



DAILY CATCH MENU

Tuesday 18th July

Tide Times

Low Water 19:28 (+1.84)

High Water 13:06 (+4.64)

Our Menu

Our menu is written daily depending on what's been landed in the local waters each morning and ingredients that are in season on the land.

Sustainability

Is an important part of our ethos. We will only serve sustainably caught seafood and support many local causes such as the Lobster Hatchery and Fisherman's Mission.

Chef's Thoughts

This is an incredible time of year for us, we have some mouth-watering day boat fish and shellfish, stunning summer vegetables and freshly picked Devon berries.

Allergens

All of our recipes are crafted in house by our chefs, some contain nuts. If you have an allergy please let one of the team know so that we can recommend a tailored dish to suit your requirements.

Opening Hours

Daily 12-15:30pm & 5-9pm

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ROCK OYSTERS

Choose any combination of toppings 1 taster 2.50 | 6 x 15.00

Born out of an Oyster Farm 28 years ago means that Oysters remain at the heart of our menu. With the changing estuary conditions, we now source our fully assured, purified Rock Oysters from Constantine daily. We highly recommend experimenting with our hand crafted seasonal toppings...

STARTERS

Shack Crab Soup, cheese toast	6.00
Bruschetta, tomatoes, basil, balsamic glaze	6.50
Shell-on Prawns, cold, aioli hot garlic butter chilli & lime butter	7.00/12.50
Salmon & Dill Gravadlax, radish, beetroot, pea shoots	7.00
Brown Shrimp, potted in spicy butter, toast	7.25
Prawn Cocktail, gem & iceberg lettuce, marie rose sauce	7.25
Cuttle Fish, salt & pepper crust, aioli	7.25
Cornish Sardines, red pepper pesto, garlic bread	7.25
Diver Scallops, garlic butter	8.50

DAILY CATCH MAINS

Whole Gilt Head Bream, balsamic tomatoes, courgettes, red pepper pesto	17.00
Mussels, garlic & white wine bacon, cream & leek, bread	12.00/16.75
Hake Fillet, crab linguine, summer greens, spinach & basil pesto	19.00
Lemon Sole, lobster bisque	19.00
Hand picked Dressed Crab, grated egg, slaw, bread	19.50
Chef's Salad, pickled summer vegetables, croutons, leaves	12.50
Add Gravadlax	4.50
Sea Bass Fillets, quinoa salad, tomato salsa, garlic butter	18.00
Whole Mackerel, summer cracked wheat salad, mint yoghurt dressing	16.00

SIDES

Heritage Tomatoes & Red Onion	4.00
Seasonal Slaw Salad	3.50
Potato & Broad Bean Salad	4.00
Chef's Salad	4.75
Roasted Courgettes	4.00
Sweet Potato Fries	4.00
Skinny Fries	3.75

OYSTER TOPPINGS OF THE DAY

Au Naturel, Lemon wedge	Orange & Chilli
Red Wine & Shallot vinegar	Red Pepper Pesto
Spring Onion, Cucumber, Soy	Salsa Verde
Seaweed Salsa	Citrus Pearls
Apple & Crab Meat	Bloody Mary

LOCAL CRAB & LOBSTER

Lobster Chilled aioli, lemon	29.50 per lb
Lobster Grilled garlic butter chilli & lime butter thermidor—	add 2.50
Crab, slaw, mayonnaise, lemon, bread	18.00 whole 12.00 half
Spider Crab, slaw, mayonnaise, lemon, bread	16.00 whole

TO SHARE

All Aboard Platter—crab claws, shell-on prawns, au naturel oysters, mussels, crevettes, salmon gravadlax 32.00 p/p

Seafood Feast

Old bay pan fried shell-on prawns, followed by a pot of crab claws, mussels, crevettes, white wine & garlic broth mixed catch of the day, summer vegetable broth, bread. 27.50 p/p

Surf & Turf (for two only)

8oz Rib Eye Steak, Grilled Lobster (1 1/4 lb)
Garlic Butter & Skinny Fries 55.00
(27.50 p/p, 2 sharing only)

DESSERTS OF THE DAY

Sticky Toffee Pudding, salted caramel sauce & vanilla ice cream	6.00
Bay Leaf & Meadowsweet Panacotta, biscuit & fruit compote	6.00
Basil Crème Brulee honeycomb	6.00
Chocolate Brownie Sundae	6.50

