



# sea louth

*see eat admire*

*see, eat and admire*  
County Louth's stunning  
**scenic seafood trail**





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Welcome to County Louth's  
Scenic Seafood Trail.

Welcome to **sea louth** 



Our **scenic seafood trail** captures what's best about County Louth's 70km+ coastline, the stunning scenery and of course the finest local seafood. Explore the roads less travelled, meet local characters, breathe the salty sea air, **see** where our proud seafood producers land their catch, **eat** fresh local dishes by the coast, **admire** the spectacular views and create memories that will last a lifetime...  
**Come and see, eat & admire Louth.**

## ➤ How does the trail work?

The **sea louth passport** will guide you to 14 coastal scenic viewpoints along the trail. Each scenic viewpoint has a unique illustrated stamp for you to collect and add to your passport. These stamps may be collected from the shops and outlets along the trail which are listed in the passport. The passport also lists over 40 participating restaurants, where you will receive a passport stamp when you choose a delicious fresh local seafood dish from their menu.

**Pick up your free passport** from one of the tourist offices listed and start exploring our scenic seafood trail! To complete your passport; simply gather 10 of the 14 scenic viewpoint stamps, along with 2 restaurant stamps, and present it at one of the tourist offices below where staff will be happy to reward you with a **sea louth** memento!\*

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**Carlingford Tourist Office,**  
Station House, Carlingford, Co. Louth

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**Dundalk Tourist Office, Market Square,**  
Dundalk, Co. Louth

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**Drogheda Tourist Office, The Tholsel,**  
West Street, Drogheda. Co. Louth

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\* Please note the **sea louth** memento is subject to change.



## ➤ 14 scenic locations

- OMEATH
- CARLINGFORD  
LOUGH GREENWAY
- CARLINGFORD
- GREENORE
- TEMPLETOWN  
BEACH
- GYLES QUAY
- DUNDALK BAY
- BLACKROCK
- ANNAGASSAN
- PORT BEACH
- CLOGHERHEAD
- TERMONFECKIN
- BALTRAY
- DROGHEDA

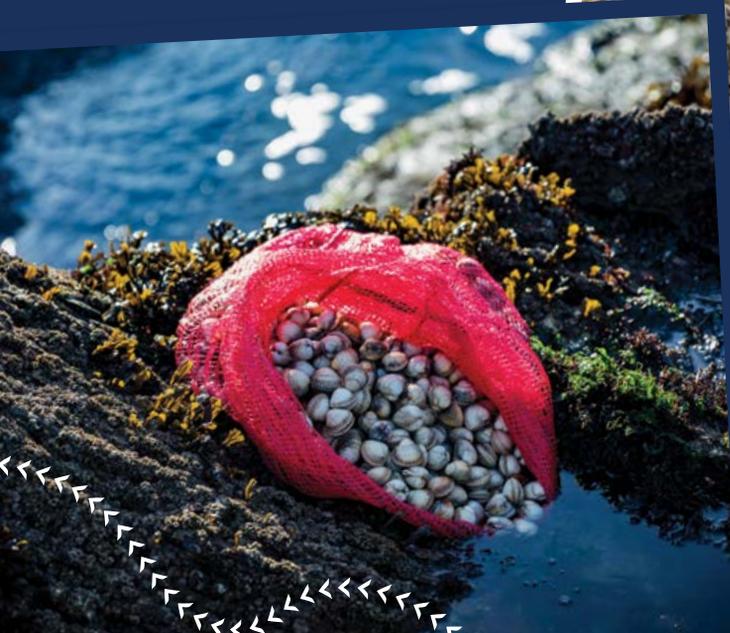


# Callaghan & Hoey Fisheries Ltd.



Clogherhead Pier, surrounded by natural beauty and wonderful scenery, is home to Callaghan & Hoey Fisheries Ltd. which was set up by friends Peter Callaghan and Martin Hoey almost 20 years ago.

They now have five boats sustainably fishing the waters off the Louth coast for cockles and razor clams, the little known delicacies which are unique to the east coast because of their shape. Cockles are sourced from Dundalk Bay from July to November and Razor Clams are fished from July to May.



# Carlingford Oyster Company Ltd.

➤ On a misty morning in the late 1960's Peter Louët-Feisser sailed into Carlingford Lough on a wooden yacht, built with his own hands, accompanied by his wife Anna. He was enchanted by the Lough's natural beauty and seduced by the allure of the Irish way of life. Always attracted by the sea, he was inspired in 1974 to begin growing oysters. The next generation are now following in the footsteps of Peter, with his son Kian and daughter in law Mary building on that romantic notion from 1974. The family run company, situated in the heart of Carlingford Lough, produces 2,500,000 Irish Rock Oysters annually.



