

A Caviston Seafood Restaurant & Cafe

Something to start

A Caviston Seafood Chowder

Cup €4.50 Bowl €5.95

Our own seafood chowder, with white fish, salmon & naturally smoked fish served with Caviston's brown bread

Soup of the Day

Cup €3.95 Bowl €5.25

Changes daily and served with Caviston's Brown Bread

Tempura of Crevettes

€7.95

Sweet soft shell prawns, peeled, deveined and deep fried in a light batter. Served with a sweet chilli sauce

Tian of Crab with Salsa

€7.95

Annagassan Crab, Balsamic Reduction and Salsa served with dressed leaves

Bowl of Baltimore Rope Mussels

€7.95


Rope Mussels from Baltimore, Co Cork steamed with garlic and white wine. Served with handcut chips

Crab Claws with Garlic Butter

€7.95

Clogherhead Crab Claws with their shells removed sautéed in garlic butter. Served with brown bread

Carlingford Oysters au Natural

per 1/2 dozen €8.95 per dozen €16.95 
Carlingford Rock Oysters on a bed of crushed ice and, served with a wedge of lemon

Charcuterie Board

€8.95

A selection of meats and antipasti from our delicatessen counter



Main Dishes

White Fish of the Day

€11.95

Spanking fresh white fish from our fish counter next door cooked simply and served with a choice of hollandaise, salsa of the day or tartar sauce on the side

Bowl of Baltimore Rope Mussels

€9.95

Rope Mussels from Baltimore Co Cork, steamed with garlic and white wine. Served with handcut chips

Crab Claws with Garlic Butter

€12.95

Clogherhead Crab Claws with their shells removed sautéed in garlic butter. Served with brown bread

Cajun Salmon Burger

€11.95

Made with fresh Donegal Salmon, and a hint of Cajun spice, served in a toasted bun with lettuce and mayonnaise. Comes with handcut chips

Homemade Wicklow Beef Burger

€12.95

Fresh local beef mince from Farrelly's of Delgany, served in a toasted bun with salsa & handcut chips

Old Favourites

Amy's Fish Cake

€8.95

White fish, salmon and smoked fish combined with potato and spring onion. Served with tartar sauce, three salads and dressed leaves

Grandad Caviston's Fish Pie

€9.95

White fish, salmon and smoked fish in a creamy sauce and topped with mashed potato. Served with three salads and dressed leaves

Fillet of Salmon

€9.95

Steamed salmon served cold with our own marie rose sauce, three salads and dressed leaves

Open Crab Sandwich

€12.95

Annagassan Crab served on Caviston's Brown Bread with three salads and dressed leaves

Open Shrimp Sandwich

€10.95

Boston Shrimp served on Caviston's Brown Bread with three salads and dressed leaves

 Gluten Free  Lactose Free

Pick your own fish

Why not pick your own fish from our fresh fish counter next door. On any given day we will have between 30 and 40 different species of fish available.

Simply pick the fish that you would like and we will cook it to order served with a choice of Tartar Sauce, Hollandaise, or any of the sauces accompanying the fish on our specials board. All fish are accompanied by dressed leaves

Prices are for a 200g (7oz) portion of fish  

€18.95	€15.95	€13.95	€9.95
Brill	Scallops	Plaice	Sardines
Turbot	Palourdes (Black clams)	Lemon Sole	Herring
Black Sole	Ray Wing	Swordfish	Mackerel
Monkfish	Cod	Crevettes	Trout
Large John Dory	Haddock	Ling	Tiger Prawns
Wild Salmon (in season)	Hake	Red Gurnard	Squid
Wild Trout (in season)	Sand Sole	Red Mullet	
	Tuna	Blossom	
	Sea Bass	Coley	
	Sea Bream	Whiting	

*As all fish is fresh, we may not have full availability on the above list. Please ask your server to check what we have on our fish counter

Sides

€3.95

Handcut Chips

Creamy Mash

Selection of Salads

Mixed Organic Leaf Salad with toasted seeds

Our Suppliers

We are passionate about supporting local and Irish producers. Ireland produces some of the finest foods in the world and we are proud to be able to showcase them.

All of our fish is caught by Irish boats and landed in Irish ports. We buy our fish whole and prepare it on site in our fishmongers. We will only use imported alternatives where it is not legally possible to use Irish.

Our beef is 100% Irish and is supplied by Farrelly's Craft Butchers of Delgany who hang & age all of their own local beef.

Our Pork is 100% Irish and is supplied to us by numerous Irish Butchers; Ed Hick Master Pork Butcher in Dun Laoghaire, Pat O'Neill of Enniscorthy, Fingal Fergusson of Gubbeen Smokehouse in Schull Co Cork, Jack McCarthy from Kanturk, Co Cork who is a Knight of the Boudoir Noir and from Dorans Butchers in Bray

Our vegetables are supplied by Gold River Organic Farm in Aughrim, Co Wicklow and by Nicky's Farmshop in Killoole, Co Wicklow

We are proud Hospitality and Seafood Specialist members of BIM's Seafood Circle and of Good Food Ireland