

Shellfish Platter

Speciality
Plateau Fruits de Mer

Shellfish Platter €60.00 per person

*Baltimore Lobster, Galleyhead Prawns,
Brown Crab, Roaringwater Bay Mussels
& Sherkin Island Oysters.*

*Served Cold, Whole in the Shell, Breton Style
with Fresh Bread & Homemade Mayonnaise.*

*includes
Dessert & Tea/Coffee.*



Chez Youen

Menu €55.00

Starter

Roaring Water Bay Moules Mariniere
(*Steamed mussels in white wine, garlic & onion*)

Soup of the Day

6 Sherkin Island Oysters

Main

Fish of the Day
(*Grilled with salsa verde.*)

Grilled Prawns
(*Grilled whole in shell with garlic, lemon and ginger*)

Rack of Lamb with Rosemary & Red Wine Jus

Dessert

Dessert & Tea/Coffee



Chez Youen

Menu €65.00

Starter

Galley Head Prawns
(Served cold in the shell with homemade mayonnaise)

Mini Shellfish Platter
(A Taste of Brown Crab, Prawns, Oyster and Moules Marinere)

Lobster Bisque

Main

Prime Fish of the Day
(Served with samphire & sautéed potatoes)

Panfried Scallops in Brandy & Cream

Fillet Steak* with Peppercorn Sauce

Hot Lobster with Lemon Butter

Dessert

Dessert or Cheese Plate
& Tea/Coffee



Chez Youen

Our Suppliers

Youen Jacob Senior sailed into Baltimore from Brittany in 1967 and introduced the shrimp fisheries to Baltimore. Today at The Lookout Restaurant his family continue to enjoy that long established relationship with local fishermen bringing the best of locally caught and simply prepared fish and shellfish to your table. In our 40 years in the restaurant business in Baltimore the Jacob Family are proud to have always used Irish and local suppliers and produce where possible. All our produce from fish to vegetables is prepared from scratch in house.

FISH Anthony Sheehy & Family - Baltimore
Padraig O'Donovan - Skibbereen
Sally Barnes - Woodcock Smokery. Castletownsend.

SHELLFISH Anthony Dwyer - Roaring Water Bay.
Colin Whooley - Baltimore.

MEAT Coolcower Meats - Macroom.
Pallas Foods - Limerick.

EGGS Kathleen Leoanard - Ringaroega, Baltimore.

VEGETABLES All Fresh - Cork.

CHEESE Gubeen - Schull. Co. Cork.
Carrigbyrne - Enniscorthy. Co. Wexford.
Durrus - Durrus. Co. Cork.
Cashel Blue - Cashel. Co. Tipperary.

* country of origin Ireland

Allergies advice:

Allergy chart available at service counter

Coeliac advice:

All starters and mains are gluten free.

Vegans:

Very welcome! We kindly request you allow us 48hrs notice.

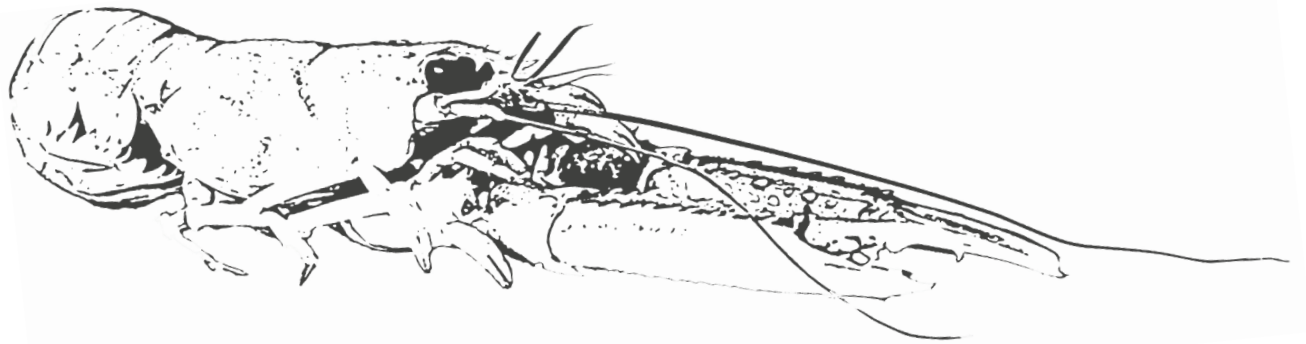


Cher Youen



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Reservations contact:
028 20600
www.waterfrontbaltimore.ie