The unique sweet taste and high meat content of the Carlingford Oyster is one of nature's real treasures. The flow of Carlingford Lough's grade-A waters helps shape each oyster into a perfect tear-drop shape with a very strong shell and smooth pearly white enamel. The oysters feed from the naturally occurring plankton and unique mix of local minerals which flow down from the mountain streams to produce their distinctive taste, texture and colour. This is as natural and pure as food can be!

These award winning oysters are exported daily to the U.K., Italy, Holland, Hong Kong, Singapore, Taiwan, Thailand & China and can be found on the menus of some of the world's most prestigious restaurants.

[www.carlingfordoystercompany.ie](http://www.carlingfordoystercompany.ie)



# Clogherhead Fishermen's Co-Operative



➤ Started in 1999, the Co-op has an 11-strong fleet of modern boats and an impressive collective of skilled manpower. The owners are local from Clogherhead and the vessels boast modern 'frozen at sea' equipment. This technology coupled with Ireland's close proximity to the main prawn fishing grounds, allows the product to be handpicked and quickly frozen onboard ensuring exemplary quality, freshness and traceability.

## Quality – Provenance – Responsibility

We are proud of the provenance of Clogherhead and Ireland, and fish in a responsible manner, in full knowledge of the importance of the sea providing a limited resource, and all boats operate Haccp and environmental management system, with full traceability. We are also a verified member of Origin Green Ireland (Bord Bia) and actively involved with Bord Iascaigh Mhara (BIM) fishing for litter scheme.

The boats fish off the Irish coast from Clogherhead, right round to Rockall and all products are brought back home to Clogherhead for onward distribution to customers in Ireland, UK and continental Europe. We have a core offering of "frozen at sea" langoustines/Dublin Bay prawns (accounting for over 20% of the national catch), squid and cuttlefish with the balance made up of fresh whole whitefish including monkfish, cod, hake and haddock etc.

The Co-op employs 6 fulltime onshore and over 100 crew members risk their lives at sea in all sorts of conditions.

[www.cloghercoop.com](http://www.cloghercoop.com)



## Cooley Oysters Ltd.

➤ Cooley Oysters is a family-owned business based in Greenore on the beautiful Cooley Peninsula. The company was established in 1984 by the Ferguson Family who have proudly farmed premium quality oysters from the crystal clear Class A waters of Carlingford Lough for over 35 years.

Cooley Oysters specialise in Irish Pacific Oysters (*Crassostrea gigas*), Standards and Specials. Oysters are grown using traditional trestle and bag growing systems, as well as the new innovative floating bag system. They are purified to the highest standard using newly developed purification facilities and have full traceability from shore to market. Cooley Oysters are recognised worldwide for their quality and are proud to offer the finest product with exceptional flavours, a remarkable balance of sweetness and rich creamy taste!

[www.cooleyoysters.com](http://www.cooleyoysters.com)

## Dunany Crab

➤ Dunany Crab is a family business in the true sense – where brothers Noel and James Matthews are joint owners, while their sister Annette Bradley and nephew Jonathan Farrell work hands on in the business. Established in 2003, they take pride in supplying delicious crab claws and crabmeat all over the east coast. They are located at Port Oriel, Clogherhead with access to fresh local sustainable seafood right on their doorstep. The crab is caught fresh daily from the waters of Dundalk Bay using traditional crab pot methods. Their white crab meat has a delicate, sweet flavour, a sweet aroma and naturally flaky texture. While their brown crab meat has an even pat like texture and a rich full flavour. The colour and texture of the brown meat varies throughout the year.

[www.dunanycrab.wordpress.com](http://www.dunanycrab.wordpress.com)



# Fishermans Catch



John and Michelle Kirwan run an artisan family fishing business. The family are 4th generation fishermen who have fished the waters off Clogherhead for over 160 years using seine netting, which is the oldest and most environmentally friendly way of catching fish.

In 2009 they opened the 'Fishermans Catch' fish shop which is located at Port Oriel Harbour, Clogherhead. The fish shop is unique in that its produce is caught and delivered directly to the shop from their boat Argonaut IV as soon as it returns to harbour.

The shop provides a wide variety of fresh whole fish which can be filleted on the premises, together with locally sourced shell fish and hot homemade seafood chowder.

Since 2018, they also cook their own fresh fish & chips in their purpose built trailer right on site at the Port, perfect for enjoying while taking in the beautiful sea views.

