

NATURAL OYSTERS. HALF DOZEN   DOZEN	10 20
NATIVE OYSTERS. HALF DOZEN   DOZEN	18 36
S M A L L	
HAKE CEVICHE. SALSA. CORN TORTILLA	11
ORGANIC SALMON PASTRAMI. CRISPY POTATO. CRÈME FRAÎCHE	8
SMOKED HADDOCK ARANCINI. SEAWEED	9
MIXED SHELLFISH BOUILLABAISSE. ROUILLE	16
BRAISED BEEF CHEEK. GREEN PEPPERCORN SAUCE	14
CHARRED ORGANIC CABBAGE. CAESAR. ANCHOVIES	7.5
BALLYMAKENNY POTATO. HERB AIOLI	5.5
S H A R E	
CHILLED SEAFOOD PLATTER. OYSTERS. CAVISTONS SMOKED SALMON. TROUT PÂTÉ. BOSTON SHRIMP + MARIE ROSE.	65
MARINATED CRAB CLAWS. GAMBAS	
CAVISTONS SMOKED SALMON. TROUT PÂTÉ. BROWN BREAD	16
BALLYLISK. BURRATA. COPPA. FENNEL SALAMI. SOURDOUGH	22
HUMMUS PLATE. PESTO. PICKLED + ROAST VEG. FLATBREAD	18
S W E E T	
BROWNIE BITES. DIPPING SAUCE	6
MINI SALTED CARAMEL DOUGHNUTS	6

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS | ALLERGEN MENU AVAILABLE UPON REQUEST  
 ALL OUR BEEF IS OF IRISH ORIGIN | 12.5% DISCRETIONARY SERVICE CHARGE APPLIES TO GROUPS 5+

# CAVISTONS