

Jo Roarty and Debbie O'Reilly

Welcome you to the Harbour Restaurant



“Winner of Donegal Town Seafood Competition 2009”

Judged by Mr. Paolo Tullio, Restaurant Reviewer and Wine Correspondent, Irish Independent

“Winner of Superb Food Award”

in Donegal County, Hotel, Restaurant and Pub Awards 2009

Our Beef and Bacon are sourced locally from Edmund & Liam Walsh, Family Meats, Donegal Town



Our Poultry is of Irish Origin where possible and is sourced locally from Patton's Foods, Ballybofey, County Donegal

Our Seafood is sourced locally from Molloy Seafood's, Killybegs, County Donegal

Our Eggs are sourced locally from Glenborin Eggs, Donegal Town

Please allow 20 – 25 minutes Cooking Time for Well Done Steaks, Duckling and Roast Cod

Vegetarian / Adaptable  Vegan / Adaptable  Gluten Free / Adaptable 

Please inform your server of your dietary requirement

All our cheeses with the exception of Parmesan are suitable for Vegetarians

No Service Charge Included

We believe our customers should have the option to reward good service personally.

All our prices are inclusive of Value Added Tax at the prevailing rate.

Alcoholic Beverages: Strictly over 18 Years only. I.D. Required.

Bain Taitneamh as do Bhéile – Enjoy your Meal.

To Start

The Harbour Seafood Chowder with hand-made wholemeal brown bread	€ 5.95
Goats Cheese Bruschetta with red onion marmalade 	€ 5.75
Three Cheese Garlic Bread, mozzarella, cheddar and parmesan 	€ 4.50
Nachos Rio Grande with jailhouse beef chilli, red beans and melted cheddar 	€ 7.50
Pan Fried Atlantic Crab Claws in lemon, parsley and garlic butter 	€ 8.75
Garlic Mushrooms in a golden crumb crust with garlic mayonnaise 	€ 5.95
Filo Pastry Prawns with sweet chilli yogurt dipping sauce	€ 7.95
Spicy Potato Wedges with smoked bacon and melted cheddar 	€ 5.95
Baked Garlic Mussels in the shell with a garlic butter crumb crust	€ 7.95
Homemade Soup of the Day with hand-made wholemeal brown bread	€ 4.50
Cold Water Shrimp with tossed leaves and marie rose sauce 	€ 7.95

Salads and Vegetarian • No Side Order Included

Chicken Caesar Salad with cos lettuce, croûtons & parmesan 	Starter	€ 5.75
	• Main	€ 10.95
Smoked Salmon and Shrimp Salad with capers and red onions 	Starter	€ 8.50
	• Main	€ 15.95
Baked Goats Cheese Salad with balsamic roasted vegetables  	Starter	€ 5.75
	• Main	€ 10.50
	• With Bacon	€ 12.00
• Hot Wok Asian Vegetables, with teriyaki, soy sauce and honey, served with steamed rice 		€ 13.50
Sizzling Vegetable Fajitas, peppers, mushroom, tomato, onion in Mexican spicy salsa, served on a skillet with flour tortillas   		€ 14.95
• Vegetarian Pizza, mushroom, peppers, onion, sweetcorn, pineapple 	Small	€ 11.00
	Large	€ 12.50

Seafood

Pan Fried Fillet of Cod with Bruckless Mussels , spaghetti of celeriac, carrot, turnip, and courgette with butter sauce ☒	€ 18.50
<i>'Winner of Donegal Town Seafood Competition July 2009', Judged by Mr. Paolo Tullio</i>	
Fisherman's Pie , salmon, cod and prawns in creamy white wine sauce with mashed potato crust	€ 17.95
Roast Salmon , slow-braised baby potato, green bean and tomato with a champagne butter sauce ☒	€ 17.50
Beer Battered Haddock , fillet of haddock in crispy batter with crushed peas and tartare sauce	€ 14.50
Herb Crusted Cod with caramelised balsamic onion and tomato, topped with parsley and parmesan crumb ☒	€ 18.50
Hot Skipper's Platter , salmon, king prawn, mussels, crab claws, filo prawns and battered haddock with tartare & marie rose sauces ☒	€ 24.95
Medallions of Monkfish with buttered mash, garden peas, smoked bacon and onion served with white wine sauce ☒	€ 19.75
Filo Pastry Prawns , ten crispy filo wrapped prawns with sweet chilli yogurt dipping sauce	€ 17.95
Baked Garlic Mussels in the shell with a garlic butter and crumb crust	€ 17.95

