

Spring



2018



### OYSTERS & PLATTERS

Hartys Specials (Waterford) Kellys Rocks (Galway Bay) Flagggy Shore (Burren) Dooncastle (Connemara)  
€2.50 each | 6 FOR €14 | 12 FOR €26

**Specials:** Natives €3.00 & 00 €4.00 **Dressed:** Kimmy & Jimmy **Blowtorched:** Rockers & Killers €3

**Oyster Sampler:** One of each House Naked, Torched & Dressed €28 Add native +3 or 00 + 4

**Klaws Dirty Dozen:** 12 of Chefs choice €25

**The Shuck'N'Suck:** 12 Naked, 12 Dressed & 12 Torched €90 or add Bubbles Or Bucket of Klaw Beers €120

#### Seafood Platters

*Klaws Classic* €75

1/2 Lobster, 1/2 Crab, Hand Dove Saallop, 4 shrimp, Whole Uni  
2 naked Oysters, 2 Dressed Oysers, Clams, Mussels, buttered Toast

*Barbecued Seafood Platter* 90

Whole Lobster, Whole Crab, Hand Dove Scallop, Crab on toast, Signature Smoked salmon, Chowder, Whole Uni  
6 shrimp, 16 Oysters, Naked, Dressed & 4 Torched



### SEASONAL FISH

*Chinise Steamed Whole Sea Bass*

22 Wilted Greens, Ginger, Spring Onion Oyster Sauce, Crushed Nuts

*Whole Grilled Megrin*

24 Uni & Cockel Butter

*Fire Grilled Bone In Hake*

22 Pink Rice, Grenn Salsa

*Grilled Whole Local Mackrel*

22, Green Tomato, Yogart Dressing

### SOUPS

*Klaw's Classic Chowder* 7

*Messel and Bacon Chowder* 8

### SIDES

*House Poke Leaf salad* €6.50

*Spring Greens & Hazelnuts* €5.50

*Pink Shrimp Rice* €5.50

*Quinoa Crusted Sweet Potato* 4.5

*Wild Garlic Baby Pots* €4.50

*Macaroni Cheese* €5.50  
Add Crab +€ 4.50 Add Lobster+ €9.50

*Whole Smashed Jerk Crab* 22

*Chilled Whole Crab* 18

*Ginger Steemed Crab with Udon* 22

*Old Bay Crab Hot Pot* 22

### ROLLS 'N' TOAST

*Crab on toast* 12

*Signature Smoked Salmon* 11

*Klaw Signature Lobster Roll* 22

*Spicy Cod Burger, Pickled Cucumber* 18

### SNAX

*When I was* 6

*Ginger Scampi, Wasabi Mayo* 10

*Whipped Cod Roe, broad Been,* 9

MENU & PRICES SUBJECT TO CHANGE

### PLATES

*Klaws Old Bay Gambas* 16

*Whole Local Squid a la Plancha* 12.00

*Smokey Fishcakes, Horseraddish Aoili*

*Prawn & Scallop Kebab, Yogart Flat bread* 18

*Daily Carpaccio, Blood Orange, Cress* 12

*1kg Pot Of Cider Mussels* 12

*Seashore & Rabbit Paella* 24

*Lobster Raviolo, Rddish Butter, Garlic Crum*

### SALADS

*Seared Ahi, Avacado, Chimichurri* 14

*Grilled Sumac Mackrel, Lentil Salad, Watercres & Ginger Pickled egg* 16

### DESSERTS

*Grilled Whisky Plums* 8

*Lemongrass & Dilisk Panna Cotta* 7.5

*Chocolate & Honeycombe Pot, Canied Orange* 8



February



2018

## WINE & BEER

### WHITE

*Cool Down + Lighten Up*

Picpoul de Pinet France €7 €32

Albarino, Spain €8 €38

Mahi, Sauv Blanc, New Zeland €12 €51

Muscadet Sevre-et-Maine, Domaine de la Pepiere, France €10 €42

Chablis, Nathalie & Gilles, France €14 €57

### MARY'S

Klaws Classic Mad Mary €10

Vodka, Old Bay, Tomato Juice, Shrimp, Pickle & House Spice Mix

Canadian Bloody Caesar €10

Vodka, Celery Salt, Clamato Juice, Oyster, Horseradish & Pickle

El Michelada €12

Vodka, Smoked Salt, Clamato Juice, Crispy Bacon, Fried Pickle, K.I.P.A & House

Spice Mix

The Red Herring €12

Gin, Celery Salt, Clamato Juice, Smoked salmon, Horseradish & Pickle

& House Spice Mix

Cubanita €12

Rum, Old Bay, Clamato Juice, Crab Claw, Frickle & House Spice Mix

### FRESH JUICES

### RED

*Easy to Drink - So Drink Several*

Syra, Flor de Maio, Portugal €8 €32

Cotes du Rhone, Les Galets, France €8 €34

### SPARKLING

Baron Fluente, Champagne, France €12.5 €75

Valdobbiano Frizzante, Italy €8 €38

### BEER

Heineken Draft €5.00

GERMAN PILSNER, 4.8% BITBURG, GERMANY

Klaw I.P.A. €6.50

Indian Pale Ale 5.3% Finglas, Dublin

Klaw's Shuck'nSuck €6.50

Pills 6% 5.4% Finglas, Dublin

Orpen's Dry Cider €6.50

Dry Irish 5.3% Wexford

Oyster Stout €6.50

4.5%, Glasnevin, Dublin

### PORTS

Nieport Tawny Port €8.50 /45

Brick red/tawny in colour, with delicate nutty aromas and a hint of dried fruits. On the palate, very well balanced with a youthful fruity, luscious character, which integrates well with a long spirity finish.

Nieport White Port €8.50 /45

Golden/brown in colour with a delightful aroma of nuts and almonds which comes through on the palate with a fresh concentrated spirity finish, from extended ageing in small old oak barrels.

## ABOUT US

Bringing a taste of the sea to the city

Here at Klaw™ we are very passionate about what we do. We try to do things the right way not because it's trendy and cool! We do it because we want to - we want to be the kind of restaurant we want to run and be involved in. The idea is simple, super fresh seafood in a relaxed atmosphere where people can just get there Fish on. We hope that our passion and pride come across in our service and food and that you enjoy as much as we do and would like to take this opportunity to thank you for choosing us for your meal.

Thanks... Niall & All The Team