ICE CREAMS & CHEESES

Affogato, latte ice cream, single espresso shot	4.50
Local Dairy ice cream or sorbet, 2 scoops	4.50
Ice Cream Chocolate Vanilla Strawberries & cream Ginger	
Sorbet Raspberry Mango	

The pink pearl 1 au naturel oyster, rose water, lime zest, raspberry sorbet 3.50

Cheese Board, Beenleigh Blue, Vulscombe Goats Cheese, Quicks Cheddar, crackers, chutney 7.50

WHAT'S ON AT THE SHACK...

Take Away Menu

Selection of oysters, lobster, crab and other shack favourites.

Prepared by us, ready for you to cook at home, or grill on the BBQ.

Prepared Lobster- £15 per lb
Cooked Local Crab - £7 per lb
Prawns - £8 per pint
Oysters - £1.25 each

Ask one of the crew for the full Take Away Menu.

Interactive Cookery Masterclasses

The next dates for our Cookery Masterclasses have been released!

Smoking & Curing
Saturday 9th September

Mexican Seafood
Saturday 7th October

£70 includes all equipment, take home your prepared seafood, nibbles and refreshments throughout, followed by a 2 course lunch with wine. A perfect gift too!

Shack Shop

Tea Towels 7.50 | Aprons 15.00
Shack Wine 8.50 | Old Bay 7.50
All aboard hampers with gift card 45.00

SUBSCRIBE

to our newsletter on our website to keep up to date with our secret locals offers and events

#OYSTERSHACK

On social media we select the best shack picture every month to win a £30 shack voucher.

Follow us and tag #oystershack

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WHITE WINES

17.00 bottle / 11.95 50cl carafe / 3.50 125ml - 4.65 175ml

Macabeo, Marques de Calado, Spain crisp - refreshing - pears - citrus

20.00 bottle / 13.95 50cl carafe / 3.95 125ml - 5.10 175ml

Pinot Grigio, Malandrino, Veneto delicate- pear - blossom

The Oyster Shack Sauvignon Blanc, Cotes de Gascogne bold - aromatic - grapefruit
Vinho Verde, Branco, Casel de Ventozela, Portugal effervescent - light - fresh - apples

25.00 bottle / 17.95 50cl carafe / 4.75 125ml - 6.50 175ml

Muscadet de Sevre et Maine Le Pallet, Loire, France dry - aromatic - peach blossom
Chardonnay/Viognier, Lorgetil, Les Terrasses, France rich - apricot blossom - smooth

30.00 bottle / 22.50 50cl carafe / 5.75 125ml - 7.95 175ml

Sharpham 2016 New Release - fresh and zesty citrus characteristics

Chenin Blanc, DeMorgenzoz DMZ, Stellenbosch, South Africa green apple - peach

Pinot Gris, Fairhall cliffs, Marlborough voluptuous - ripe - nectar - stunning

Riesling, Clos saint-Jacques, Alsace, France white peach - bright acidity - complex

Montagny, Bourgogne, France baked lemon - crisp - perfect with lobster Thermidor

Sauvignon Blanc, Fernlands, Marlborough, New Zealand ripe melon - gooseberry

35.00 bottle

Stone Fox, Chronic Cellars, Paso Robles, California glazed pear - creamy peach - bold

Albariño, Pazo San Mauro, Galicia, Spain stone fruit - white spice - invigorating

Gavi di Gavi, La Toledana, Piedmont, Italy peach - mineral - fresh - acacia blossom

45.00 bottle

Sancerre, Vignobles Berthier, Loire Valley, France gunflint - passion fruit - Asian spice

Chardonnay, Penfolds Bin 311, Tumbaramba, Australia white peach- grand cru-esq

THE OYSTER SHACK DRINKS MENU

ROSE WINES

17.00 bottle / 11.95 carafe / 3.50 125ml / 4.65 175ml

Violettes, Pays d'oc, France delicate - strawberry - cherry - dry

20.00 bottle / 13.95 carafe / 3.95 125ml / 5.10 175ml

Pinot Grigio Rose, Breganze, Italy strawberry - peach - light - blush

GIN BAR

All 25ml measures served with tonic, lemon/lime.

