

WESTPORT IRELAND
JJ O'MALLEY'S
· BAR & RESTAURANT ·
STARTERS

CHEFS HOMEMADE SOUP OF THE DAY -7

Locally sourced fresh market ingredients served with our Farmhouse style Brown Soda Bread (1, 7, 9, 10, 11, 12, 13)

WESTPORT SEAFOOD CHOWDER -10

A rich and creamy chowder of North Atlantic seafood, finished with white wine and brown soda bread (1, 2, 3, 7, 9, 10, 12, 13, 14)

JJ'S SIGNATURE CHICKEN WINGS -12.50

locally sourced chicken wings, marinated in our chef's own spiced sauce and crisped to perfection (6, 7, 9, 11)

Choose from:

- hot Buffalo Style served with Cashel Blue cheese dip and fresh crudités.
- Honey & Sesame served with hot honey & sweet chilli dip and fresh crudités.

LOCAL KILLARY FJORD MUSSELS -13/26

Fresh mussels in a cream, dry white wine and sautéed shallot broth with fresh dill, served with farmhouse brown soda bread. (1, 7, 9, 12, 14)

PRAWN PIL-PIL -12

Pink tail king prawn gently cooked in olive oil with smoked paprika, chili flakes, garlic & lemon, finished with fresh parsley, served with toasted sourdough (1,2,4,12)

JJs CONNEMARA SMOKED SALMON -13

Connemara coast smoked salmon, rocket, pickled carrot, fennel & red onion served with soda bread finger & dill and caper berry cream (1,4,7,12)

ALLERGENS:

1:CEREALS 2:CRUSTACEANS 3:EGGS 4:FISH 5:PEANUTS 6:SOYBEAN
7:MILK 8:NUTS 9:CELERY 10:MUSTARD 11:SESAME SEEDS
12:SULPHUR DIOXIDE/SULPHITES 13:LUPIN 14:MOLLUSCS

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MAINS

STEAKS

All our beef is 100% Irish, locally sourced and dry-aged for 29 days.

All steaks are served with grilled portobello mushroom, homemade onion rings, hand-cut steakhouse chips and your choice of sauce. (7, 9, 12)

Sauces: Port Jus • Creamy Peppercorn & Brandy • Garlic Butter • Wild Mushroom Cream • Chimichurri

SURF & TURF ANY STEAK WITH OUR KING PRAWNS -5

10 OZ PRIME IRISH RIBEYE -38.50

10 OZ PRIME CUT IRISH SIRLOIN -39.50

7OZ PRIME IRISH FILLET -44.50

BURGERS

All burgers are served with twice-cooked chunky chips

Add: cheddar cheese - 1.00 /streaky bacon - 1.50

Upgrade to truffle & parmesan fries - 3.00

McHALE'S 7oz IRISH BEEF BURGER -19

A juicy, seasoned 100% Irish beef patty with baby gem lettuce and tomato, served in a buttery brioche bap with our house-braised caramelized red onion jam. (1, 3, 9, 12)

JJ's DOUBLE STACK BURGER -26

two chargrilled beef burgers, maple glazed bacon, Monterey jack cheese, lettuce, tomato, roasted balsamic onions & homemade baconnaisse on a toasted brioche bap
(1, 3, 12)

JJs CRISPY FRIED CHICKEN BURGER -21

Crispy buttermilk-marinated chicken with confit garlic mayo, baby gem lettuce and vine-ripened tomato in a classic brioche bap. (1, 3, 9)

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JJ's SPECIALTY DISHES

FISH & CHIPS €22.50

North Atlantic cod in a crisp beer batter served with smashed pea purée, tartar sauce, and twice-cooked chunky chips.
(1, 2, 3, 4, 7, 9, 12, 14)

SLOWLY BRAISED BEEF SHORT RIB €29

Six-hour braised Jacob's Ladder beef rib with port jus, creamed potato, and roasted root vegetables. (7, 9, 10, 12)

TRADITIONAL HOMEMADE SHEPERD'S PIE €25

Locally sourced Mayo lamb shoulder ragu with roasted roots, topped with creamy mashed potato and served with seasonal vegetables in cheddar sauce. (7, 10, 12)

CHICKEN NICOISE SALAD €18

Chargrilled chicken breast with crunchy baby gem lettuce, baby potatoes, fine beans, cherry tomatoes and hard boiled egg, with a Dijon mustard & olive oil dressing (3,10)

JJS SIGNATURE SEAFOOD PIE €26

Poached Atlantic seafood in white wine cream, topped with mash & seasonal veg in cheddar sauce (2, 3, 7, 9, 10, 12, 13, 14)

ROAST CHICKEN SUPREME BALLOTINE €28

wrapped in bacon, stuffed with wild mushrooms, garlic & herbs, served with mushroom & brandy sauce, potato gratin & green vegetables (7,12)

JJ'S SIGNATURE CHICKEN WINGS €22

Crispy spiced wings served with skinny fries.

Choose:

- Buffalo with Cashel Blue dip & crudités
 - Honey & Sesame with hot honey & sweet chilli
- (6, 7, 9, 11)

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WORDLY FAVORITES

TANDOORI STYLE BUTTER CURRY

In-house tandoori-spiced curry simmered in our rich homemade butter sauce, made with traditional Southern Indian ingredients. Served with basmati rice and a crisp poppadom. Go half & half with chunky chips €2

PRAWN - €27

CHICKEN - €24

VEGETABLE - €20

(1, 2, 7, 10, 12)

ASIAN STYLE STIR FRY'S

Authentic Asian herbs and spices traditionally wok fried with a blend of our in house stir-fry sauce. All served with egg noodles and sautéed vegetables

PRAWNS €27

BEEF €26

CHICKEN €24

VEGETABLE €20

(1, 2, 6, 11, 12, 13)

GARDEN PRIMAVERA LINGUINI -23.00

Linguini with sauteed garden peas, courgette ribbons, in a silky confit garlic dressing with fresh basil, lemon and chilli (1,12)

Add King Prawns -5

SIDES

SAUTEED MUSHROOMS 4.5-

FRENCH ONION RINGS 4.5

BREAD BASKET 5-

GARLIC BREAD 4-

MASH POTATO 4.50

MIXED SALAD 4-

MAC N CHEESE 6.50-

SEASONAL GREENS IN A SMOKY CHEEDAR SAUCE 4.50

TRUFFLE AND PARMESAN FRIES 6-

CHUNKY CHIPS/ SKINNY FRIES 5-

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