

Seafood Menu

"He was a bold man that first ate an oyster" Jonathan Swift

Oysters Iced on Half Shell & Fresh from Irish Waters, choose from:

Carlingford Lough Oysters, Co. Louth

Galway Bay Oysters, Co. Galway

Dungarvan Oysters, Co. Waterford

Each 3 | Half Dozen 15

Oysters Rockefeller | Half Dozen 19

Baked with Garlic Crumb, Parsley Butter & Parmesan Cheese

Oyster Guinness Sabayon | Half Dozen 19

Baked with Brown Breadcrumbs, Guinness & Hollandaise

Oyster Shelbourne | Half Dozen 27

Liscannor Crab Meat, Lobster Glazed with Hollandaise Sauce
& Gruyère Cheese

The Shelbourne Prawn Cocktail | 18

Plump and Juicy Medium Sized Shrimp Served with Lettuce,

Tomato and Marie Rose Sauce.

The Finest Irish Oak Smoked Salmon | 16

Cured & Smoked In House Here at The Shelbourne,
Traditionally Garnished

No 27 Baked Garlic Prawns | 19

Half Dozen Baked Garlic Prawns, Crusty Sourdough Baguette

To Share

Open Smoked Salmon | 24

Open House Smoked Salmon, Smashed Avocado on

Crispy Sourdough Bread

Baked Saint-Marcellin "Raw" Cow Cheese (serves 2) | 28

Crusty Bread, Charcuterie, Chorizo, Salami, Mortadella, Parma Ham

Shelbourne Seafood Platter (serves 2) | 45

Shelbourne Seafood Grand Platter (serves 2-4) | 89

Lobster Tail, Mussels, Prawns, Oysters,

Smoked Salmon, Liscannor Crab

(Market Availability)



BAR & LOUNGE

Is the place to see and be seen in Dublin

Express Lunch Special

Our Cup of Soup & Wrap of the Day | 14

Soups

Soup of the Day | 8

Served with our Homemade Guinness Bread

Kilmore Quay Seafood Chowder | 10

House Smoked Fish, Cod, Salmon,
Smoked Bacon, Sligo Mussels

Shelbourne Signature Salads

Salmon Salad | 18

Hot Smoked Salmon, Chicory, Egg, Shallot,
Honey Mustard Dressing

Super Salad | 15

Wild Rocket, Mozzarella, Heirloom Tomatoes, Parmesan,
Cucumber, Sweet Red Peppers, Avocado, Quinoa

Knockalara Salad | 18

Mixed Garden Leaves, Knockalara Goat's Cheese,
Poached Pear, Pickled Beetroot,
Candied Salted Walnuts, Hazelnut Dressing

Shelbourne Caesar Salad | 13

Baby Gem Lettuce, Bacon, Croutons, Boiled Egg, Anchovies
Add Roast Chicken | 18 (Please allow 20 minutes)

Asparagus Salad | 18

Asparagus, Parma Ham, Egg, Light Truffle Oil Dressing

Classics

Please allow 20 minutes

Fish and Chips | 19

Tempura Style Kilmore Quay Plaice, Crushed Garden Peas,
Tartar Sauce, Fries

Shelbourne Burger | 18

Flame Grilled Hereford Mince Half Pounder, Tomato Relish, Hegarty's
Cheddar, Baby Gem, Brioche Bun, Served with Shelbourne Truffle Fries

Shelbourne Club Sandwich | 17

Chicken, Bacon, Fried Egg, Tomato, Mayo, Cos Lettuce, Fries

Open Smoked Salmon | 15

Open House Smoked Salmon, Smashed Avocado on Crispy Sourdough
Bread

Add a Cup of Soup | 18

Shelbourne Calamari | 18

Marinated Calamari served in a Spicy Arrabbiata Sauce

Side Orders

Mashed Potatoes ▪ Tenderstem Broccoli ▪ Fries | 5

Truffle Fries | 7

Desserts | 9

Warm Bread & Butter Pudding

Caramelised Pear Purée, Vanilla Crème Anglaise

Shelbourne Pavlova

Crème Chantilly, Mixed Berries

Classic Crème Brûlée

Palmiere Biscuit

Warm Chocolate Fondant

Bourbon Vanilla Ice Cream

If you are concerned about Food or Beverage Allergies e.g. nuts | wheat you are invited to seek assistance from a team member when selecting menu items.

As a member of Good Food Ireland, Executive Chef Garry Hughes, is committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers.

The Shelbourne Dublin, A Renaissance Hotel, 27 St. Stephen's Green, Dublin 2, Ireland. Visit: www.shelbournedining.ie