

# Welcome

Thank you for choosing to dine with us in “The New Yorker”. We source the freshest local produce to provide you with the best culinary experience, concentrating on outstanding combinations & flavours.

Local producers include...

- Matt O’Connell Seafood’s, Cork – Fish & Seafood
- Atlantis Seafood – Fish & Seafood
- McCarthy Meats, Bishopstown - Meats

If you have any special dietary needs, please let your server know so they can guide your choices and we will be happy to accommodate you. Relax and enjoy, you are with friends.

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## ELLIS ISLAND - APPETISERS

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### Soup of the Day – See Server

Homemade Brown Bread

5.00

### Homemade Chicken Liver and Port Pate

Ciabatta Croutes, Onion Relish, Mixed Salad

*G, X, E*

8.90

### Caesar Salad

Cos Leaves, Bacon, Parmesan Cheese, Caesar Dressing, Crispy Croutons

*D, E, F, G*

9.30

### McCarthy’s Crispy Pork Belly

Fresh Herb Salad, Red Cabbage and Apple Slaw

*G, X*

9.30

### Signature Spicy Chicken Wings

Buffalo Sauce, Tipperary Crozier Blue Cheese Dip

*C, D, E, G*

9.30

### Chilli and Lime Calamari

Heritage Tomato Salad, Tzatziki Dip

*F, D, X, Cr*

9.30

### Crawfish and Castletownbere Crab Croquettes

Cajun Mayo, Mango Salsa

*G, Cr, D, X*

10.00

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French Fries	<i>G</i>	€3.10	Mashed Potatoes	<i>D</i>	€3.50
Onion rings	<i>G D X</i>	€3.50	Garlic Naan Bread	<i>G D</i>	€3.50
Coleslaw	<i>E</i>	€3.50	Steamed Green Beans		€3.50
Sweet Potato Fries	<i>G</i>	€3.50	Steamed Vegetables	<i>D</i>	€3.50
Baby Leaf Salad	<i>X</i>	€3.50	Caesar Salad Plate	<i>D G F</i>	€3.50

<b>Staten Island – Light Bites</b>		€
<b>Caesar Salad</b>		9.30
Cos Leaves, Irish Bacon, Parmesan Cheese, Croutons, Caesar Dressing <i>D, E, F, G</i> <i>With Chicken €12.50 or Prawns €13 Cr</i>		
<b>Grilled Artichoke and Squash Salad</b>		10.30
Watercress, Chia Seed, Herb Dressing <i>D, N, X</i>		
<b>Heritage Tomato &amp; Ardsallagh Goats Cheese Salad</b>		10.30
Herb Salad, Spinach Pesto Dressing <i>D, G, N</i>		
<b>Plum Tomato, Olives and Italian Ham Flatbread</b>		11.95
Served with Sweet Potato Fries <i>D, G, N</i>		
<b>Sharing Plates</b>		
<b>Fish</b> - Calamari, Crayfish Croquettes, Tempura Prawns, Crab Salad, Brown Bread, Dill and Caper Dip	<i>X, G, D, Cr, F</i>	14.00
<b>Meat</b> - Liver Pate, Parma Ham, Chorizo, Spiced Beef, Hummus, Pesto, Garlic Flatbread		14.00
<i>N, D, X</i>		
<b>BROOKLYN - ENTREES</b>		€
<b>McCarthy's Double Beef Cheese Burger</b>		16.50
Brioche Bun, Onion & Tomato Relish, Coleslaw, French Fries <i>D, E, G, M, X</i>		
<b>Thai Lemongrass and Ginger Curry</b>	<b>Chicken</b>	16.95
Steamed Basmati Rice <i>C</i>	<b>Prawns</b> ( <i>Cr</i> )	17.50
<b>4oz Beef Burger with Pulled Beef</b>		16.95
Blue Cheese Melt, Brioche Bun, Sweet Potato Fries, Slaw Salad <i>G, D</i>		
<b>Supreme of Chicken</b>		17.50
Apricot and Sausage Stuffing, Champ Mash, Purple Sprouting Broccoli, Jus Sauce <i>G, N, X, D</i>		
<b>Beer Battered Haddock</b>		17.50
Skin on Chunky Fries, Pea & Fresh Mint Puree, Crispy Caper and Dill Crème Fraiche <i>C, D, E, F, G, X</i>		
<b>Seafood Linguini – Cod, Salmon, Calamari, Tiger Prawn, Crab</b>		17.50
Tomato and Spinach Pesto, Rocket and Parmesan <i>D, X, G, F, Cr, Ms</i>		
<b>Braised Lamb and Chunky Pumpkin Hotpot</b>		18.50
Slow Cooked Lamb Shoulder, Diced Pumpkin, Puff Pastry, Baby Potatoes and Vegetables <i>D, G, X</i>		
<b>Seared Salmon Fillet</b>		22.00
Braised Fennel, Crushed Potatoes, Seaweed Butter Sauce, French Beans <i>D, E, X</i>		
<b>8oz McCarthy's Butcher's Sirloin Steak</b>		26.00
Field Mushroom, Watercress Salad, Chunky Fries, Cracked Peppercorn Sauce <i>D, G, X</i>		

*(D) Dairy (Ms) Molluscs (G) Gluten (E) Eggs (M) Mustard (F) Fish (C) Celery (N) Nuts (X) Sulphates (Cr) Crustaceans (P) Peanuts (Sb) Soybeans (M) Milk (Ss) Sesame Seeds (L) Lupin (S) Seeds (Vo) Vegan Option*  
All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish.

