

Saturday 10th October

Tide Times

Low - 17.35 (+2.46m)

High - 11.01 (+4.47m)

Opening Times

Monday to Sunday - Lunch

12.00 - 14.30

Monday to Sunday - Dinner

17.30 - 19.30



NHS APP CHECK-IN



ROCK OYSTERS

1 x 3.00 | 6 x 17.00

Born out of an oyster farm 30 years ago means that oysters remain at the heart of our menu. We currently source fully assured, purified Rock Oysters from the River Yealm. We highly recommend experimenting with our hand crafted seasonal toppings...

OYSTER TOPPINGS OF THE DAY

COLD

Au Natural

Cucumber, Spring Onion & Soy

Citrus Pearl

HOT

Garlic & Parmesan

Seaweed Butter

Chorizo

STARTERS

Crab Soup bread roll

Smoked Salmon pickled vegetables

Prawn Toast asian salad

Smoked Mackerel tomato, bruschetta

Shell on Prawns aioli

Squash & Mushroom Bruschetta blue cheese

7.50

6.75

7.50

7.25

7.60

6.75

NIBBLES

Mixed Spanish Olives

Bigbury Bay Spiced Nuts

Mixed Bread Basket seaweed salted butter

King Prawn Croquettes

3.50

3.50

4.20

6.00

KIDS MENU

Catch of the Day potatoes, vegetables

Crab Soup bread roll

Bolognese pasta, garlic bread

8.00

6.50

8.00

DAILY CATCH MAINS

Sea Bass Fillet chilli & garlic greens

Whole John Dory & Prawns chilli & garlic greens

Turbot chorizo & bean stew

Dover Sole chilli & garlic greens, shrimp butter

Potato Gnocchi autumnal veg, & blue cheese

Honey Glazed Chorizo root vegetables & greens

Whole Crab bread, salad, mayonnaise

23.00

21.00

22.50

26.50

15.00

16.00

26.50

LOCAL LOBSTER

whole: 34.00/lb

Served: Hot Garlic Butter or

Served: Cold with Marie Rose sauce & mixed leaf salad

SIDES

Mixed Leaf Salad

Bigbury Bay Potatoes

Roasted Vegetables

Sautéed Chilli

Skinny Fries

3.00

4.00

4.00

4.00

3.95

ICE CREAM & OTHER TREATS

Affogato vanilla ice cream scoop & single espresso shot

+ add amaretto

Local Dairy Ice Cream 2 scoops

Ice cream: Vanilla | Chocolate Flake | Honeycomb |

Strawberries & cream

Sorbet: Mango | Blackcurrant

Chocolate Hazelnut Torte Dulce de Leche, vanilla ice cream

Honey Mousse honeycomb ice cream

Cheese Selection biscuits

5.00

3.50

4.50

6.50

6.50

8.25

COVID SECURE

To keep everyone safe, please follow these guidelines

- Please follow the guidance of staff at all times

- Condiments are available on request

- Please stay seated during your meal

- Please wear a mask if you leave your table

- There is a one way system for the toilets via the outside ramp

- Children must be accompanied

- We can accept cash, but cannot give change

Sustainability

It is an important part of our ethos. We will only serve sustainably caught seafood and support local fishery causes such as the Lobster Hatchery and Fisherman's Mission.

WHITE WINES

Run Rafa Run, Airen	24.00 17.50 7.20 5.50
Spain - crisp - refreshing - fruit- citrus	
Pinot Grigio, La Casada, Veneto	27.00 19.90 7.90 6.20
Italy - crisp - refreshing - fruity	
The Oyster Shack, Sauvignon Blanc	27.00 19.90 7.90 6.20
France - bold - aromatic - grapefruit	
Sea Change, Chardonnay	27.00 19.90 7.90 6.20
Italy - delicious - light - environmentally conscious	

Blanc Pescador, Castillo Perelada	bottle 29.00
Spain - spritsy - aromatic dry - delicate	
Muscadet Sevre er Maine, S ur Lie	31.00
France - crisp - dry - complex	
Viognier, Baron de Baussac	33.50
France - peaches - pears - lychees - apricots	
Picpoul de Pinet, Combe Rouge	34.80
France - fresh - clear - granny smith apple	
Sauvignon Blanc, The Boundary Hut	35.50
New Zealand - ripe m elon - gooseberry	
Marques de Atillo, Rioja	36.20
Spain - well balanced aroma - fruit & floral tones	
Pinot Gris, Lenz Moser Prestige	36.50
Austria - stone fruits - elegant fresh finish	
Gavi, Poggio Del Tiglio	39.90
Italy - zesty - dry floral notes - white peach	
Macon, Henry Fessy	41.50
France - light - tropical - apple citrus - chardonnay grape	
Reisling, Barossa Valley	42.00
Australia - floral aromatics - bright acidity - crisp citrus	
Babylonstoren, Chardonnay 2017	55.20
South Africa - butterscotch - vanilla - fresh citrus	
Sancerre, Domain De Bonnard	55.20
France - gunflint - passion fruit - Asian spice	

