

Thursday 23rd July

Tide Times

Low - 14.42 (+0.9m)

High - 220.53 (+5.61m)

Opening Times

Monday to Sunday - Lunch

12.00 - 15.00

Monday to Sunday - Dinner

17.00 - 20.30



Chef's Tips and Titbits

This summer, you might have noticed, everything's been a little fishy down at The Shack. But we're back!

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.

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

Red Wine Shallot
Cucumber, Spring Onion & Soy
Orange Salsa
Seaweed Salsa

STARTERS

Whole Shell on Prawns *marie rose*
BBQ Scallops *white pudding GF*
Salmon Gravlax *pickled vegetables*

7.90 / 16.50
10.90 / 19.80
7.90

NIBBLES

Mixed Spanish Olives
Bigbury Bay Spiced Nuts
Dressed Sardines *aioli*
Mixed Bread Basket *seaweed butter*

3.50
3.50
6.00
4.20

KIDS MENU

Burger of the Day *skinny fries*
Catch of The Day *skinny fries*
Shell on Prawns *marie rose*

12.00
12.00
7.90

DAILY CATCH MAINS

BBQ'd Catch of the Day *salad of the day*
Dressed Crab *egg, mayo, bread*
Traditional Mussels *garlic & white wine, bread*
Seafood Roll of the Day *mixed leaf salad*
BBQ'd Sirloin *mushrooms, tomatoes & fries*
BBQ'd Veggie & Halloumi Salad

see board
26.50
14.00
16.00
23.00
14.00

LOCAL LOBSTER

Chilled, *lemon, aioli*
BBQ'd, *garlic butter*

38.00 per lb
add 3.50

SIDES

Salad of the Day
Skinny Fries
Sweet Potato Fries

3.90
3.90
4.50

ICE CREAM & OTHER TREATS

Affogato, *vanilla ice cream scoop & single espresso shot*
+ add *amaretto*
Baileys Panna-cotta and *amaretti biscuit*
Local Dairy Ice Cream 2 scoops
Ice cream: *vanilla | chocolate | honeycomb | rum & raisin*
Sorbet: *raspberry | pear & pernod | mango*

COVID SECURE

5.00 To keep everyone safe, please follow these guidelines
3.50 - Please follow the guidance of staff at all times
7.50 - Condiments are available on request
4.50 - Please stay seated during your meal
- 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

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 :)

Take Away

Something take your fancy but not enough room to squeeze it in. Ask a member of staff for more info, everything on the menu is available for Take Away!

Dog Menu

Something for the love of your life
Beef Mains 6.50
Salmon Mains 6.50
Ice Cream Dessert 5.25

WHITE WINES

Run Rafa Run, Airen	bottle carafe 175ml 125ml
Spain - crisp - refreshing - fruit- citrus	24.00 17.50 7.20 5.50
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, Sur 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 melon - 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, Castellari Bergaglio	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	

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
Dartmouth - locally distilled, juniper berries and floral notes	7.60
Wicked Wolf - lime wedge & thyme	7.90

CHAMPAGNE & SPARKLING

Prosecco Col Brioso	bottle 33.50 125ml 7.20
Pineapple - pear drop - light - refreshing	
Babylonstoren Sprinkel	bottle 55.00
Fresh green apple - lemon & 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 acidity	
Babylonstoren	39.00
South Africa - rasperry & 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

Blue Lagoon - Cove Vodka, Blue Curacao, Lemon, Mediterranean Tonic	9.90
Hugo - Prosecco, Elderflower, Soda Water, Mint & Lime	9.90

BEERS ALES STOUTS CIDER

Devon Rock Lager - pint 5.80 half 3.20	Devon Red Cider - 500ml 5.50	Salcombe Pale Ale - pint 5.80 half 3.20
4.8% refreshing, clean, light	4.5% session cider, rich apple & citrus bite	4.6% dry hopped, full bodied
Cornish Harbour Pilsner - 330ml 4.60	Devon Mist Cider - 500ml 5.50	Devon Dumpling - 500ml 5.20
5% long clean, bittersweet	4.5% cloudy, rich autumnal	5.1% smooth, fresh, hops, golden ale
Salcombe Seahorse - 500ml 5.20	Devon Ashridge Cider 330ml 4.30	Dartmoor's Jail Ale - 500ml 5.20
4.4% amber ale, spicy hop, burnt toffee	4.5% Totnes, crisp, vintage, refreshing	4.8% full bodied, golden brown
Salcombe Sundrop - 330ml 4.90	Old Blossom - 500ml 5.50	Guinness - 400ml 5.30
4.6% gluten free and vegan	Cider with Elderflower 4.0% , summer	4.2 % bitter & sweet , malt & roast velvety finish
	Berry Lane - 500ml 5.50	
	Cider with Raspberries 4.0% , 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, Apple
	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