Chase 5.60

GinJar Elderflower 6.20

Salcombe 6.00

Wicked Wolf 6.00

Plymouth 5.15

Dr J 6.10

(best served with bitters)

RED WINES

17.00 bottle / 11.95 carafe / 3.50 125ml / 4.65 175ml

Sangiovese, Tavino, Italy soft - smooth - red berries - dried herbs

20.00 bottle / 13.95 carafe / 3.95 125ml / 5.10 175ml

Rioja, Los Bailadores, Spain rich - dark - cherry - black forest fruit

35.00 bottle **Purple Paradise, Chronic Cellars, California** bold - nutmeg - vanilla - spice

Sweet Petit, Chronic sellers, California sweet cherries - juicy blueberries

CHAMPAGNES, PROSECCO & SPRITZES

Prosecco, Corta Alta, Italy pineapple - pear drop - light - refreshing

Bottle 26.00, 125ml glass 5.95

Chandon Rose, Argentina red berry - soft - flavoursome - delicate spice bottle 40.00

Laurent-Perrier Brut, purity, freshness, elegance 59.00

Laurent-Perrier Cuvee Rose, raspberry, strawberry, red-current, black cherry 79.00

COCKTAILS

The Hugo, prosecco, elderflower, a hint of mint 7.00

Gin Blush, Plymouth Gin, raspberry, tonic & lime 7.00

Aperol Spritz aperol, prosecco & soda 7.00

Smokey Mary classic Bloody Mary made with Chase Smoked Vodka 6.50

Espresso Martini vodka, kahlua, espresso shot shaken over ice 7.00

Kir Royale crème de cassis topped with prosecco 6.50

Captain Collins Salcombe Gin, lemon infused syrup, thyme, Soda 6.50

ALCOHOL FREE

Mockito lime, garden mint, yuzu 4.00

Thyme Collins fresh lemon, thyme infusion 4.00

add a shot of your preferred spirit

SOFT DRINKS

Still/Sparkling Water 2.00 sml/3.75 large

Lemonade 2.55 | Coke & Diet coke 330ml 2.95

Fever Tree Tonic/ Slim Line 200ml 2.60 | Canada Dry Ginger Ale 125ml 1.75

Luscombe Juices

Orange juice | Cool Ginger Beer | Strawberry Crush

Sicilian Lemonade | Raspberry Crush | Elderflower Bubbly | Hot Ginger Beer
all 3.20

HOT DRINKS

Coffees, Hot Choc & Liqueur based

Americano / Espresso 2.20 | Double espresso 2.60

Latte | Flat white | Cappuccino | Mocha 2.80 | Macchiato 2.30 | Hot chocolate 2.70

Liqueur coffee 6.00 Shack black 6.50

add a shot of hazelnut, vanilla or salted caramel syrup 0.50

Teas

English Breakfast | Earl Grey | Green | Chamomile | Mint

BEERS, ALES, STOUTS, CIDER

Devon Rock Draught Lager, Bays, Devon, 4.8% ABV, Refreshing, clean, light,
Pint 5.20 / Half 2.60

Harbour Pilsner Lager, Cornwall, 5% ABV,
330ml can, long clean, bitters sweet 4.30

Hunter's Bluebeards, Devon, 5.1% ABV, 500ml,
pale ale, zesty, hoppy, smooth malt 4.70

Salcombe Brewery's Shingle Bay, Devon, 4.2% ABV, 500ml, 4.70 golden ale, citrus aroma,
crisp, light

Andsome Bay Cider, Hunters, Devon, 500ml,
4.8% ABV, sharp, medium-sweet cider 5.90

Ashridge Vintage Organic Cider, Totnes, Devon, 4.5% 330ml crisp, refreshing 4.30

Red Head Strawberry Cider, Hunts, Devon,
3.8% 500 ml sparkling, light, refreshing 5.59

Devon Pride, South Has Brewery, 3.8 ABV,
500ml, Golden ale, light taste 4.50

Becks Blue, Germany, 0.05% ABV, 275ml, alcohol free,
light, refreshing, 2.95

The Bucket Sharer

Grab an icy bucket of cool refreshment for the table

6 cans of **Harbour Pilsner Lager** or

6 bottles of **Ashridge Vintage Organic Cider**

24.00