



THE SHELBOURNE
DUBLIN
A RENAISSANCE HOTEL

The Oyster Menu

A selection of the freshest oysters from Irish shores

The Oyster Bar Seafood Selection

Lambay Lobster Tail, Coastal Oysters, House “Turf Smoked Salmon”,
Liscannor Crab, Mullaghmore Mussels, Atlantic Shrimp

Small 45 Large 89

Oysters

Iced and on the Half Shell

Sourced from Coastal Waters, Carlingford, Galway, Dungarvan and Sligo

Half Dozen Oysters

Served on Crushed Ice, Shallot Vinaigrette and Tabasco

14

Signatures

Oysters and Guinness

Oysters and Guinness Sabayon

18

Oysters Diablo

Chive and Chilli Cider Dressing and grated fresh Horseradish

18

Oysters Shelbourne

Liscannor Crab Meat and Lobster glazed with
Hollandaise Sauce and Gruyère Cheese

27

Oysters Rockefeller

Baked Oysters with Parmesan, Garlic Butter and toasted Breadcrumbs

19

Smoked Oysters

Smoked Oysters with creamed, Truffled Lusk Leeks

23

The Oyster Menu at The Shelbourne

Cocktails

Classic Prawn Cocktail 18
Liscannor Crab Cocktail 18

Lobster

All our lobsters are from Coastal Waters from
Castletownbere, Liscannor and Lambay Island

Lobster Cocktail

Marie Rose Sauce, Iceberg Lettuce, Tomato
28

Lobster and Snow Pea Risotto

Scented with Truffle Oil
Small 14 Large 28

Saddle Room Surf and Turf

Poached Lobster, 4oz Fillet of Charleville Centre Cut Beef
Potato Rosti, Garlic Butter
56

Lobster Thermidor Style

52



As a member of Good Food Ireland, Executive Chef Garry Hughes is committed to prioritizing the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers. If you are concerned about food allergies e.g nuts, you are invited to seek assistance when selecting menu items, September 2017.

The Oyster Menu at The Shelbourne
