



Eithna's

By the Sea


SEAFOOD RESTAURANT

Eithna O'Sullivan is a Chef proprietor who specialises in seafood and shellfish caught by local Mullaghmore and Donegal fishermen. Lobster is supplied by Mullaghmore Sea Farm. G. Burns Meats in Mount Temple, Moneygold supplies our local Irish beef. We endeavour to use fresh, seasonal and local produce wherever possible.

The building in which the restaurant is situated was called Lodge Number 2 - part of a terrace of eleven built in the 1800's by Lord Palmerston. The Lodges were precursors of today's holiday cottages. They were available for rent to the landed gentry and officers of County Sligo. The Number 2 Lodge (Eithna's) was bought from Lady Mountbatten in 1948 to be used as a presbytery until it was turned into the seafood restaurant by Eithna O'Sullivan in 1990.


Our staff are young, enthusiastic and friendly. Like the rest of the world, we are getting back into the swing of things and whilst we hope you enjoy your time with us, we apologise for any possible delays – good food takes time!

For reservations and enquiries contact;

 +353 (0)71 916 6407

 info@bythesea.ie

 www.bythesea.ie

 @EithnasByTheSea

All prices includes 13.50% , Government TAX



Soups

Homemade Fresh Vegetable and Herb **Soup**


6.50

Creamy Mullaghmore **Chowder** with chunks of Seafood

9.75

- Both served with Eithna's Homemade Brown Wheaten Scone -

Salads



Indian Spiced Lentil Dahl with Seaweed Pesto, Organic Salad Leaves and a Brown Wheaten Scone

12.00

Fivemiletown Goat's Cheese Salad with Roasted Beetroot, Seaweed Pesto and a Brown Wheaten Scone

12.00

Donegal Smoked Salmon Salad with Seaweed Pesto, Capers, House Vinaigrette and a Brown Wheaten Scone


14.00



Burgers and Sandwiches

Mexican Chicken Burger topped with Cheese, Lettuce, Coleslaw and served with Chips and Organic Salad.

15.00



Beef Burger topped with Red Onion Marmalade, Cheese, Gherkins and served with Chips and Organic Salad

15.00

King Prawn Sourdough Roll served with a Garlic and Chilli Salsa, Lemon Mayo and Organic Salad

15.00





Fish and Shellfish

Donegal Bay Fish and Chips

Lightly dusted Mullaghmore Pollock with Polenta, Seaweed & Rice Flour
Served with Organic Salad, Tartare Sauce and Chips

17.00

Donegal Mussels cooked with White Wine, Cream and Shallots served with a
Brown Wheaten Scone

14.00

Seafood Gratin served with a Brown Wheaten Scone and Organic Salad

17.00

Donegal Bay Crab Claws and/or Prawns

Served in the Shell with Garlic Butter and Organic Salad

35.00

Mullaghmore Lobster

Served with a choice of Hot Garlic Butter, Thermidor Sauce or Au Naturel

Half – 35.00 Whole – 65.00

Seafood Tasting Plate

Mullaghmore Half Lobster, Fillets of Mackerel, Smoked Salmon, Prawns in
the Shell, Cracked Crab Claws.

55.00

Portion of Chips or Organic Side Salad – **5.00**



Menu for Children

Mullaghmore Fish and chips

7.50

Homemade Chicken Goujons and chips

7.50

Desserts

Raspberry Scone, baked daily and served with our Homemade Jam 3.50

Selection of Homemade **Tray Bakes** 4.50

Chocolate and Nori **Meringue** Swirl served with Fruit Compote and Cream 4.50

Eithna's **Apple Tart** with a hint of Cinnamon and Cream 4.50

Lemon Flavoured **Raspberry Sponge** topped with Homemade Lemon Curd and Coconut served with Ice Cream 4.50

Eithna's Rich Chocolate **Brownie** served warm with Ice Cream 4.50

Homemade **Cheesecake** of the Day 4.50

Beverages

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| Tea | 2.50 |
| Herbal Tea | 3.50 |
| Americano | 3.00 |
| Latte/ Capp / Flat White | 3.10 |
| Double Espresso | 2.80 |
| Mocha / Hot Chocolate | 3.50 |
| Iced Coffee | 3.50 |
| Minerals | 2.50 |
| Oat/Almond/Coconut/Soya Milk | 0.50 |
| Vanilla/Caramel Syrup | 0.80 |

Wine List

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| Sauvignon Blanc (FR) | gls. 6.60 | btl. 26.00 |
| Pinot Grigio (ITL) | gls. 6.60 | btl. 26.00 |
| Chardonnay Viognier (FR) | | btl. 28.00 |
| Cabernet Sauv. (CL) | gls. 6.60 | btl. 26.00 |
| Merlot (FR) | gls. 6.60 | btl. 26.00 |
| Vino Frizzante Bianco (ITL) | | btl. 24.00 |