



For the Table

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| CARLINGFORD OYSTERS 3/6/9/12 Shallot vinaigrette | 15/28/42/50 |
| GORDAL OLIVES | 5 |
| GAMBAS PIL PIL Garlic oil | 6 |

Starters & Sharing

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| CHOICE OF BREAD V GFA Sourdough, focaccia, artisan butter | 6.5 | SMOKED SALMON GFA DFA Thinly sliced smoked salmon, burnt limes, Capers, dill creme fraiche. | 12.5 |
| TORCHED MACKEREL GF DF House slaw | 9.5 | KING PRAWNS GF DFA Confit chilli & garlic emulsion | 16.5 |
| CALAMARI GFA DF Almond skordalia | 9.5 | CRAB ARANCINI GF DFA Crab mayo, parmesan | 14 |
| CEVICHE GF DF Avocado, lime | 8.5 | SOLE GOUJONS GF DF Curry sauce, mango salsa | 16.5 |
| OCTOPUS CARPACCIO GFA DF Crispy onions, sriracha mayo | 13 | SOFT SHELL CRAB GF DF Tempura batter, chilli jam | 13 |
| SEARED SCALLOPS (3 or 6) GF DFA Endive, crab mayo | 16/29 | | |

Larger Plates

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| SEARED TUNA STEAK GF DF Chimichurri | 24 | CHARRED HISPI CABBAGE VE GFA DFA Harissa butter | 16 |
| SKATE WING GF DFA Lemon, caper butter sauce | 20 | HAKE, HOT & SOUR BROTH GF Hake fillet, samphire & hot broth | 21 |
| MUSSELS OF THE DAY GFA Cornish Mussels, sourdough | 21/38 | FISH PIE GFA Smoked fish, gratinated potato, King Prawn & Scallop | 19.5 |
| SEAFOOD LINGUINE Prawns, Clams, Mussels, Squid | 19 | | |

Flute Specialties

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| SEAFOOD BOIL for two GFA DFA Whole king prawns, clams, mussels, sausage, corn | 39 | FRUITS DE MER PLATTER for two GF DF Oysters, Langoustine, King Prawn, Mussels, Clams, Crevettes, Whelks | 70 |
| FISH & CHIPS GF DFA Our take on a classic. Tapioca & rice flour batter, mushy peas, tartare sauce | 19 | | |

Sides

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| HOUSE SALAD , celery, garlic, spring onions | 6 | CRAB HOLLANDAISE FRIES | 9.5 |
| FRIES , Lime salt | 6 | GRILLED BROCCOLINI Pangrattato | 6 |
| BUTTERED NEW POTATOES | 5 | SAUTÉED SPRING GREENS, SAMPHIRE | 6 |