

## 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 Prawns | 19**

Half Dozen Baked Prawns, Garlic, Tomato, Chilli, Parsley,  
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 | 15**

## 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

**Super Salad | 15**

Overnight Tomatoes, Crispy Avocado, Rocket, Chicory,  
Asparagus, Rapeseed, Honey Dressing

**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 | 8 (Please allow 20 minutes)*

**Feta Salad | 18**

Baby Gem, Feta, Broccoli, Pickled Red Onion, Pine Nuts  
*Add Lemon Chicken | 8 (Please allow 20 minutes)*

## Classics

*Please allow 20 minutes*

**Croque Monsieur | 18**

Baked Ham, Gruyere Cheese, Mustard Cream, Truffle Dressed Baby Gem

**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 | 18**

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

**Open Smoked Salmon | 16**

Open House Smoked Salmon, Smashed Avocado  
on Crispy Sourdough Bread  
*Add a Cup of Soup | 19*

**The Shelbourne Pie | 19**

Slow Braised Beef, Onion and Mushroom Pie,  
Topped with Creamed Potato

## 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](http://www.shelbournedining.ie)