



Flute

SEAFOOD CAFÉ & BAR

For the Table

CARLINGFORD OYSTERS 3/6/9/12 Shallot vinaigrette	15/28/42/50
GORDAL OLIVES	5
GAMBAS PIL PIL Garlic oil	6

Starters & Sharing

CHOICE OF BREAD V GFA Sourdough, focaccia, artisan butter	6.5	SMOKED SALMON GFA DFA Thinly sliced smoked salmon, burnt limes, Capers, dill creme fraiche.	12.5
TORCHED MACKEREL GF DF House slaw	9.5	KING PRAWNS GF DFA Confit chilli & garlic emulsion	16.5
CALAMARI GFA DF Almond skordalia	9.5	CRAB ARANCINI GF DFA Crab mayo, parmesan	14
CEVICHE GF DF Avocado, lime	8.5	SOLE GOUJONS GF DF Curry sauce, mango salsa	16.5
OCTOPUS CARPACCIO GFA DF Crispy onions, sriracha mayo	13	SOFT SHELL CRAB GF DF Tempura batter, chilli jam	13
SEARED SCALLOPS (3 or 6) GF DFA Endive, crab mayo	16/29		

Larger Plates

SEARED TUNA STEAK GF DF Chimichurri	24	CHARRED HISPI CABBAGE VE GFA DFA Harissa butter	16
SKATE WING GF DFA Lemon, caper butter sauce	20	HAKE, HOT & SOUR BROTH GF Hake fillet, samphire & hot broth	21
MUSSELS OF THE DAY GFA Cornish Mussels, sourdough	21/38	FISH PIE GFA Smoked fish, gratinated potato, King Prawn & Scallop	19.5
SEAFOOD LINGUINE Prawns, Clams, Mussels, Squid	19		

Flute Specialties

SEAFOOD BOIL, for two GFA DFA Whole king prawns, clams, mussels, sausage, corn	39	FRUITS DE MER PLATTER, for two GF DF Oysters, Langoustine, King Prawn, Mussels, Clams, Crevettes, Whelks	70
FISH & CHIPS GF DFA Our take on a classic. Tapioca & rice flour batter, mushy peas, tartare sauce	19		

Sides

HOUSE SALAD , celery, garlic, spring onions	6	CRAB HOLLANDAISE FRIES	9.5
FRIES , Lime salt	6	GRILLED BROCCOLINI Pangrattato	6
BUTTERED NEW POTATOES	5	SAUTÉED SPRING GREENS, SAMPHIRE	6

VE VEGAN | V VEGETARIAN | GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE | DF DAIRY FREE | DFA - DAIRY FREE AVAILABLE

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.