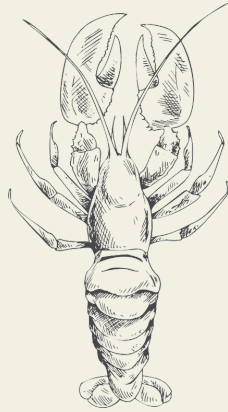


Russells

SEAFOOD BAR



WHILE YOU WAIT

WARM FOCACCIA + SOURDOUGH

Olive oil (1)

SMOKED ALMONDS

(8) GF

MIXED OLIVES

GF

RUSSELLS HOMEMADE BREADS

Russells brown bread, seaweed soda bread, sundried tomato butter (1, 3, 7)

SMOKED MACKEREL PÂTÉ

(4, 7) GF

STARTERS

BURREN SMOKED SALMON + LUMPFISH CAVIAR FLATBREAD

Dill cream cheese, honey (1, 4, 7)

° wine pairing: Prosecco, Furlan 11

STEAMED GALWAY BAY MUSSELS

Sri Lankan curry broth, seaweed soda bread (1, 7, 14) AGF

° wine pairing: Pecorino (Organic), Bevi 10

RUSSELLS BOUILLABAISSÉ

Classic French tomato-based fish stew, white fish and shellfish, rouille, toasted sourdough (1, 2, 4, 9, 14)

° wine pairing: Rosé, Forto Alto 9

CHARGRILLED PRAWN PIL PIL

Garlic and chilli oil, focaccia (1, 2) AGF

° wine pairing: Vinho Verde, Forais de Penafie 9

WILD IRISH SCALLOPS

From the Bertha, 'Nduja butter, toasted sourdough, parsley, lemon (1, 6, 7, 14) AGF

° wine pairing: Sauvignon Blanc, Les Folies Coudraies 8.50

CARAMELISED RED ONION HUMMUS

Crispy sourdough, roast chickpeas (1, 11) AGF

° wine pairing: Montepulciano (Organic), Bevi 10.50

CHARGRILLED GUBBEEN CHORIZO SALAD

Crushed potato, cannellini beans, kale, buttermilk Aioli (7)

° wine pairing: Rioja Crianza, Mileto 11

WHIPPED ST. TOLA GOAT CHEESE

Fig jam, hot honey, walnuts, crispy sourdough (1, 7, 8) AGF

° wine pairing: Pecorino (Organic), Bevi 10

KELLYS OYSTERS (3 OR 6)

Passionfruit habanero hot sauce, Russells brown bread (1, 14) AGF

° pairing: Pint of Guinness 7

° wine pairing: Albariño, Ardora Maris 11

MAINS

RUSSELLS COLD SEA - CUTTERIE BOARD (for 2 people)

Kelly's natural oysters, garlic crumbed mussels, Atlantic prawn ceviche with passion fruit and lime, tuna tartare with wasabi and avocado, Burren smoked salmon, red king prawn, spiced gambas, pink prawns deshelled, smoked paprika Marie Rose, garlic, chilli and soy dip, Russell's breads.

Choose two side dishes (1, 2, 3, 4, 6, 7, 14) AGF

° wine pairing: Pecorino (Organic), Bevi 10

RUSSELLS SIGNATURE FISH N'CHIPS

Craft beer batter, Atlantic white fish, mushy peas, tartar sauce, curry sauce, and homemade fresh chips (1, 3, 4)

° pairing: Russells IPA 8.

° wine pairing: Albariño, Ardora Maris 11

BAKED SEABASS FILLETS

Prawn stuffing, carrot and coriander cream, basil crust.

Choose one side dish (1, 2, 4, 7)

° wine pairing: Sauvignon Blanc, Pa Road 10.50

CHARGRILLED MOHER LOBSTER **See Specials Board**

Garlic butter, lemon lime butter.

Seasonal salad and choose one side (2, 7) GF

° wine pairing: Chardonnay, Patriarche 9

GRILLED PRIME WHITE FISH **See Specials Board**

Tomato, anchovy and caper salsa. Choose one side (4) GF

° wine pairing: Albariño, Ardora Maris 11

CLARE BEEF RIB LASAGNE

Slow-cooked pulled beef short rib, Manchego, Parmesan.

Choose one side (1, 3, 7, 9)

° wine pairing: Montepulciano (Organic), Bevi 10.50

CHARGRILLED CHICKEN FILLETS/ TOFU

Moroccan spiced red lentil and chickpea, cashew cream.

Choose one side dish (6, 8) GF

° wine pairing: Pinot Noir Reserva, Terranoble 9.50

SLOW COOKED KILSHANNY LAMB SHOULDER

Sundried tomato pesto, balsamic and mint syrup.

Choose one side dish (7, 8, 9) GF

° wine pairing: Rioja Crianza, Mileto 11

SIDES

RUSSELLS HANDMADE CHIPS

(1)

RUSSELLS HOUSE SALAD

STEM BROCCOLI

Nibbed almonds, crispy onion crumb (1, 8) AGF

GARLIC CHEESE POTATOES

Dauphinoise (1, 7)

CORN ON THE COB

Parsley butter (7)

CHARRED HISPI CABBAGE

Jalapeno cheese sauce, crispy onions (1, 7)

CHARGRILLED PADRON PEPPERS

Buttermilk Aioli (3, 7)



We named our Seafood Bar in honour of the Russell family of Doonagore, whose quiet yet unwavering dedication to Irish traditional music over several generations has carried the artform from West Clare to audiences across Ireland, Europe and beyond.

Perhaps the most widely recognised members of the family — brothers Micho, Packie and Gussie — learned their craft from their mother and from local musicians, nurturing and refining their talent while shaping and advancing the tradition in their own distinctive ways.

The Russells inspire us because they rooted their art deeply in the local landscape and community. Their music reflects the beauty and character of Doolin, yet its spirit resonates far beyond it — timeless and universal.

At Russells Seafood Bar, we share that same philosophy. Our menus celebrate exceptional ingredients, sourced when possible within a 25km radius — from the waters near the Cliffs of Moher and along our Atlantic coastline. Creating dishes that honour this place while welcoming guests from around the world to experience its flavour.

“Bain taitneamh as do bhéile”

SUPPLIERS

Rene Cusacks (Fish & Seafood),
Limerick

Kellys Oysters,
Galway

Michael O’Connell (Lobster),
Doolin, Clare

The Burren Smokehouse,
Lisdoonvarna, Clare

St. Tola Cheese,
Inagh, Clare

Wild Irish Seaweed,
Quilty, Clare

Geometry Coffee,
Tuam, Galway

Sourdo’Farrell,
Ennis, Clare

Celtic Salad,

Bell Harbour, Clare

Mick Johnston (Milk & Butter),
Lisdoonvarna, Clare

The Market House (Meat),
Ennistymon, Clare

Pat O’ Connor Meats,
Limerick

Fruit & Vegetables,
Limerick

Redmonds Fine Foods,
Dublin (Cheese, Chorizo, Smoked Almonds)

Fergal Pyne (Potatoes),
Kilrush, Clare

