí

Cream of Country Vegetable Soup €4.95

Ár Chowder Bia Mara Cáiliúla

Our Award Winning Seafood Chowder €6.50

On the Side

Garlic Bread €3.50	Chilli Fries €4.95	Market
Fresh Vegetables €3.50	French fries €3.50	
Seasonal Salad, Balsamic and Pine Nut Dressing €4.25		
Garlic Bread with Cheese €3.95	Creamy Mashed	
Potatoes €3.50		
Sauté Onions €2.95	Mushrooms €2.95	

Fresh From The Sea

Sailéad Mara le cloicheáin, Bradán agus Portáin

Fresh Seafood Platter, A Delightful Array of Prawns Smoked Salmon and Fresh Crab Claws, Organic Leaves with Brown Bread €19.95

Sailéad Phortáin O Charraig Au Chabhaltaigh

Fresh Crab Platter incorporating the best Carrigaholt Crab Prepared Three ways, Crab Salad, Crab Claws Sauce Marie Rose and Warm Crab tart €22.95

Bradán Grilled le Cainneanna agus glasraí fréamhacha

Grilled Salmon with Creamed Leeks and Potato with a Root Vegetable Puree €17.95

Colmóir le Anlann Trátaí

Oven Baked Fresh Hake with a Carrigaholt Crab Stuffing €17.95

Curai Rialacháin Láimhíneach agus Glasraí

Medallions of Monkfish, Rosemary & Garlic Roast Potato, Crispy Pancetta and Cherry Tomatoes €21.95

Piog Mara le Prátaí

Long Dock Seafood Pie. A delicious Seafood Pie, white fish, leeks mushrooms in a creamy sauce, baked under a layer of velvety mashed Potatoes. €15.95

Éisc agus Sceallóga Tradisiunta

Traditional Fish 'n' Chips, Salad & Tartar Sauce €16.95

Surf N Turf

6 oz Sirloin Steak Pan fried and served with Jumbo Prawns cooked in Garlic Butter €21.95

Fresh From The Land

Curai Sicín Ghlas O Thealainnis

Thai Green Curry with Chicken & Basmati Rice €16.95

Mairteola friochta le Glasraí

Beef & Vegetable Stir fry, served with Rice €16.95

Stéig Mhairteola

10 Oz Sirloin Steak with Roast Tomato, French Fried Onions and Pepper Sauce or Garlic Butter. €24.95

Stéig Mhairteola

6oz Minute Steak with Onions and Mushrooms & a Choice of Peppercorn Sauce or Garlic Butter €13.95

Muiceoil le h-anlann Uill

Grilled Pork Chops Sage & Onion Stuffing €12.95

Borgair Mairteola

Home Made Beef Burger Floured Bap, Salad & French Fries €11.95

Sicín le Fíon agus Beacáin

Supreme of Chicken, Grilled Forest Mushrooms and Chardonnay Cream €15.95

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