

O'Dowds Menu

Seafood Chowder €6.95

Home-made Fish Soup using our freshest Seafood: Salmon, Crab, Mussels, Scampi and Hake.

Vegetable Soup €4.95

Home-made blended soup using fresh market vegetables

Seafood Cocktail €11.95

White Fish, Salmon, Prawns, Mussels, Mixed with a Marie Rose Sauce on Salad

Seaweed Houmous €6.95

(Chickpea Houmous Mixed with locally supplied Dillisk, Served with Nori Bread & Olive Oil

Steamed Killary Mussels €12.50

Fresh Mussels cooked in a Coconut, Lime & Sweet Chillli Broth

Oak Smoked Salmon Salad €10.50

Locally supplied Connemara smoked Salmon served with mixed Salad

½ Dozen Fresh Oysters €11.95

Killary Bay Oysters, Served in the ½ Shell

½ Dozen Grilled Oysters €12.95

Stuffed with Garlic Butter & Breadcrumbs, Served in the ½ Shell

Mains

Fillets of Hake & Chips €14.50

Fresh Hake, Pan Fried and Served with Tartar Sauce

Sweet n Spicy Baked Salmon €16.50

Coated in a Sweet n Spicy Marinade & Served with Mash & Salad

Fisherman's Platter €29.50

(Selection of Fresh Seafood of Smoked Salmon, Fresh Salmon, Mussels, Fresh & Grilled Oysters, Connemara Smoked Mackerel, Seafood Cocktail & Served with Home-Made Bread)

Baked Aubergine & Sweet Potato €14.50

Sliced Aubergine, Courgette & Sweet Potato, Baked with a Goat Cheese Topping & Balsamic Glaze

Chicken Curry €13.50

Medium Spiced Served with Boiled Rice

Shepherd's Pie €14.50

Prime Irish Beef Mince with Carrots & Onions

Topped with Mashed Potato,, Salad or Chips

Pan Grilled 100z Sirloin Steak €23.95

Finnerty's Oughterard

*Served with Sauteéd Onions/Mushrooms with a choice of Peppercorn sauce
or Garlic Butter*

Selection of Sandwiches Available up to 6pm

Draught Beers are:

*Guinness, Smithwicks, Carlsberg, Heineken,
Rockshore & Bridewell Blond from Clifden.*

*Also Selection of Bottled Craft Beers including
Sheetpstealer, Galway Bay Red Ale, Gluten Free
White Deer Kolsch, Orpens Craft Cider.*

*Selection of Red and White Wines by the bottle, Please ask
For Wine List.*

*Wines by the Glass are Sauvignon Blanc, Chardonnay or
Pinot Grigio in White and Cabernet Sauvignon, Merlot or
Malbec in Red.*

Food Served from 12 noon till 9pm daily

The 14 Allergens that must be listed on this menu are numbered 1 to 14 in the following order:

1. Wheat
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide & Sulphites
13. Lupin
14. Mollusc