

Thursday 2nd January 2020

Tide Times  
Low Water 16.17 (+2.11m)  
High Water 22.15 (+4.48m)

### 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 2.50 | 6 x 15.00

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. With immune systems low this time of year, as a precautionary measure, we are exclusively serving our Hot Oyster Menu.

## A SELECTION OF HOT OYSTER TOPPINGS

Chorizo & Tomato  
Bacon & Blue Cheese  
Garlic & Parmesan

Devilled  
Cassino bacon, peppers, lime  
Smoked Brie

## STARTERS

\*Shack Crab Soup parmesan crouton 6.50  
Hand Dived Scallops pork cheek, cider sauce, sprout leaves 9.00  
\*Smoked Salmon pickled vegetables, marie rose 6.75  
Shell-on-Prawns marie rose/ aioli 6.75 / 14.00  
\*Pear & Blue Cheese Salad Chicory and Walnut (v) 6.00  
Lobster Cocktail gem tomato, marie rose 12.00

## NIBBLES

Bigbury Bay Spiced Nuts (vg) 3.00  
Manzenella Olives (vg) 3.00  
Anchovies on Toast 5.00  
Goats Cheese Bonbons (v) 5.00  
HamHock Terrine 5.00  
Pickled Shellfish 4.00

## DAILY CATCH MAINS

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

\*Traditional Mussels garlic & white wine reg 12.00/lrg 17.00  
\*Shack Mussels bacon, cream & leek reg 12.00/ lrg 17.00  
Wild Sea Bass Fillet roast vegetables 18.00  
\*Barley Stuffed Squash mixed leaves (vg) 14.00  
\*Shin of Beef & Mushroom Pie roast vegetables 16.00

## SIDES

Seasonal Slaw Salad (vg) 3.50  
Bigbury Bay Potatoes (v) 4.00  
Chilli & Garlic Greens (v) 3.50  
Skinny Fries (vg) 3.50  
Sweet Potato Fries (vg) 4.00  
Bread Basket & Butter (v) 3.50

## LOCAL LOBSTER

Chilled aioli or marie rose 32.00 per lb  
Grilled garlic butter or thermidor 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) 32.00 pp  
1/2 Crab, garlic and parmesan oysters, mussels, mediterranean prawns & gravadlax  
Seafood Feast 29.00 pp  
Two Courses cold prawns with aioli followed by scallops, mussels, catch of the day, provencal sauce, bread  
Surf and Turf 50.00  
8oz Sirloin Steak, 1 1/4lb Lobster with Garlic Butter, skinny fries, seasonal slaw, grilled tomatoes, mushrooms

## DESSERTS OF THE DAY

Sticky Toffee Pudding toffee sauce, vanilla ice cream 6.00  
\*Chocolate Pot white chocolate crema, shortbread 6.50  
\*Christmas Pudding rum sauce, brandy butter 6.50  
Caramel Clementine mango sorbet, honeycomb (vg) 6.00  
Add a scoop of ice cream 2.75

## ICE CREAM & OTHER TREATS

\*Affogato coffee ice-cream & single espresso shot 5.00  
add amaretto 2.90  
Cowlick | Salcombe Dairy Ice Cream, 2 scoops 5.50  
Ice Cream Rum & Raisin | Salt Caramel Honeycomb | Chocolate  
Sorbet Chocolate | Peach & Bourbon (vg)  
Selection of West Country Cheeses chutney & biscuits 7.50

### 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.