

Thursday 5th March 2020

Times  
Low Water 07.11 (+2.36m)  
High Water 13.42 (+4.40m)

### Opening Times

Lunch  
12.00 - 15.00  
Dinner  
18.00 - 21.00



### Sustainability

It is an important part of our ethos.

We will only serve sustainably caught seafood and support local fishery causes such as the Fisherman's Mission.

## ROCK OYSTERS

1 taster 2.80 | 6 x 16.00

Born out of an oyster farm 30 years ago, means that oysters will always be at the heart of our menu. We currently source fully assured, purified Rock Oysters from a selection of local suppliers.

## A SELECTION OF OYSTER TOPPINGS

### COLD

Red Wine Vinegar & Shallots  
Cucumber Spring Onion & Soy  
Orange & Chilli  
Lime & Coconut

### HOT

Garlic & Parmesan  
Blue Cheese & Bacon  
Casino (bacon, line, peppers)  
Deville

## STARTERS

*Shack Crab Soup parmesan crouton	7.80
*Gravadlax pickled vegetables, marie rose	7.90
Langoustines marie rose   aioli	7.90 / 16.50
*Charred Pak Choi pepper salsa, Pistachio Dukkah	6.80
Hand Dived Scallops black pudding sausage	11.00
Shell on Prawns garlic butter	reg 7.50   lrg 16.00

## NIBBLES

Bigbury Bay Spiced Nuts (vg)	3.50
Manzanella Olives (vg)	3.50
*Smoked Sardines on Toast	6.00
Battered Prawns marie rose	7.00
Mixed Bread & Butter	4.20

## DAILY CATCH MAINS

*Catch of the Day - please check our specials boards*

*Traditional Mussels garlic & white wine	reg 14.00   lrg 20.00
*Shack Mussels bacon, cream & leek	reg 14.00   lrg 20.00
*Veal Escalope fried egg & brown butter	18.90
*Pan Fried Hake cuttlefish spaghetti	18.00
*Ravioli & Arrabiata Sauce (vg)	15.90

## SIDES

Dressed Seasonal Slaw Salad (vg)	3.90
Seasoned Bigbury Bay Potatoes (v)	4.50
Skinny Fries (vg)	3.80
Sweet Potato Fries (vg)	4.80
Roasted vegetables (v)	5.20

## LOCAL LOBSTER

Chilled with aioli or marie rose	38.00 per lb
Grilled with garlic butter or thermidor	add 4.00

LOCAL CRAB subject to availability with slaw salad, mayonnaise, lemon, bread	half   whole
Regular Crab	16.80   26.40

Dressed Crab boiled egg, mayo, fresh bread seasonal slaw	26.50
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## TO SHARE

All Aboard Platter Fruits de Mer 1/2 Crab, garlic and parmesan oysters, mussels, Scottish langoustines, gravadlax	38.00 pp
Seafood Feast Two Courses garlic butter shell on prawns followed by hand-dived scallop, mussels, catch of the day, provencal sauce, bread	34.00 pp
Surf and Turf 8oz Sirloin Steak, 1 1/4lb Lobster with Garlic Butter skinny fries, seasonal slaw, grilled tomatoes, mushrooms	58.00

## DESSERTS OF THE DAY

Mr Sir's Sticky Toffee Pudding, vanilla ice cream	7.50
*Chocolate Sponge with marmalade sauce, yoghurt & honey Ice-cream	7.50
Orange & Cardamom Crème Brûlée rhubarb & honeycomb	7.50
*Meringue Nest ginger chantilly, rhubarb compote	7.50
Add a scoop of ice cream	3.25

## ICE CREAM & OTHER TREATS

*Affogato vanilla ice-cream & single espresso shot	5.75
add amaretto	3.50
Cowlick   Salcombe Dairy Ice Cream 2 scoops	6.25
Ice Cream Rum & Raisin   Salt Caramel   Honeycomb   Chocolate	
Sorbet Mango   Raspberry (v)	
Selection of West Country Cheeses chutney & biscuits	8.50

### Seasonal Set Menu

2 Courses £17.90

3 courses £19.90

Select from menu items with an asterisk \* and mention set menu when ordering

### Take Away

A selection of home smoked fish, oysters, lobster, crab & other Shack favourites are ready for you to take home. Ask a member of staff for the Take Away menu.

### Dog Menu

After a long run on the beach, why not let our furry friends enjoy something delicious. Ask a member of staff for the menu. Dogs must be kept on the lead & on the floor.

(v) vegetarian (vg) vegan

A discretionary service charge of 12.5% will be added to all tables of 8 or more seats  
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