



THE SHELBOURNE
DUBLIN
A RENAISSANCE HOTEL

The Shelbourne Dublin, A Renaissance Hotel,
27 St. Stephen's Green,
Dublin 2.
Call +353 1 663 4500



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 42 Large 82

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

Shrimp Cocktail 14

Liscannor Crab Cocktail 18

Lobster

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

Lobster Bisque

10

Lobster Cocktail

Marie Rose Sauce, Iceberg Lettuce, Tomato

28

Lobster and Boston Shrimp

Snow Pea Risotto, served with Truffle

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, October 2016.

The Oyster Menu at The Shelbourne
