

MATT THE THRESHER

Seafood Bar & Grill



PEMBROKE STREET, DUBLIN 2
& BIRDHILL, CO. TIPPERARY

BEST SEAFOOD EXPERIENCE - OVER ALL WINNER
GOOD EATING GUIDE 2018

STARTERS

Soup of the day - 6.95

served with our malt brown bread

Seafood Chowder - 8.95

served with our malt brown bread

Roaring Water Bay Mussels Pot - 9.50/17.95

steamed in Moroccan chermoula spices

Tiger Prawn Pil-Pil - 11.95

pan fried in garlic, chilli & olive oil

Locally Smoked Salmon - 12.95 /19.50

with capers, red onion, cream cheese
& malt brown bread

Soft Irish Stracciatella Cheese - 8.95

sun dried tomato puree & pumpkin seeds
with toasted focaccia

Dublin Bay Prawn Cocktail 14.95

with crunchy leaves & Marie Rose sauce

Tomato & Avocado Tian - 11.95

with traditional grilled black Iberic sausage,
hung yoghurt & rocket

Wild Crab Stuffed Doughnuts - 11.95

with scallop dust & saffron aioli

A discretionary service charge of 12.5% will
be added to parties of 6 or more

FROM THE SEA

- FRESHLY LANDED CATCH OF THE DAY -

SEE THE SPECIALS BOARDS FOR WHAT WE'VE HOOKED TODAY

Fresh Fish - The delicious healthy option

- OYSTERS -

our oysters are shucked to order, served with lemon,
red wine shallot vinaigrette & Asian vinaigrette

Carlingford Lough Oysters - 12 for 26.95 / 2.50 each

Co. Louth - Gold Medal winning oysters
sweet, nutty flavor followed by a slightly tannic finish

Galway Oysters - 12 for 28.95 / 2.75 each

Ballinakill Bay, Connemara
aged briny oysters with a well balanced salt content

Seafood Platter - 55

Carlingford & Galway oysters, razor bills,
clams, cockles, mussels, prawns,
crab claws & dressed crab in shell
three tiers & served chilled
add lobster - price per kilo

Matt's Fish Pie - 23.50

selection of fresh & smoked fish, scallops,
buttered leeks & creamy dill sauce
topped with smoked gubeen mash

Scampi & Chips - 27.95

Dublin Bay prawns in our lightest batter,
served with chips, salad & tartare sauce

Clogherhead Crab Claws - 28.95

pan fried in garlic butter & served with toasted focaccia

Fish & Chips - 18.95

fresh & lightly beer battered with thick cut chips,
crushed peas & house tartare

West Coast Black Clam Risotto - 21.95

with squid ink, lemon & star anise lightly infused

Crab, Prawn & Avocado Salad - 18.95

with dressed Irish crab, prawns,
avocado & house dressing

FROM THE LAND

Gourmet Beef Burger - 15.95

Our homemade burgers are 100% Irish beef on a brioche bun
with red onion, tomato, house pickles, parmesan mustard,

Jalapeño relish & served with thick cut chips

add smoked bacon 1

add farmhouse cheddar cheese 1

Matt the Thresher Shepherd's Pie - 18.95

slow braised Irish lamb shoulder topped with
smoked gubeen cheese mash & a side salad

Slow Roasted BBQ Short Rib - 21.95

prime Irish beef served with celeriac & apple remoulade,
spiced peanut crumb & champ mash

10oz Dry Aged Chargrilled Sirloin Steak - 30.95

12oz Dry Aged Ribeye Steak - 32.95

sun-kissed plum tomato topped with
rustic caramelised onions, seasonal salad, chunky chips
choice of garlic, pepper or bearnaise sauce

PLEASE ASK YOUR SERVER ABOUT
OUR VEGETARIAN DISH OF THE DAY

Irish Farmhouse Cheese Board - 16.95

SELECTION OF HOMEMADE DESSERTS

SIDES

thick cut chips 4.95
add truffle & parmesan mayo €1

skinny fries 4.95
add truffle & parmesan mayo €1

broccoli & buttered carrots 4.95
with hollandaise sauce & toasted almonds

celeriac & apple remoulade 4.95
topped with toasted spiced peanuts

buttered baby potatoes 4.5

matt's champ mash 4.5

creamed nutmeg spinach 5.95

**courgette ribbon &
summer tomato salad** 7.95

We keep a central allergen book behind the bar
If you ask a member of our team, we will be delighted to assist you