Meat & Poultry

8 oz Harbour Sirloin Steak Classic served with sautéed onion & mushroom ☒	€ 19.95
12 oz Sirloin Steak with cracked black peppercorn sauce ☒ <u>or</u> creamy woodland mushroom sauce on the side	€ 23.50
12 oz JD's Sirloin Steak , finished with Jack Daniel's glaze ☒	€ 23.50
16 oz T Bone Steak with battered French fried onion rings ☒	€ 24.95
10 oz Fillet Steak with cracked black peppercorn sauce on the side ☒	€ 25.95
10 oz Fillet Steak Cashel with warm Irish Cashel blue cheese crouton ☒	€ 25.95
10 oz Fillet Steak Corveen topped with creamy woodland mushroom sauce	€ 25.95
Sizzling Beef Fajitas , strips of sirloin steak with peppers and onions in Mexican spicy salsa, served on a skillet with flour tortillas ☒	€ 21.95
Beef Lasagne topped with mushroom sauce and melted cheddar	€ 13.95
• Spaghetti Bolognese , made the traditional way with garlic bread crouton	€ 13.95

Meat & Poultry

6 oz Homemade Beef Burger , our beef burgers are gluten free, simply made from local beef, rice flour and seasoning, served on a toasted bun ☒	€ 11.50
“Please note it is house policy to cook and serve all beef burgers well done.”	
with Cheddar Cheese ☒ <u>or</u> with Cracked Black Peppercorn Sauce ☒	€ 12.50
with Cheddar Cheese ‘n’ Smoked Bacon ☒	€ 12.50
with Cheddar Cheese ‘n’ Chilli Relish ☒	€ 12.50
with Cheddar Cheese ‘n’ Sauté Onion ☒	€ 12.50
with Cashel Blue Cheese ‘n’ Smoked Bacon ☒	€ 12.95
Pan Fried Breast of Chicken Santini with creamy wild mushroom sauce	€ 16.50
Sizzling Chicken Fajitas , strips of chicken breast with peppers and onions in Mexican spicy salsa, served on a skillet with flour tortillas ☒	€ 19.95
Honey Roasted Breast of Chicken with bacon, herb stuffing & red wine jus	€ 16.50
Salt ‘n’ Pepper Duckling , ½ boneless duck with spiced mulled wine and bramley apple sauce ☒	€ 17.95
Goujons of Chicken in a golden crumb with garlic mayonnaise	€ 15.95
• Chicken Curry Madras , in medium hot curry sauce with boiled rice	€ 14.95
Chicken Enchiladas , flour tortillas filled with onion, mushroom and peppers in a spicy Mexican sauce, topped with melted cheddar	€ 16.50

• No Side Order with this Dish

All Other Main Courses are served with one of the following side order

French Fries, Buttered Mash, Roast Baby Potatoes, Side Salad or Tossed Salad

Extra Side Orders € 3.50



French Fries	Roast Vegetables
Roast Baby Potatoes	Sauté Onion
Buttered Mash Potato	Sauté Mushroom
Spicy Potato Wedges	Battered Onion Rings
Tossed Salad	Garlic Bread
Side Salad	Coleslaw

Handmade Wholemeal Brown Bread € 1.50 Garlic & Cheese Potato € 5.00

Pizza • No Side Order Included

“The pizza dough is hand-made fresh daily in our kitchen; each pizza is made to order and well worth the wait”. Pizza available in two sizes,

Small: 8 inch / 20 cm or Large: 10 inch / 25 cm

- **Margherita**, mozzarella cheese and tomato sauce, pure and simple  Small € 9.00
Large € 10.50
- **Vegetarian**, mushroom, peppers, onion, sweetcorn and pineapple  Small € 11.00
Large € 12.50
- **Toscana**, salami, pepperoni, mushroom, peppers Small € 11.50
Large € 13.00
- **Seafood**, prawns, salmon, tuna, anchovy Small € 13.50
Large € 14.50
- **Mexicano**, minced beef with red kidney beans, jalapeño & mozzarella Small € 12.00
Large € 13.00
- **Quattro Formaggi**, mozzarella, cashel blue cheese, cheddar, parmesan Small € 11.00
Large € 12.50

Create your own Pizza, choose margherita base and add your preferred toppings

Pizza Toppings

€ 1.50

Smoked Bacon • Pepperoni • Salami • Ham • Mexican Chicken
Mexican Beef • Prawns • Salmon • Tuna • Anchovy
Mushroom • Peppers • Red Onion • Crushed Garlic • Sweetcorn
Pineapple • Black Olives • Capers • Red Onion Marmalade
Cherry Vine Tomato • Sun Dried Tomato • Jalapeño Chilli • Cheddar
Parmesan • Cashel Blue Cheese • Mozzarella • Goats Cheese