[www.fishermanscatch.ie](http://www.fishermanscatch.ie)





## Gyles Quay Lobster and Crab

➤ Ciaran took over this fourth generation family business in 2007. The first generation started with Owen Gallagher in the early 1800s.

Ciaran uses traditional potting methods which are also called passive fishing. We fish the north east waters of the Irish Sea which contains some of the purest quality water in Europe. We endeavour to sell as much of our catch as possible in the local area either to restaurants or direct sales to the general public.

[www.gylesquaylobsterandcrab.com](http://www.gylesquaylobsterandcrab.com)

## Lobsters Direct Ltd.

➤ Lobsters Direct bring the finest Lobster and Crab, fished by our small fleet of inshore fishing boats, to your doorstep.

The waters between Carlingford Lough and Clogherhead on the north east coast of the Irish Sea are good fishing grounds for traditional potting, weather permitting. Our trawlers practice a sustainable form of fishing, and all female lobsters are V notched and returned to help with regenerating the fishery.

Our brown Crab has a sweet and delicate taste of the sea, and our fresh Crab Claws are most sought after. Cooked on the pan with garlic butter and some fresh brown bread they are a real treat!

We attend some of the local Farmers Markets and also supply some of the well established restaurants and shops in the area.

[www.lobstersdirect.ie](http://www.lobstersdirect.ie)



# Oriel Sea Salt



Oriel Sea Salt is a pure, natural sea salt harvested from deep sea water in Port Oriel, Clogherhead by John Delany and Brian Fitzpatrick. It's the only Sea Salt of its kind, a totally pure fine grain sea salt high in minerals with a fresh and intense taste of the sea. Recognised by the EU Commission as PDO (Protected Designation of Origin), with an Organic harvesting process and Origin Green sustainability.

Always with an eye to producing quality, John Delany loves good natural food. Working with marketing and technological expert Brian Fitzpatrick, the pair have pioneered an Irish Sea Salt which is receiving acclaim from cooks, chefs and food producers from Ireland to the Californian coast. Their mission is to help chefs realise what a difference a great sea salt can make to their food, when used as the ingredient to replace table salt and given the same respect as other fine ingredients.

Oriel offer three different Sea Salts. The first is their Natural, a fine grain, slightly moist that looks like freshly fallen snow. They then take this and put it through their custom built Kiln to create a Free Flowing, pure sea salt without any additives or anti caking agents. Finally they also create some smoked varieties such as Teeling Whiskey, Guinness and Roe & Co Whiskey Smoked.

In culinary terms Oriel has great qualities, the intense taste profile means you can get away with much less because the flavour is so intense. A light sprinkling on food before or after cooking is all it takes to add the flavour of the sea to any dish. This natural fine grain, mineral rich sea salt is the perfect ingredient sea salt. Indeed many of our country's finest brands have embraced the powerful yet subtle intensity and taste profile. From the finest restaurants and hotels, to brands in hand cooked crisps, sauces, protein bars, butters, beverage and even curing hams, Oriel Sea Salt delivers a punch of flavour and intensity. The team at Oriel has created a unique Irish product. We think you'll agree.

[www.orielseasalt.com](http://www.orielseasalt.com)

# Enjoy our local fresh seafood in these Restaurants



## OMEATH

- 1 **Cornamucklagh House**, Ferryhill Rd, Cornamucklagh, A91 K684. +353 (0)42 9375113
- 2 **Wildwood Café**, Omeath Rd, A91 YX62. +353 (0)87 7535232
- 3 **Kingfisher Bistro**, Dundalk St, A91 EA25. +353 (0)42 9373716
- 4 **The Carlingford Arms**, Newry St, A91 TX46. +353 (0)42 9373418
- 5 **The Baytree Restaurant & Guesthouse**, Newry St, A91 VO54. +353 (0)42 9383848
- 6 **Fishy Dishy**, Tholsel St, A91 P2DH. +353 (0)87 9807774
- 7 **PJ O'Hares Oyster Bar**, Tholsel St, A91 TC58. +353 (0)42 9373106
- 8 **Ghan House**, Ghan Rd, A91 DXY5. +353 (0)42 9373682
- 9 **Lough Lounge Bar & Restaurant**, Liberties of Carlingford, A91 W685. +353 (0)42 9373530

## DUNDALK & SURROUNDS

- 10 **Ferguson's Bar & Bistro**, Gyles Quay, Riverstown, A91 RH2C. +353 (0)42 9376660
- 11 **Fitzpatrick's Bar & Restaurant**, Rockmarshall, Jenkinstown, A91 VE42. +353 (0)42 9376193
- 12 **The Rosewood Country Club**, Old Newry Rd, Ravensdale, A91 Y592. +353 (0)42 9371537
- 13 **Carrick Restaurant**, Carrickcarnon, Ravensdale, A91 PR63. +353 (0)42 9380900
- 14 **Callans Bar & Restaurant**, Philipstown, Hackballscross, A91 CF64. +353 (0)42 9377246
- 15 **The Riverbank**, Killanny, A81 W886. +353 (0)41 6855883

