



# OYSTER CATCHER

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## APERITIF

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Doherty Whiskey Sour	12.00
Pink Gin Fizz	12.00
Wild Atlantic Bramble	12.00
Aperol Spritz	12.00
Glass of Prosecco	9.50

At **McGrory's**, everything begins with.....  
respect for our craft, our people, and the land and sea that sustain us.  
We work hand in hand with local fishermen, farmers and makers  
who share our passion for honest food and genuine hospitality.  
Every dish you enjoy here tells a story  
of Donegal's coast, of Irish craftsmanship,  
and of a community bound by care and connection.  
Sustainability isn't a slogan for us; it's how we live and cook  
taking only what we need,  
creating with integrity, and giving back more than we take.  
From the soil to the sea, from the still to the soul – this is our journey.  
Welcome to McGrory's  
where every plate carries purpose and every guest is part of the family.  
– Paddy Doherty



# OYSTER CATCHER

## STARTERS

### Seafood Chowder

€12

Our well-known seafood in a creamy broth, served with homemade Guinness bread (1,4,5,7,8,9,11,14)

### Soup of the Day

€6.50

Served with homemade McGrory's sesame bun (1,7,9,11)

### Goat Cheese



€16

Soft St. Tola Goat's cheese, Malin homegrown beetroot and organic leaves with a house dressing ,balsamic (7,12)

### Dressed Crab

€16

Served on Guinness bread (1,2,5,7,8,11)

### Crab Toes



€16

In garlic butter with dressed leaves & lemon (2,7)

## SALADS

### Seafood Salad



€28

Malin Head crab, smoked salmon, lobster tail, organic leaves and lemon dressing (1,2,3,4,5,7,12,14)

### Grilled Beef Salad



€28

Grilled beef with organic leaves, tomato, peppers, pickled onions, and soy sauce, olive oil, mustard, sesame, balsamic (6,7,10,11,12,)

### House Salad



€16

Roasted vegetables, feta cheese, falafel, Malin organic leaves and balsamic (7,11,12)

Allergens: (1) Cereals, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustardp, (11) Sesame Seeds, (12) Sulphur Dioxide & Sulphites, (13) Lupin, (14) Molluscs



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## MAINS

- Fish & Chips** €19  
Beer-battered local cod, chips, mushy peas and tartare sauce (1,3,4,6,7,12)
- Smash Burger** €19  
Brioche bun, mature cheddar cheese, salad, tomato, onion ring, relish on the side and chips (1,3,6,7,10,12,13)
- Chicken Curry** €19  
Creamy curry with popadom and rice (1,7,9,10)
- Crab Cakes** €22  
Served with leaves and saffron aioli (1,2,3,4,7,12)
- Hereford Striploin** €36  
10oz, grilled tomato, field mushroom, onion rings, chips, peppercorn sauce (1,3,6,7,12)
- Buttered Lobster**  €32  
½ Lobster stuffed with crab, hollandaise sauce and potatoes (2,3,7)
- Lobster Roll** €24  
Lobster in cocktail sauce with side salad and chips (1,2,3,7)
- Smoked Cod**  €24  
Poached egg, hollandaise sauce with wilted spinach and mash (3,4,7,12)

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## VEGETARIAN

### Veggie Roast Yorkshire

Roast potatoes, seasonal vegetables, gravy or cream sauce and mash (1,3,6,7,9)

€14

### Penne alla vodka

Penne in a spicy tomato, garlic and vodka sauce with Malin rocket and parmesan

€18

## ROASTS/SPECIALS

### Turkey and Ham

Served with all the trimmings (1,6,7)

€20

### Grilled Salmon



In a lobster bisque with baby potatoes and vegetables (1,2,4,6,7)

€24

### Grilled Monkfish



With peperonata and baby potatoes (4,7)

€28

### Roast Chicken

Served with all the trimmings (1,3,6,7)

€20

## SIDES

### McGrory's Onion rings (1,7)

€4.50

### Garlic Bread (1,3,7)

€4.50

### Creamy Mashed Potato (7)



€4.50

### Garlic chips (7)



€4.50

### Chips



€4.50

### Garden Salad (7,12)



€8.00

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## DESSERT

**OUR HOMEMADE GELATO choose 2 – €8**  
(extra scoop €3)

### Limoncello



Bright and zesty lemon with a silky finish (3,5,6,7)

### Strawberry



Sweet, juicy berries blended into a creamy delight (3,5,6,7)

### Nutella

Rich chocolate with roasted hazelnuts (1,3,5,6,7)

### Salted Caramel



Sweet golden caramel with a touch of sea salt (3,5,6,7)

### Coconut Milk



Smooth, tropical, and completely dairy-free (6)

### Mint Chocolate



Refreshing mint with crunchy chocolate chips (1,3,5,6,7)

### Dubai Chocolate



Deep, dark, and luxuriously smooth (3,5,6,7)

### Peach Sorbet



Light, refreshing,

### Vanilla ice cream



our classic gelato (3,5,6,7)



ESTD

2024

## DOHERTY

*Sweet GELATO Tasty*

Toppings

Chocolate • Strawberry • Leche dulce •  
Salted Caramel & Chocolate • Vegan /  
Gluten-Free Chocolate

#### ALLERGEN INFORMATION

(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