Little Rascals Menu – Children under 10 years only

- Chicken Goujons or Beef Burger with mash or fries € 5.95
- Sausages or Chicken Nuggets with mash or fries € 5.95
- Spaghetti Bolognese or Chicken Curry with Rice € 6.50
- 7 inch Rascals Pizza with ham € 6.50
- Jelly and Ice Cream or Ice Cream with Chocolate or Raspberry Sauce € 3.00

For Afters

Cream Profiteroles with warm chocolate fudge sauce	€ 5.50
Sticky Toffee Pudding with butterscotch sauce and vanilla ice cream	€ 5.50
Cheesecake of the Day, please ask your server about today's flavour	€ 5.50
Granny D's Apple Pie, served warm with fresh cream or vanilla ice cream	€ 4.95
Steamed Chocolate Pudding, smothered with rich Belgian chocolate sauce	€ 5.50
Harbour Trifle Chantilly topped with dairy custard and whipped cream	€ 4.95
Selection of Ice Creams, choose 3 from the following, vanilla, strawberry, mint-choc, honeycomb or chocolate	€ 4.75
Knickerbocker Glory, vanilla ice cream, jelly, fruit and raspberry sauce	€ 6.95

Hot Beverages

Tea, Herbal Tea, Fruit Tea, Coffee, De-Caffeinated Coffee	€ 1.50
Americano, Espresso, White Coffee	€ 2.00
Cappuccino, Café Latte, Café Mocha, Hot Chocolate with Marshmallows	€ 2.50

Liqueur Coffees

Irish Coffee (Irish Whiskey), Café Royale (Brandy), Calypso Coffee (Tia Maria), Baileys Coffee, Cointreau Coffee	€ 6.50
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Aperitifs, Digestifs & Liqueurs

Amaretto, Baileys, Crème de Menthe, Cointreau, Drambuie, Grand Marnier, Grappa, Irish Mist, Malibu, Pernod, Sambuca, Tequila, Tia Maria, Vermouth	€ 4.20
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Cold Beverages

Milk	€ 1.00
Coca Cola, Diet Coke, 7 Up, Diet 7 Up, Finches Orange / Lemon	€ 2.35
Lucozade, Cidona, Britvic 55	€ 2.35
Orange Juice, Cranberry Juice	€ 2.35
Mineral Water, Still or Sparkling (Small)	€ 2.20
Mineral Water, Still or Sparkling (Large)	€ 4.50
Ginger Ale, White Lemonade, Tonic Water, Soda Water, Bitter Lemon	€ 1.80
Red Bull	€ 4.00

Draught Beer

Pint Guinness	€ 4.20
Half Pint Guinness	€ 2.30
Pint Smithwicks	€ 4.20
Half Pint Smithwicks	€ 2.30
Pitcher Smithwicks (2 Pints)	€ 8.00
Pint Lager	€ 4.30
Half Pint Lager	€ 2.45
Pitcher Lager (2 Pints)	€ 8.00

World Beers ~ 330 ml Bottle

Budweiser, Heineken, Miller, Corona, Coors Light	€ 4.20
Becks (Alcohol Free)	€ 3.95
Estrella Daura (Coeliac Friendly Beer)	€ 4.50

Cider and Alcopops

Bulmers, Bulmers Light, West Coast Cooler / Rosé, Ritz	€ 4.30
Bacardi Breezer, Smirnoff Ice	€ 4.95

Spirits

Irish Whiskey - Powers, Jameson, Paddy, Bushmills	€ 3.50
Irish Whiskey - Black Bush, Crested Ten	€ 4.00
Scotch Whisky - Cream of the Barley, Famous Grouse, Bells	€ 3.50
Scotch Whisky - Glenfiddich Single Malt Reserve	€ 5.70
American Whiskey - Jack Daniels	€ 4.50
American Bourbon - Southern Comfort	€ 4.50
Brandy - Hennessy	€ 4.00
Vodka - Smirnoff	€ 3.50
Gin - Gordon's	€ 3.50
Rum - Bacardi, Jamaica Dark Rum, Morgan Spiced Rum	€ 3.95
Sherry - Harvey's Bristol Cream, Tio Pepe Fino	€ 3.50
Port - Sandeman's, Tawny, Cockburn's Fine Ruby	€ 3.50
Martini - Extra Dry, Rosso	€ 3.50