## DUNDALK

- 16 **Rooftop Restaurant**, Crowne Plaza, Inner Relief Rd, A91 EF88. +353 (0)42 9394900
- 17 **Lennons Gastro Pub**, Castletown Rd, A91 AFD8. +353 (0)42 6822360
- 18 **The Spotted Dog**, Adelphi Court, Longwalk, A91 D452. +353 (0)42 9355237
- 19 **The Market Bar**, 99 Clanbrassil St, A91 TR20. +353 (0)42 9356652
- 20 **The Townhouse**, 5 Roden Place, A91 X264. +353 (0)42 9355467
- 21 **Square Restaurant**, Market Sq, A91 W5PT. +353 (0)42 9337969
- 22 **Rock Salt Dundalk**, 3 Earl St, A91 E309. +353 (0)42 9354578
- 23 **Ruby's**, 6 Williamsons Mall, Francis St, A91 RK6R. +353 (0)42 9370957
- 24 **The Rum House**, 91 Park St, A91 YH96. +353 (0)42 9333329
- 25 **La Galleria**, Park St, A91 ND6P. +353 (0)42 9332241
- 26 **The Kingfisher Restaurant**, 62 Park St, A91 Y8W6. +353 (0)42 9351465

- 27 **The Jockeys**, Anne St, A91 A062. +353 (0)42 9334621
  - 28 **The Windsor Bar & Restaurant**, Dublin St, A91 FX50. +353 (0)42 9338146
  - 29 **Kennedys Bar & Restaurant**, Kincora Terrace, Carrick Rd, A91 WY10. +353 (0)42 9393999
- ## BLACKROCK
- 30 **The Stonehouse**, Main St, A91 FTK3. +353 (0)42 9323393
  - 31 **The Clermont**, Main St, A91 C9K3. +353 (0)42 9322666
  - 32 **The Brake**, Main St, A91 A0C0. +353 (0)42 9321393
- ## ANNAGASSAN
- 33 **The Glyde Inn**, Main St, A92 P76F. +353 (0)42 9372350
- ## DUNLEER/MONASTERBOICE
- 34 **The Valley Inn**, Mullary, A92 W744. +353 (0)41 6851218
  - 35 **Monasterboice Inn**, A92 A59E. +353 (0)41 9837383
- ## CLOGHERHEAD
- 36 **Fishermans Catch Fish & Chips**, Unit 4 Port Oriel, A92 X5YD. +353 (0)41 9889706
  - 37 **The Smugglers Rest**, Harbour Rd, A92 XH2D. +353 (0)41 9889302
- ## TERMONFECKIN
- 38 **The World Gate Restaurant**, An Grianán, A92 HR26. +353 (0)41 9881474
- ## BALTRAY
- 39 **County Louth Golf Club**, A92 HK03. +353 (0)41 9822442
- ## DROGHEDA
- 40 **Scholars Townhouse Hotel**, King St, A92 ED71. +353 (0)41 9835410
  - 41 **Brú Bar Bistro**, Haymarket, A92 X097. +353 (0)41 9872784
  - 42 **Goodwins Steakhouse & Grill Bar**, d Hotel, Scotch Hall, Marsh Rd, A92 HF5F. +353 (0)41 9877700
  - 43 **The Cross**, 12 Georges St, A92 FEP1. +353 (0)87 1022300
  - 44 **Weavers Bar & Venue**, West St, A92 PXW7. +353 (0)41 9844342
  - 45 **The Bare Food Company Café**, 15 West St, A92 PCF3. +353 (0)41 9835529
  - 46 **West 29 Restolounge**, Westcourt Hotel, West St, A92 A8XF. +353 (0)41 9830965
  - 47 **D'Vine Bistro & Tapas Bar**, Distillery House, Dyer St, A92 HD7V. +353 (0)41 9800440
  - 48 **Fifty4 Seafood Bar**, 54 St. Laurence St, A92 CCX7. +353 (0)41 9845507
  - 49 **Black Bull Inn**, Dublin Rd, A92 EPH2. +353 (0)41 9837139

