Thursday 7th November

Tide Times Low Water 20.32 (+2.18m) High Water 14.01 (+4.46m)

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

I taster 2.50 | 6 x 15.00

Bacon & Blue Cheese Garlic & Parmesan

Sgt Pepper

Tempura Batter

Devilled

A SELECTION OF HOT OYSTER TOPPINGS

Smoked Brie

"Cassino"

Chorizo & Tomato

3.00

3.00

5.00

6.50

3.50

3.50

4.00

3.50

4.00

3.50

4.00

32.00 pp

29.00 pp

50.00

5.00

2.90

5.50

7.50

STARTERS

Oyster Menu.

*Bruschetta		hlh (
Diuschetta	roastea squasn	, blue cheese (vg.	1

Born out of an oyster farm 30 years ago, means that oysters

will alway s be at the heart of our menu. We currently source

fully assured, purified Rock Oysters from a selection of local

suppliers. With immune systems low this time of year, as a

precautionary measure, we are exclusively serving our Hot

*Shack crab soup parmesan crouton

Hand Dived Scallops cumin sauce, carrot crumble

*Gravadlax, pickled vegetables, marie rose

Prawns, marie rose/ aioli

*Roast Carrots, gremolata & Dukkah mix (vg)

NIBBLES

6.50 Bigbury Bay Spiced Nuts (vg) 6.50 Manzenella Olives (vg)

9.00 Goat Cheese Bon Bon house chutney (v)

6.75 *Mackerel Pate, croutes

6.75 / 14.00 Sardines on Toast

6.00

DAILY CATCH MAINS

Catch of the Day - please check our specials boards

*Traditional Mussels garlic & white wine

*Shack Mussels bacon, cream & leek

*Mackerel, chilli & garlic greens

*Squash & Sage Ravioli, arrabbiata sauce (vg)

*Confit Duck sour cherry jus & autumn vegetables

SIDES

Seasonal Slaw Salad (vq)

reg 12.00/lrg 17.00 Bigbury Bay Potatoes (v)

 $_{\rm reg~12.00/~lrg~17.00}$ Skinny Fries (vg)

15.00 Sweet Potato Fries (vq)

14.00 Bread Basket and butter (vq)

14.00 Chilli and Garlic Greens (v)

LOCAL LOBSTER

Chilled aioli or marie rose

Grilled garlic butter or thermidor

32.00 per lb add 3.50

LOCAL CRAB subject to availability

Regular Crab

half 14.00 | whole 22.00

slaw salad, mayonnaise, lemon, bread

Dressed Crab slaw salad, mayonnaise, lemon, bread, egg 26.00

TO SHARE

All Aboard Platter (Fruits de Mer)

1/2 Crab, garlic and parmesan oysters, mussels,

mediterranean prawns & gravadlax

Seafood Feast

Two Courses cold prawns with aioli

followed by scallops, mussels, catch of the day, provencal sauce, bread

Surf and Turf 80z Sirloin Steak, 1 1/4lb Lobster with Garlic Butter

skinny fries, seasonal slaw, grilled tomatoes, mushrooms

DESSERTS OF THE DAY

*Lemon Creme Brûlée, honeycomb & pineapple

Greek Halwa Cake, mango sorbet & caramel oranges

*Sticky Toffee Pudding, vanilla ice cream

Shack Chocolate Taster:

Chocolate Pot, Chocolate Sorbet, Mini Brownie, Truffles

ICE CREAM & OTHER TREATS

6.50 *Affogato vanilla ice-cream & single espresso shot

6.00 add amaretto

Cowlick | Salcombe Dairy Ice Cream, 2 scoops

6.50 Ice Cream Rum & Raisin | Coffee| Honeycomb | Chocolate

7.95 Sorbet Peach & Bourbon | Mango | Raspberry (vg)

Selection of West Country Cheeses chutney & biscuits

Add a scoop of ice cream

Seasonal Set Menu

2 Courses £16

3 courses £18

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.