White Wine List

House White (750 ml) – Fresh and fruity with lots of crisp apple and gooseberry flavours.	€ 17.95
House White Half Carafe (375 ml)	€ 8.95
House White Glass	€ 3.95
Selection of Quarter Bottles (187 ml)	€ 4.95
Mâcon Blanc Villages A.C. Domaine Nadine Ferrand (France) – This is a lovely, quite feminine Mâcon Chardonnay, pale in colour with fragrant tones of apple and melon.	€ 22.95
Muscadet A.C. Sur Lie ‘Cotes de Grandlieu’ Serge Batard (France) Lighter style white with crisp acidity. Lean and dry with yeasty flavours.	€ 21.95
Pinot Grigio Pizzolato D.O.C. – Organic (Italy) – Dry and velvety on the palate with a delicate bouquet.	€ 23.95
Vina Tarapaca Sauvignon Blanc, Central Valley (Chile) – Clean citrus aromas and grassy varietal character that follows through on the palate with ripe pear flavours.	€ 24.95
Ascenders Cellars, Specially Selected Chardonnay (Australia) – Fresh and full bodied Chardonnay with delicious aromas of tropical fruits, an excellent all round Chardonnay.	€ 22.95
Tindall Marlborough Riesling (New Zealand) – Lovely lifted bouquet of lemony citrus and exotic stone fruits. The palate is fresh and lively with a pure clean steely fruit and zesty finish. Fine and delicious.	€ 26.95
Tindall Marlborough Sauvignon Blanc (New Zealand) – Alive with aromas of fresh herbs, gooseberry and the ripeness of tropical fruits. Mouth filling with a refreshing dry finish.	€ 24.95
Lourensford Five Heirs Chardonnay, Stellenbosch (South Africa) This chardonnay has a beautiful deep straw like colour with a green tint. The wine is round and crisp and has a lingering aftertaste of orange peel, vanilla and butterscotch	€ 26.95
Canti Asti (Italy) – This well known sparkling white wine from Piedmont has full fruity flavour with a bouquet of fully opened roses – soft and sweet.	€ 26.95
Champagne Jaquart, Brut Mosaïque NV – A persistent trail of fine bubbles with a pale golden yellow colour. A lively wine, with good varietal expression, revealing aromas of pear and the crust of freshly baked bread. A fresh, fairly intensive palate, well balanced with good length.	€ 65.00

Red Wine List

- House Red (750 ml) – Soft fruity wine, with a good vibrant colour. € 17.95
- House Red Half Carafe (375 ml) € 8.95
- House Red Glass € 3.95
- Selection Quarter Bottles (187 ml) € 4.95
- Beaujolais Villages AC Château de Chénas (France) – The bouquet is lively and fresh with aromas of wild strawberry, raspberry & cherry. The palate is subtle & fruity. € 23.95
- Châteauneuf-du-Pape AC Sommelier (France) – Aromas of plum and summer red fruit, elegant on the palate. A medium bodied and very well balanced wine. € 37.95
- Rosso del Convento Pizzolato D.O.C. – Organic (Italy) – Ruby red tending to mellow garnet in colour. A blend of Cabernet Franc, Merlot and Pinot Nero. The bouquet is slightly herbaceous and deep with a dry savoury finish. € 24.95
- Vina Tarapaca Merlot, Central Valley (Chile) – Unfolds with rich plum aromas, ripe berries and earthy notes. Smoky on the palate, with medium tannins and well concentrated plum flavours. € 25.95
- Tindall Marlborough Pinot Noir (New Zealand) – This wine has a perfumed nose showing aromas of cranberry, plum and red cherry. The palate is soft with hints of vanilla and subtle oak. € 27.95
- Five Heirs Pinotage, Stellenbosch (South Africa) – A ripe plum colour, with cherry and banana aromas and vanilla flavours on the palate. A full bodied red matured in French and American oak barrels. € 27.95
- Ascenders Cellars, Specially Selected Shiraz (Australia) – Medium bodied Shiraz with intense spicy plum fruit flavours on the palate with a seductive soft finish. € 23.95

Rosé Wine List

- Vina Tarapaca Rosé Cabernet Sauvignon-Syrah, Central Valley (Chile)
An unusual fruity Rosé, brilliant pink with aromas of juicy redcurrants with a lovely pink berry finish. € 24.95
- Canti Sangiovese-Merlot Rosé (Italy) Quarter Bottle € 4.95

Dessert Wine

- Mission Hill, Late Harvest Riesling (Canada) – (375 ml)
Wonderfully aromatic, with clarity and expression of ripe pear, apple and quince flavours. Seamless structure and texture with a touch of honey and mineral on the finish

round out the generous flavour profile.

€ 28.95