
CRAB & LOBSTER

WHOLE BROWN CRAB 2.50 per 100g

HALF A LOBSTER 5.00 per 100g

CRAB SANDWICH
wholemeal bloomer or tiger loaf, mayo &
rocket.
9.00

DRESSED CRAB. 7

All served with mustard mayonnaise and
a lettuce and fines herbes salad.

SHELLFISH

POTTED SHRIMPS. 8.00

COCKLES
50g with walnut bread & white pepper. 6.00

NORTH ATLANTIC PRAWNS
shell on 100g. 6.00

PRAWN COCKTAIL. 7.00

CRAYFISH TAILS 60g. 8.00

CREVETTES six. 9.00

TIGER PRAWNS six. 12.00

SASHIMI OF SCALLOP, SALMON & TUNA
With wasabi, pickled ginger
and soy dipping sauce. 12.00

OYSTERS

PORTHILLY OYSTERS
sweet & light from across the water.
two / four / six 2.75 each

DORSET OYSTERS
two / four / six 2.75 each

Served with Shallot vinegar

Additional dressings

HOGWASH DRESSING 1.50

APPLE & SOY DRESSING 1.50

LOBSTER & CHARDONNAY

Whole Cornish lobster served & 2 lge glasses of
Xanadu Chardonnay 45.00

OYSTERS & FIZZ

Four oysters served
with Rick's champagne 25.00

SEAFOOD PLATTER

Two crevettes, ten cooked mussels, six shell on prawns,
two crab claws, two oysters
and two scallops. Served with mustard mayonnaise and
shallot vinegar served
with bread and butter. 25.00

Add lobster 35.00

HOT

MOULES MARINIÈRE
Porthilly mussels with butter, onion & white wine. Served
with our sourdough. 8.50

FISH & SHELLFISH SOUP
With aioli, Parmesan & croutons.
This recipe is straight from Provence. 7.50

MARYLAND CRAB CAKES
Served with butter & tomato vinaigrette. 7.00

FISH

SMOKED SALMON
With walnut bread. 8.00

SALMON PONZU. 8.00

ABRAHAM CEVICHE. 8.00

SMOKED MACKEREL FILLET
With bread and butter pickle. 6.50

ROLL MOPS. 5.00 for two

GIN CURED SEA TROUT. 8.00

SIDES

Lettuce and fines herbes salad 3.00

Tomato, basil & shallot salad 3.00

Walnut bread 2.50

Sourdough 2.50

Mustard mayonnaise 1.50

Aioli 1.50

Chipotle Crema 1.50