



TAKEAWAY MENU SUMMER 2021

ROCK OYSTERS

1 taster 3.00 | 6 x 18.00

Served un-shucked, to be eaten within 2 days
Available with an Oyster knife and Shack tea-towel
for shucking for £25 (we will show you how!)

Born out of an oyster farm 30 years ago means that
oysters remain at the heart of our menu. We currently
source Rock Oysters various regions of the UK.
We highly recommend experimenting
with our hand crafted seasonal toppings...

OYSTER TOPPINGS

Red Wine Shallot
Cucumber, Spring Onion & Soy
Citrus Pearl
Bloody Mary
Seaweed & Sesame
Caviar (£0.95p)

NIBBLES

Gordal Olives
Stuffed Peppers cream cheese
Hummus flat breads
Harrisa Spiced Nuts
Valencia Almonds

STARTERS

3.50	Wild Shell-on Prawns	marie rose, aioli or sriracha	7.90 / 16.50
5.00	Chargrilled Vegetable Salad	olive oil, garlic, lemon	7.50
5.00	Marinated Sardines	pickled onions, bread	8.00
4.50			
4.50			

LOCAL CRAB & LOBSTER

Steamed and Chilled Lobster
on a bed of mixed leafs with dips of your choice
Dressed Crab mayo, bread, mixed leaf salad

38.00 per lb
28.00

SIDES

Seaweed & Sesame Slaw	4.50
Mixed Leaf Salad	3.50
Mixed Bread Basket sea buckthorn butter	4.20

Prices are as listed, but with a 20% discount for Takeaway

COVID Safe

We've implemented some new
COVID safe measures here at
The Shack - please do follow
the guidelines in place while
you're here with us :)

We prefer card payments, though we do accept cash.
However we do not give change for cash payments in order reduce the risk of transmitting infection.

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WHITE WINES

Run Rafa Run, Airen	bottle 175ml 125ml
Spain - crisp - refreshing - fruit- citrus	25.00 7.20 5.50
Pinot Grigio, La Casada, Veneto	28.00 7.90 6.20
Italy - crisp - refreshing - fruity	
The Oyster Shack, Sauvignon Blanc	28.00 7.90 6.20
France - bold - aromatic - grapefruit	
Sea Change, Chardonnay	28.00 7.90 6.20
Italy - delicious - light - environmentally conscious	

Blanc Pescador, Castillo Perelada	bottle 30.00
Spain - sprits y - aromatic dry - delicate	
Viognier, Les Gres	31.00
Pays D'oc - tree fruit - citrus - tropical	
Muscadet Sevre er Maine, Sur Lie	34.00
France - crisp - dry - complex	
Calancombe Estate Vintage Reserve 2019 *NEW*	34.00
South Devon, Pinto Gris, Bacchus, Madeleine Angevine blend	
fresh - crisp - touch of peach	34.20
Picpoul de Pinet, Les Jeantels	35.50
France - fresh - dry - floral and citrus hints	
Sauvignon Blanc, The Boundary Hut	36.20
New Zealand - ripe melon - gooseberry	
Marques de Altillo, Rioja	39.90
Spain - well balanced aroma, fruit and floral tones	
Gavi Salluvii, Castellari Bergaglio	40.00
Italy - fruity bouquet - peaches & apricots	
Namorio, Albarino	42.00
Spain - fresh - minerals - vibrant citrus	
Reisling, Barossa Valley	45.00
Australia - floral aromatics - bright acidity - crisp citrus	
Pinot Gris, Lenz Moser Prestige	55.20
Austria - stone fruits - elegant fresh finish	
Babylonstoren, Chardonnay 2017	55.20
South Africa - butterscotch - vanilla - fresh citrus	
Sancerre, Domain De Bonnard	
France - gunflint - passion fruit - Asian spice	

GIN BAR

25ml served with a range of Fever-Tree Tonics	
Oyster Shack- blended with coastal herbs & foraged spices	6.30
Plymouth - lemon & juniper berries	6.20
Salcombe - grapefruit & juniper berries	7.60
Salcombe Rose Sainte Marie - lemon	7.60
Dartmouth - locally distilled, juniper berries and floral notes	7.90
Papillon - from Dartmoor - gorse flower	7.60
- supports Save the Butterflies	

CHAMPAGNE & SPARKLING

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

ROSE WINES

Vignoble du Sud - Syrah Rose	25.00 7.60 6.00
Pays D'oc - dry and crisp fruitiness	
Pinot Grigio Rosé	27.50
Italy - strawberry - peach - light - blush	
Chateau Routas - Vin de Provence	33.00
watermelon - peach - strawberries - mineral notes	
Babylonstoren	42.00
South Africa - raspberry & rose petal - subtle acidity	
Sancerre Rosé Domaine Bonnard	49.00
France - dry- light & fresh - summer fruits	

RED WINES

Sangiovese, Monte di Cello	27.00 8.10 6.10
Italy - soft - smooth - red berries - dried herbs	
Pinot Noir, Perinitza	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	

DESSERT WINE & PORT

Chataeu Belingard	bottle 500ml 34.00 75ml 5.95
Rich, smooth and balanced	
Dixons Port	bottle 750ml 35.00 75ml 3.85
Smooth, complex, refined	

COCKTAILS

Pink Gin Spritz - Pink Gin, Aperol, Mediterranean Tonic	9.90
Hugo - Prosecco, Elderflower, Soda Water, Mint & Lime	9.90
Negroni - Gin, Vermouth, Campari, Orange	7.00
Bloody Mary - Vodka, tomato juice, Worcestershire sauce, seasoning	9.90
Kir Royal - Prosecco, blackcurrent liquor	8.00
Aperol Spritz - Aperol, prosecco, soda splash, orange	8.00

BEERS ALES STOUTS CIDER

Devon Rock Lager - pint 5.80 half 3.20	
4.5% refreshing, clean, light	
Salcombe Pale Ale - pint 5.80 half 3.20	
4.6% dry hopped, full bodied	
Salcombe Sundrop - 330ml 4.90	
4.6% fruity, citrusy aroma, gluten free & vegan	

Devon Red Cider - 500ml 5.50	
4.5% rich apple & citrus bite, medium dry	
Devon Mist Cider - 500ml 5.50	
4.5% cloudy, rich autumnal, medium sweet	
Salcombe Ocean Cider - 500ml 4.30	
4.5% full bodied, crisp, medium dry	
Old Blossom - 500ml 5.50	
4.0% cider with elderflower, summer	
Berry Lane - 500ml 5.50	
4.0% cider with raspberries, delicious	

Salcombe Seahorse - 500ml 4.50	
4.2% amber ale, sweet, smooth, spicy hop	
Dartmoor Jail Ale - 500ml 5.20	
4.8% full bodied, golden brown	
Guinness - 500ml 5.30	
4.2% bitter & sweet, velvety finish	

SOFT DRINKS & ALCOHOL FREE

Turner & Hardy Tomato Juice - 3.20	
vine ripened tomatoes, lightly spiced	
Beck's Blue Lager - 275ml 3.90	
Luscombe Juices -	
Ginger Beer, Hot Ginger Beer, Apple, Orange,	
Elderflower Bubbly, Sicilian Lemonade - 3.20	

Still/Sparkling Water large 3.75	
Coke 2.75 Diet Coke 2.50	
Lemonade 1.50	
Fever-Tree Tonic - 2.60	
ask about our flavours	
Schweppes Ginger Ale - 2.50	

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	
Hot Chocolate - 3.20	