

Early Bird

Appetizers

Cream of Butternut Squash & Rosemary Soup

Made fresh each day and served with Ouzos homemade bread

Potted Crab & Shrimp

Fresh Irish Crab meat with Boston shrimp in a creamy dill and mussel sauce topped with a parmesan crumb

Ouzo's Caesar Salad

Our classic Caesar just a little smaller

Chicken liver & Brandy Parfait

Our rich and smooth parfait served with herb bread crisps plum relish and wild rocket

Main Course

Ouzo's Fish "n" Chips

Fresh Haddock coated with a light tasty tempura batter seasoned with a hint of chili and fresh parsley and deep fried. Served with sweet pea puree and our homemade chips

Pan fried Lemon Sole

Fillet of lemon sole simply pan fried in citrus butter and served with butter & thyme roasted potatoes and leek fondue sauce

Catch of the day

Please see blackboard (+ Supplement)

Char-Grilled Chicken Supreme

Chicken supreme served on a bed of stewed roast peppers, Haricot Beans with lime, coriander and chili butter. Served with a choice of potato

Grilled Irish Organic Salmon

Our darn of Irish organic salmon coated with Wild herbs and toasted sesame seeds lightly grilled and served with quenelle of creamy mash potato, roasted peppers and olive tapenade dressing

Sliced Fillet Mignon 6oz (170g) (€6.00 Supplement)

Our tender Fillet Mignon sliced and served with a Ragout of wild mushroom and sauté spinach and your choice of potato

€21.95 per person...available from 4pm to close Sunday to Thursday
& 4pm to 7pm Friday & Saturday Tables must be vacated by 8.45pm

The Great Crab & Lobster Feast

Appetizers

Seafood Chowder

Our creamy fish soup made with fresh fish

Crab Claws

Our fresh Dublin Bay crab claws pan-fried in Lime butter and served with a side salad

Shellfish Galore

Steamed fresh mussels in a creamy lobster and crab meat sauce

Portabella Florentine with Crab meat

Roasted portabella mushroom caps with fresh spinach and gruyere stuffing topped with Dublin bay crab meat, sprinkled with breadcrumbs and lightly grilled

Main Course

Lobster & Crab Claw Salad

Our fresh Dublin Bay lobster and crab claws pan-fried in lime butter and served on mixed salad leaves with avocado, buffalo mozzarella and cherry tomatoes

Ouzos Seafood Bake

Lobster, prawns, crab meat, haddock, Atlantic cod and Irish organic salmon baked in a rich creamy fish velouté and topped with crisp parmesan crumb. Served with a green salad

10oz Sirloin Surf & Turf

Char-grilled 10oz sirloin steak served with our home-fried onions, Ouzos fries & a choice of peppercorn sauce, wild mushroom cream sauce or garlic butter and topped with fresh Dublin Bay crab claws

Or 8oz Fillet Surf & Turf (€5.00 Supplement)

Fresh Lobster from our tank

You can pick your lobster and then decide how you would like it cooked: Simply boiled or Char grilled and served with warm citrus butter

Add €3 supplement per 100g

An average size lobster from our tank weighs about 650g

Side Orders

Poached Green Beans €2.95

Grilled Asparagus €3.95

Sautéed Spinach €3.50

Ouzos Home-made Fries €3.25

Delmonico Potatoes €3.95

Steamed Salt Marsh Samphire €2.95

Creamed Spinach €3.95

Ouzos Crisp Fried Onions €2.95

Creamy Mashed Potato €2.95

Steamed Baby Potatoes €2.95

Menus cannot be shared

€24.95 per person...the Great Crab & Lobster Feast is available from 4pm to close
Sunday to Thursday & 4pm to 7pm Friday & Saturday Tables must be vacated by 8.45pm