

Russells

SEAFOOD BAR

# Russells

## WHILE YOU WAIT

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

## STARTER

<b>BURREN SMOKED SALMON + LUMPFISH CAVIAR FLATBREAD</b> 17	
Dill cream cheese, honey (1, 4, 7)	
° wine pairing: Prosecco, Furlan 11	
<b>STEAMED GALWAY BAY MUSSELS</b> 17/ 29.50	
Sri Lankan curry broth, seaweed soda bread (1, 7, 14) AGF	
° wine pairing: Pecorino (Organic), Bevi 10	
<b>RUSSELLS BOUILLABAISSE</b> 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	
<b>CHARGRILLED PRAWN PIL PIL</b> 19	
Garlic and chilli oil, focaccia (1, 2) AGF	
° wine pairing: Vinho Verde, Forais de Penafie 9	
<b>WILD IRISH SCALLOPS</b> 26	
From the Bertha, 'Nduja butter, toasted sourdough, parsley, lemon (1, 6, 7, 14) AGF	
° wine pairing: Sauvignon Blanc, Les Folies Coudraies 8.50	
<b>KELLYS OYSTERS (3 OR 6)</b>	
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	
<b>CHARGRILLED GUBBEEN CHORIZO SALAD</b> 18	
Crushed potato, cannellini beans, kale, buttermilk aioli (7)	
° wine pairing: Rioja Crianza, Mileto 11	
<b>WHIPPED ST. TOLA GOAT CHEESE</b> 16	
Fig jam, hot honey, walnuts, crispy sourdough (1, 7, 8) AGF	
° wine pairing: Pecorino (Organic), Bevi 10	
<b>CARAMELISED RED ONION HUMMUS</b> 15	
Crispy sourdough, roast chickpeas (1, 11) AGF	
° wine pairing: Montepulciano (Organic), Bevi 10.50	



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## MAIN COURSE

<b>RUSSELLS SIGNATURE FISH N'CHIPS</b>	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	
<b>BAKED SEABASS FILLETS</b>	36
Prawn stuffing, carrot and coriander cream, basil crust. Choose one side dish (2, 4) GF ° wine pairing: Sauvignon Blanc, Pa Road 10.50	
<b>COLD SEA - CUTERIE BOARD (for 2 people)</b>	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	
<b>CHARGRILLED MOHER LOBSTER</b>	See Specials Board
Wild garlic butter, lemon lime butter. Seasonal salad and choose one side (2, 7) GF ° wine pairing: Chardonnay, Patriarche 9	
<b>GRILLED PRIME WHITE FISH</b>	See Specials Board
Tomato, anchovy and caper salsa. Choose one side (4) GF ° wine pairing: Albariño, Ardora Maris 11	
<b>CLARE BEEF RIB LASAGNE</b>	29
Slow cooked pulled beef short rib, Manchego, Parmesan. Choose one side dish (1, 3, 7, 9) ° wine pairing: Montepulciano (Organic), Bevi 10.50	
<b>CHARGRILLED CHICKEN FILLETS/ TOFU</b>	26
Moroccan spiced red lentil and chickpea, cashew cream. Choose one side dish (8) GF ° wine pairing: Pinot Noir Reserva, Terranoble 9.50	
<b>SLOW COOKED KILSHANNY LAMB SHOULDER</b>	34
Sundried tomato pesto, balsamic and mint syrup. Choose one side dish (7, 8, 9) GF ° wine pairing: Rioja Crianza, Mileto 11	

## SIDE DISHES

<b>RUSSELLS HANDMADE CHIPS (1)</b>	6	<b>CORN ON THE COB</b>	6
<b>RUSSELLS HOUSE SALAD (11) GF</b>	9.50	Parsley butter (7) GF	
<b>STEM BROCCOLI</b>	7	<b>CHARRED HISPI CABBAGE</b>	8
Nibbed almonds, crispy onion crumb (1, 8)		Jalapeno cheese sauce, crispy onions (1, 7)	
<b>GARLIC CHEESE POTATOES</b>	7	<b>CHARGRILLED PADRON PEPPERS</b>	9
Dauphinoise (7) GF		Buttermilk aioli (3, 7) GF	

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”

