

Russells

SEAFOOD BAR

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WHILE YOU WAIT

WARM FOCACCIA + SOURDOUGH 6	SMOKED ALMONDS 5
Olive oil (1)	(8) GF
RUSSELLS HOMEMADE BREADS 6	MIXED OLIVES 5
Russells brown bread, seaweed soda bread, sundried tomato butter (1, 3, 7)	GF
	SMOKED MACKEREL PÂTÉ 8
	(4, 7) GF

STARTER

BURREN SMOKED SALMON + LUMPFISH CAVIAR FLATBREAD 17
Dill cream cheese, honey (1, 4, 7) ° wine pairing: Prosecco, Furlan 11
STEAMED GALWAY BAY MUSSELS 17/ 29.50
Sri Lankan curry broth, seaweed soda bread (1, 7, 14) AGF ° wine pairing: Pecorino (Organic), Bevi 10
RUSSELLS BOUILLABAISSE 19
Classic French tomato based fish stew, white fish and shellfish, rouille. Served with toasted sourdough (1, 2, 4, 9, 14) ° wine pairing: Rosé, Forto Alto 9
CHARGRILLED PRAWN PIL PIL 19
Garlic and chilli oil, focaccia (1, 2) AGF ° wine pairing: Vinho Verde, Forais de Penafie 9
WILD IRISH SCALLOPS 26
From the Bertha, 'Nduja butter, toasted sourdough, parsley, lemon (1, 6, 7, 14) AGF ° wine pairing: Sauvignon Blanc, Les Folies Coudraies 8.50
KELLYS OYSTERS (3 OR 6)
Served with Russells brown bread.
• Natural (1, 14) AGF 11.50/ 23
• Passionfruit habanero hot sauce, pickled red onion (1, 14) AGF 12.50/ 25
° pairing: Pint of Guinness 7
° wine pairing: Albariño, Ardora Maris 11
CHARGRILLED GUBBEEN CHORIZO SALAD 18
Crushed potato, cannellini beans, kale, buttermilk aioli (7) ° wine pairing: Rioja Crianza, Mileto 11
WHIPPED ST. TOLA GOAT CHEESE 16
Fig jam, hot honey, walnuts, crispy sourdough (1, 7, 8) AGF ° wine pairing: Pecorino (Organic), Bevi 10
CARAMELISED RED ONION HUMMUS 15
Crispy sourdough, roast chickpeas (1, 11) AGF ° wine pairing: Montepulciano (Organic), Bevi 10.50



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MAIN COURSE

RUSSELLS SIGNATURE FISH N'CHIPS 24

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

° pairing: Russells IPA 8

° wine pairing: Albariño, Ardora Maris 11

BAKED SEABASS FILLETS 36

Prawn stuffing, carrot and coriander cream, basil crust.

Choose one side dish (1, 2, 4)

° wine pairing: Sauvignon Blanc, Pa Road 10.50

COLD SEA - CUTERIE BOARD (for 2 people) 80

Kellys oysters, mussels, prawn, tuna tartar, Burren smoked salmon.

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

wine pairing: Pecorino (Organic), Bevi 10

CHARGRILLED MOHER LOBSTER See Specials Board

Wild 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 29

Slow cooked pulled beef short rib, Manchego, Parmesan. Choose one side dish (1, 3, 7, 9)

° wine pairing: Montepulciano (Organic), Bevi 10.50

CHARGRILLED CHICKEN FILLETS/ TOFU 26

Moroccan spiced red lentil and chickpea, cashew cream.

Choose one side dish (8) GF

° wine pairing: Pinot Noir Reserva, Terranoble 9.50

SLOW COOKED KILSHANNY LAMB SHOULDER 34

Sundried tomato pesto, balsamic and mint syrup. Choose one side dish (7, 8, 9) GF

° wine pairing: Rioja Crianza, Mileto 11

SIDE DISHES

RUSSELLS HANDMADE CHIPS (1) 6 CORN ON THE COB 6

Parsley butter (7) GF

RUSSELLS HOUSE SALAD (11) GF 9.50

CHARRED HISPI CABBAGE 8

Jalapeno cheese sauce, crispy onions (1, 7)

STEM BROCCOLI 7

Nibbed almonds, crispy onion crumb (1, 8)

CHARGRILLED PADRON PEPPERS 9

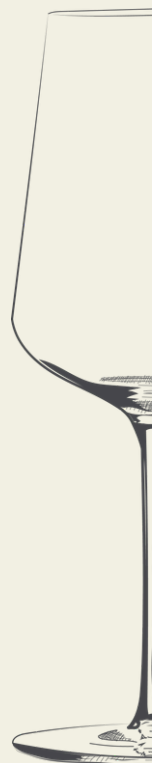
Buttermilk aioli (3, 7) GF

GARLIC CHEESE POTATOES 7

Dauphinoise (1, 7)

ALLERGENS: 1. cereals / 2. crustaceans / 3. eggs / 4. fish / 5. peanuts / 6. soybeans / 7. milk / 8. nuts / 9. celery / 10. mustard / 11. sesame seeds / 12. sulphur dioxide & sulphites / 13. lupin / 14. molluscs

AGF - Please ask our server – any of these dishes can be adapted to be gluten-free



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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 wherever 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.

SUPPLIERS

Rene Cusacks (Fish & Seafood),

Limerick

Kellys Oysters,

Mayo

Michael O'Connell (Lobster & Crab),

Doolin, Clare

The Burren Smokehouse,

Lisdoonvarna, Clare

Celtic Salad,

Bell Harbour, Clare

Mick Johnston (Milk & Butter),

Lisdoonvarna, Clare

The Market House (Meat),

Ennistymon, Clare

Garreths West Clare Wagu,

West Clare

Haugh Butchers,

Miltown Malbay, Clare

Pat O' Connor Meats,

Limerick

St. Tola Cheese,

Inagh, Clare

Wild Irish Seaweed,

Quilty, Clare

Geometry Coffee,

Tuam, Galway

Limerick Fruit & Vegetables,

Limerick

Redmonds Fine Foods,

Dublin (Cheese, Chorizo, Smoked Almonds)

“Bain taitneamh as do bhéile”