CHAMPAGNE & SPARKLING

Prosecco Col Brioso	bottle 33.50 125ml 7.20
Pineapple - pear drop - light - refreshing	
Babylonstoren Sprankel	bottle 55.00
Fresh green apple - le mon & lime - biscuit & brioche	
Cremant d'Alsace, Gustave Lorentz	65.00
Baked yellow apple - smokey pear - refreshing with strong acidity	
Deutz Rose Champagne	81.00
Raspberry - strawberry - cherry, elegant palate	

ROSE WINES

Cuvee La Cloche	25.00 19.20 7.60 6.00
France - summer fruits - refreshing finish - dry	
Pinot Grigio Rosé	27.50
Italy - strawberry - peach - light - blush	
Routas, Coteaux Valois en Provence	33.00
France - red fruits - exotic fruits - perfectly balanced a cidity	
Babylonstoren	39.00
South Africa - raspberry & rose petal - a subtle punch of acidity	
Sancerre Rosé 2016 Jean-Marie Berthier	49.00
France - dry - light & fresh - summer fruits	

RED WINES

Sangiovese, Senso	27.00 19.80 8.10 6.10
Italy - soft - smooth - red berries - dried herbs	
Pinot Noir, Cosmina	27.00
Romania - violets - wild cherry - velvety finish	
Rioja, Vina Amate	28.00
Spain - rich - fruity - smooth - elegant character	
Malbec, Montanes	34.00
Argentina - blackberries - blueberries - plum	

COCKTAILS

Salcombe Spritz - Salcombe Rosé Gin, Aperol,	9.90
Mediterranean Tonic	
Hugo - Prosecco, Elderflower, Soda Water, Mint & Lime	9.90

GIN & VODKA BAR

25ml served with a range of Fever-Tree Tonics	
Oyster Shack- blended with coastal herbs & foraged spices	6.30
Plymouth - lem on & juniper berries	6.20
Salcombe - grapefruit & juniper berries	7.60
Dartmouth - locally distilled, juniper berries and floral notes	7.60
Wicked Wolf - lime wedge & thyme	7.90

Bad Fagin's - black olives	7.20
Papillon - from Dartmoor - gorse flowers - supports	7.60
Save the Butterflies	
Cove Vodka - from Hope Cove	7.60
Grey Goose	7.60

BEERS ALES STOUTS CIDER

Devon Dumpling - 500ml 5.20	Devon Red Cider - 500 ml 5.50	Dartmoor's Jail Ale - 500ml 5.20
5.1% smooth, fresh, hops, golden ale	4.5% session cider, rich apple & citrus bite	4.8% full bodied, golden brown
Devon Rock Lager- 330ml 4.90	Devon Mist Cider - 500 ml 5.50	
refreshing, clean, light 4.5%	4.5% cloudy, rich autumnal	
Peroni Lager- 330ml 4.90	Salcombe Ocean Cider - 500ml 5.50	Guinness - 400ml 5.30
	4.5% crisp, full bodied, medium dry	4.2 % bitter & sweet, malt & roast velvety finish
Salcombe Sundrop - 330ml 4.90	Old Blossom - 500 ml 5.50	
4.6% gluten free & vegan	4.0% cider with elderflower, summer	
	Berry Lane - 500ml 5.50	
	4.0% cider with raspberries, delicious	

SOFT DRINKS & ALCOHOL FREE

Turner & Hardy Tomato Juice - 3.20	Still/Sparkling Water - small 2.00 large 3.75
vine ripened tomatoes, lightly spiced	Coke zero 2.50 Diet Coke 2.50 7up 1.50
Beck's Blue Lager - 275ml 3.90	Fever-Tree Tonic- 2.60 (ask about our flavours)
	Canada Dry Ginger Ale 1.75
	Luscombe Juices - Orange
	Ginger Beer, Hot Ginger Beer,
	Elderflower Bubbly, Sicilian Lemonade - 3. 20

HOT DRINKS

Coffee - Americano, Espresso, Double
Espresso, Latte, Flat White, Mocha
Cappuccino, Macchiato, Cortado - all 2.80
Teas - English Breakfast, Earl Grey,
Green Camomile, Peppermint - all 2.30