



ARMADA



WHILE YOU WAIT

Marinated Italian Olives €5.50 (V)
rosemary, garlic (4)

Selection of Irish Cheese & Cured Meats €19.50
olive tapenade, hummus, condiments (1,2,3,4)



ACHILL OYSTERS

€18.95

Our plump & sweet, Pacific oysters are handpicked from the Atlantic shoreline by Hugh and his team (4,12)

½ Dozen served natural with lemon & hot sauce (4,5,12)

LIGHT BITES

Seasonal Homemade Soup €9.00 (VG)

made using the finest of seasonal vegetables, served with homemade Dooliner bread (1,5)

Creamy Chowder of Atlantic Seafood €10.00

prime seafood, spring onion, seaweed dust, served with homemade Dooliner bread (2,4,5,10,11,12)

Classic Caesar Salad €12.95 (VG)

romaine lettuce, aged parmesan, croutons, Caesar dressing (1,2,3,4,10,11)
Add spiced chicken +€3.00

Limerick Ham & Burren Gold Cheese €11.95

croquette, crispy panko crumb, homemade apple jelly (1,2,3,4,13)

Italian Burrata €13.50 (VG)

Heirloom tomato, white balsamic, walnuts, sorrel, scallion salad (2,4,7)

Signature Wings €9.95 / €14.95

sauce of choice: Louisiana hot sauce or BBQ sauce, blue cheese dip (2,3,4,5)

Armada Seafood Platter €24.95

Atlantic prawns, cured salmon, local crab meat, smoked mackerel, tossed salad leaves, potato salad, marie rose dressing, Dooliner bread (3,4,5,10,11,12)

TO FOLLOW

West Clare Beef Burger €22.00

brioche bun, stout caramelised onion, gem lettuce, tomato, Jack Cheese, our signature burger sauce, French fries, coleslaw (1,2,3,4,13)

Fish & Chips €22.00

local white catch in a crispy yeast batter, beef dripping chips, tartare sauce, crushed garden peas, lemon (1,3,4,11,13)

Scampi Tails €23.00

Atlantic Red Prawns in crispy panko crumb, fries, creamy garlic and chive aioli (1,2,3,4)

Galway Bay Mussels €18.95

garlic and wine cream sauce, our treacle bread, rouille dressed fries (1,2,3,4,12)

Massaman Curry €21.00

aromatic spices, peanut, potato and coconut curry, marinated chicken, turmeric infused rice, griddled naan bread (1,2,4,5,7,8,9,14)

Vegan Massaman Curry €18.00 (V)

seasonal vegetables simmered in our signature peanut, coconut and potato curry sauce, turmeric infused rice, garden herbs (4,5,7,8,9,14)

The Galleon €37.00pp (2pers.)

3 tiers of prime seafood featuring Achill Oysters, Burren Smoked Salmon, Galway Bay Mussels, local crab, crisp scampi tails, battered local catch served with chunky chips, treacle bread, dipping sauces (1,2,3,4,10,11,12,13)



STEAK

All of our beef comes from Herford or Angus heifers all under 36 months, aged for a minimum of 28 days

10 oz Sirloin €32.00

12 oz Rib Eye €36.50

Served with glazed baby vegetables, crispy onion, one side from bellow, Sauce of your choice: pink pepper, wild mushroom, garlic butter, red wine (1,2,4,13)



DAYBOAT FISH SPECIAL

Today's Irish water catch freshly prepared with seasonal ingredients. Please ask your server for details and price.

SIDES

€4.95

Beef dripping chips with sea salt (1) · Buttery mash potato with spring onion (2) · Seasonal vegetables (2) · Seasonal leaf salad (4) · French fries (1) · Onion rings (1,4)



DESSERTS

Warm Apple Crumble €10.00

poached apple, twice baked crumble, sauce anglaise, vanilla ice cream (1,2,3)

Valrhona Chocolate Delice €10.00

chocolate, caramel, salted caramel ice cream (1,2,3)

Vanilla Crème Brûlée €10.00

Burren gold twisters, vanilla ice cream (1,2,3,4)

Vanilla Cheesecake €10.00

cold cheesecake, poached peaches, mint & choco chip ice cream (1,2,3)

Artisan Ice-Cream €10.00

choice of any 3 flavours: vanilla, chocolate, strawberry, salted caramel, mint & choco chip, served in a crisp wafer basket, chocolate sauce (1,2,3)

Selection of Irish Artisan Cheese €12.50

Irish farmhouse biscuits and condiments (1,2,3,4)

(V) Vegan · (VG) Vegetarian (on request can be made vegan friendly)

Allergens: (1) Gluten · (2) Milk · (3) Eggs · (4) Sulphites · (5) Celery · (6) Lupin · (7) Nuts · (8) Peanuts · (9) Soy · (10) Shellfish · (11) Fish · (12) Molluscs · (13) Mustard · (14) Sesame