

O'Dowds Seafood Bar

We are a 4th generation family run business established in 1904, that is open all year round. Thank you for visiting us and supporting our small business in a small rural village. You are also supporting our local suppliers who are:

Oysters & Mussels: Killary Fjord Shellfish

Crab: Local Fishermen

Seaweeds: Dillisk, Carrageeen, Sleabhac: Nigel Griffin

Hake, Haddock, Cod, Pollack, Turbot, Brill, Prawns

(When in Season): Johnny King (via Rosaveal Fish Auction),

Ali of Four Leaf Clover, Connemara Fisheries, Mary's Fish,

Salad Leaves, Herbs: Glynn's & Celtic Salads, Bell Harbour.

Beef, Lamb, Chicken: Finnerty's Butchers, Oughterard

We have our own Herb/Vegetable garden which supplies us (when in season) with Tomatoes, Lettuce, Cucumbers, Artichokes, Raspberries, Redcurrants, Strawberries, Apples, Mint, Fennel, Dill, Rosemary, Wild Garlic, Sage & Lovage. We make our own Jams from Seasonal local fruits like Blackberries, Apples, Plums etc. All organic waste from our kitchen is composted

Our mission is to serve the freshest local produce combined with friendly and efficient service. We hope you enjoy your visit here to O'Dowds and if we can be of any assistance, please don't hesitate to ask.

The O'Dowd family & Staff

Starters

<i>Home-Made Soup of the Day (Vegan)</i>	9	6.50
<i>O'Dowd's Seafood Chowder</i>	1a,2,4,7,14	9.50
<i>Garlic & Herb Bread</i>	1a,7	3.95
<i>Garlic & Herb Bread with Cheese</i>	1a,7	4.75
<i>Goat cheese tartlet, tomato chutney & salad</i>	1a,7,12	11.50
<i>Connemara Oak Smoked Salmon with Salad</i>	4,10,12	13.95
<i>½ Dozen Killary Bay Oysters</i>	14	14.50
<i>Grilled Killary Oysters (6) with Garlic Butter & Breadcrumbs</i>	1a,7,14	15.50

Light Mains

<i>Steamed Killary Mussels in a Coconut, Lime & Sweet Chilli Broth</i>	12,14	13.95
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Main Courses

Fish

<i>Pan Fried Fillets of Fish & Chips</i> 1a,4	17.50
<i>Strips of Connemara Smoked Salmon in a Cheese Sauce on a bed of Tagliatelle Pasta</i> 1a,1b,4,7	17.50
<i>Sweet & Spicy Baked Salmon</i> 4,7,12 <i>(Served with Mashed Potato & Salad)</i>	18.50

Chicken & Meat Dishes

<i>Chicken Curry</i> 7,5,10 <i>(Medium Spiced, Served with Boiled Rice)</i>	15.50
<i>O'Dowds Lamb Stew</i> <i>(Slow Cooked Irish Lamb with Carrots, Onions & Herbs, served with boiled Potatoes)</i>	23.50
<i>100z Grilled Sirloin Steak</i> <i>(Served with Mushrooms & Onions with Peppercorn Sauce 1a,7 or Garlic Butter 7 and Chips or Mashed Potato)</i>	28.95
<i>Shepherds Pie</i> 1a,7 <i>(Prime Irish Beef Mince with Carrots & Onions Topped with Mashed Potato, Salad or Chips)</i>	15.95

(List of Allergens located on last page of Menu)

Vegetarian Dishes

<i>Home-made Black Eyed Bean Burger with a Spicy Tomato Sauce</i>	14.95
<i>Baked Aubergine, sweet potato & goat's cheese topping</i> 7,9,12	16.50

Side Orders

<i>Chips</i> 1a	4.00	<i>Vegetables</i>	3.75
<i>Side Salad</i> 10,12		3.50	

Closed Sandwiches

<i>Plain Sandwich (One Filling)</i>	1a,7	4.50
<i>Mixed Salad Sandwich (e.g Ham Salad etc)</i>	1a,7	5.50
<i>Toasted Mixed Sandwich (e.g Ham & Cheese)</i>	1a,7	5.50
<i>Choose from our Selection of fillings: Ham, Cheese, Chicken, Egg or Salad</i>		
<i>Toasted Special</i>	1a,7	6.50
<i>(Toasted Sandwich with Ham, Chicken, Cheese, Tomato & Onion)</i>		