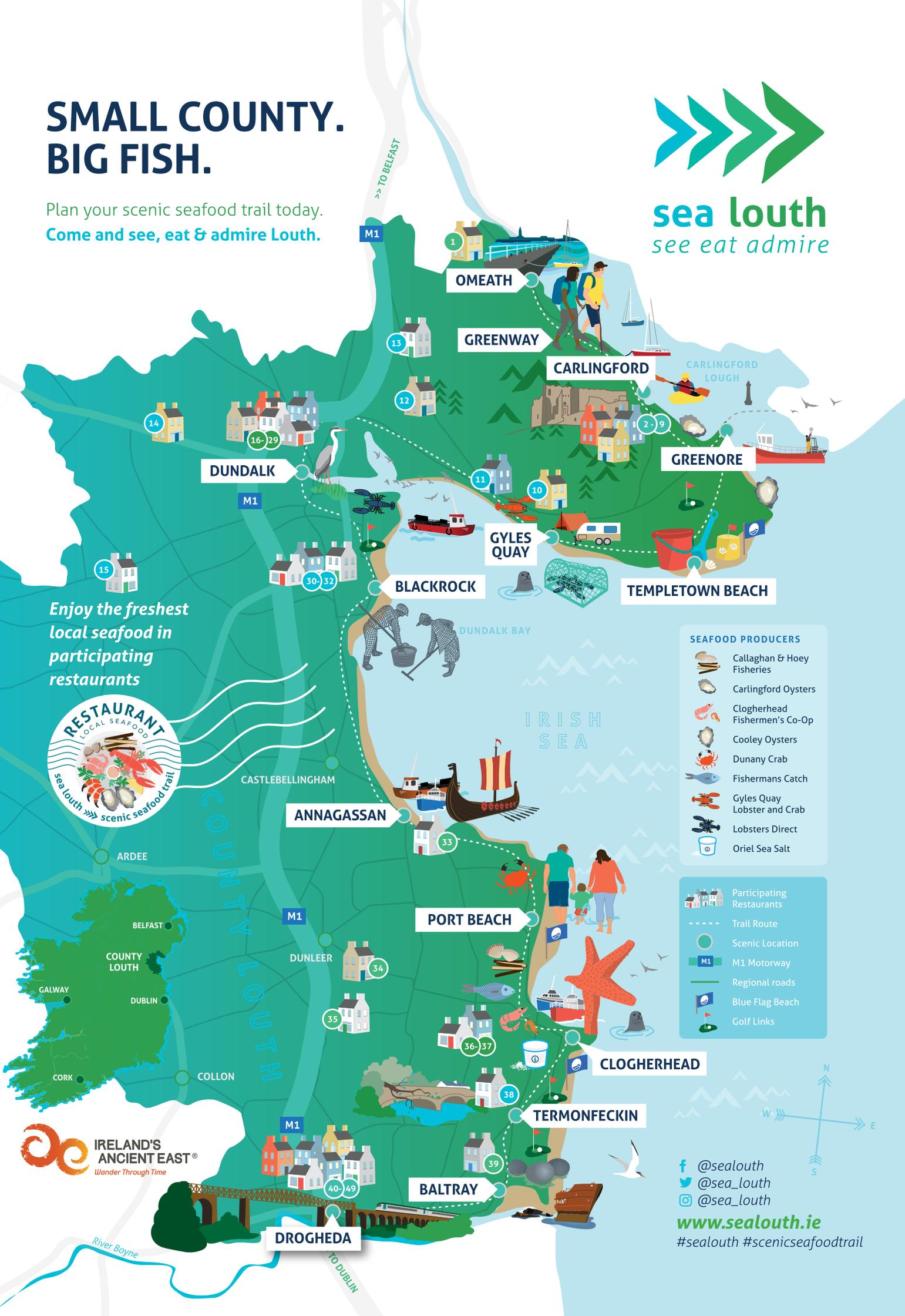


# SMALL COUNTY. BIG FISH.

Plan your scenic seafood trail today.  
Come and see, eat & admire Louth.



**sea louth**  
see eat admire



Enjoy the freshest local seafood in participating restaurants



- SEAFOOD PRODUCERS**
- Callaghan & Hoey Fisheries
  - Carlingford Oysters
  - Clogherhead Fishermen's Co-Op
  - Cooley Oysters
  - Dunany Crab
  - Fishermen's Catch
  - Gyles Quay Lobster and Crab
  - Lobsters Direct
  - Oriel Sea Salt

- Participating Restaurants
- Trail Route
- Scenic Location
- M1 Motorway
- Regional roads
- Blue Flag Beach
- Golf Links



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Fisheries Local Action Groups  
 Grúpaí Gníomhaíochta Iascaigh Áitiúla



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An Roinn Talmhaíochta, Bia agus Mara  
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EUROPEAN UNION

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