

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

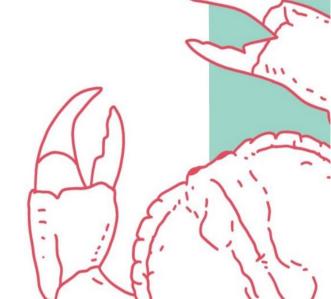
info@bythesea.ie

www.bythesea.ie

**f** @EithnasByTheSea

All prices includes 13.50%, Government TAX







a Brown Wheaten Scone

12.00

Fivemiletown Goat's Cheese Salad with Roasted Beetroot, Seaweed Pesto and

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





#### **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
1	Homemade Chicken Goujons and chips	7.50
	<u>Desserts</u>	
	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

Homemade Cheesecake of the Day

						1
	<u>Beverages</u>	Wine List				
	Tea	2.50				
	Herbal Tea	3.50	Sauvignon Blanc (FR)	gls. <b>6.60</b>	btl. <b>26.00</b>	
	Americano	3.00	Pinot Grigio (ITL)	gls. <b>6.60</b>	btl. <b>26.00</b>	
	Latte/ Capp / Flat White	3.10	Chardonnay Viognier (FR) btl.		btl. <b>28.00</b>	_
	Double Espresso	2.80	_			
-	Mocha / Hot Chocolate	3.50	Cabernet Sauv. (CL)	gls. <b>6.60</b>	btl. <b>26.00</b>	_
,	Iced Coffee	3.50	Merlot (FR)	gls. <b>6.60</b>	btl. <b>26.00</b>	2
	Minerals	2.50	Wichot (FR)	g13. <b>0.00</b>	Dti. 20.00	
	Oat/Almond/Coconut/Soya Milk	0.50	Vino Frizzante Bianco (ITL) btl.		btl. <b>24.00</b>	_
	Vanilla/Caramel Syrup	0.80				

4.50

4.50