Desserts

Raspberry & Apple Crumble 1a,7

*Vanilla or Mint Ice-Cream
(With Chocolate or Fudge Sauce)* 3,7

Crème Brûlée 3,7

Kiwi & Almond Tart 1a,3,8b

Chocolate Brownie 1a,3,5,7

All Desserts 6.50

Teas & Coffees

Tea 2.95

Peppermint, Green, Wild Berry, Earl

Grey or Camomile Tea 3.50

Americano or Decaf Coffee 3.00

Espresso 3.00

Cappuccino/Latte 7 3.50

Irish Coffee 7 7.00

Baileys, French, Calypso or other Liqueur

Coffees 7 8.00

Selection of Wines by the Glass

(White)

El Caminador Sauvignon Blanc (Chile)

(Classic Zesty Citrus Aromas with light juicy fruits & a long dry finish Alc. 12.5%)

7.00

Domaine Grauzan Chardonnay (France)

(Lovely unoaked Chardonnay from the south of France

Alc.13%)

8.00

Snapper Rock, Sauv Blanc (N Zealand)

(fresh and fragrant NZ Sauvignon blanc with nectarine, mango, melon & lime Alc 13%)

9.00

San Giorgio Pinot Grigio (Italy)

7.75

(Dry with Ripe Fruit Flavour with Crisp Acidity Alc 12%)

(Red)

Puna Snipe Cabernet Sauvignon (Chile)

(Dark berry flavours, fresh acidity with light tannins Alc.13%)

7.00

Croix des Vents, Merlot (France)

(A very soft & fruity red with punchy Summer Fruits Alc. 12.5%)

7.75

Don Aparo, Mendoza, Malbec (Argentina)

(A medium weight malbec with juicy blackberry flavours. Alc 13.5%)

7.75

All wines contain Sulphides (Selection of Wines by the Bottle or Carafe are listed on our Full Wine List)

Irish Craft Beers

A Selection of Craft beers from Micro Breweries from
around Ireland, Galway & Connemara.
**(All of the Beverages listed below contain Barley & Wheat,
except for the Stag Saor & the Galway Cider)**

Bridewell Blond (Draught) ½ Pint 3.80 Pint 6.20
Brewed in Clifden (**bridewellbrewery.ie**). This is a blond ale with a
distinctive Pilsner flavour. Light and refreshing, it pairs well with
Seafood or on its own. Abv: 4.4%.

Galway Hooker Session IPA(Draught) ½ Pint 3.80 Pint 6.20
A well balanced IPA defined by a floral aroma, stone fruit and citrus
flavours, and a smooth mouthfeel. Abv: 5%.

Sheep Stealer (500 ml Bottle) 6.70
Brewed by Black Donkey Brewery in Roscommon
It is dry, crisp and refreshing, with a complex aroma and flavour.
Pairs well with a range of foods, from cheeses to meat, stews and
roasts. Abv: 5.5%

Stag Saor (**Gluten Free**) (500ml Bottle) 6.70
Ireland's first Gluten Free Beer by the 9 White Deer
Brewery from Co. Cork. A Kolsch style beer with a gentle Hop
& Malt character. Best with light meat & fish dishes. Abv: 4.2%.

Cider

Galway Cider (500 ml Bottle) 6.70
A crisp refreshing slightly dry cider using 100% Irish Red Apples.
Abv: 5%

List of ALLERGENS

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| 1a wheat | 1b durum wheat | 8a walnuts |
| 1c barley | 1d malt | 8b almonds |
| 1e granary | | 9. Celery |
| 2. Crustaceans | | 10. Mustard |
| 3. Eggs | | 11. Sesame Seeds |
| 4. Fish | | 12. Sulphur Dioxide & Sulphites |
| 5. Peanuts | | 13. Lupin |
| 6. Soybeans | | 14. Molluscs |
| 7. Milk | | |