



## DAILY CATCH MENU

Wednesday 1st October

Tide Times

Low Water 11:40 (+1.33)

High Water 17:46 (+ 5.5)

### 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 Autumn vegetables and freshly picked Devon plums

### 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 12-15:00pm & 6-9pm

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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...

## NIBBLES

Olives	3.00
Padron Peppers	4.00
*Breaded Whiting	4.50
Battered Prawns	5.00
Anchovies on Toast	4.00

## STARTERS

Shack Crab Soup, cheese toast	6.50
*Bruschetta, heritage beetroot, Vulscombe goat's cheese honey	6.50
Shell-on Prawns, cold with aioli   hot garlic butter   chilli & lime butter	7.00/12.50
Breaded Smelt, lemon & garlic aioli (our sustainable whitebait alternative)	6.75
*Smoked Salmon, pickled courgette, pea shoots	6.75
*Harrisa Sardines, dressed leaves	6.25

## DAILY CATCH MAINS

Whole Plaice, caper & sage butter	18.50
Herb Crusted Wild Turbot, gin braised cabbage, peas & pancetta	21.00
*Mussels, garlic & white wine   bacon, cream & leek, bread	12.50/17.25
*Roasted Hake Fillet, sautéed mixed greens	19.00
Sea Bass Fillets, chilli & garlic chard	19.50
*Fillets of Mackerel, roasted root vegetables, garlic butter	14.00
Chef's Salad, squash, onion, chick peas, goat's cheese Add Gravadlax / Smoked Salmon 4.00 or Crevettes 6.00	12.50
*Beef Stew, roasted old bay potatoes	18.00

## SIDES

Salcombe Gin Braised Cabbage, peas & pancetta.....	4.00
Buttered Mixed Vegetables.....	4.00
Warm Squash, chick pea salad & goats cheese .....	4.00
Roasted Honey Glazed Carrots .....	3.50
Old Bay Spice Roasted Potato & Onion .....	4.00
Sweet Potato Fries .....	4.00
Skinny Fries.....	3.75

## OYSTER TOPPINGS OF THE DAY

Au Naturel, Lemon wedge	Citrus Pearls
Red Wine & Shallot vinegar	Bloody Mary
Spring Onion, Cucumber, Soy	Grilled Chorizo & Chilli (cooked)
Apple & Crab Meat	Garlic Butter & Parmesan (cooked)
Orange & Chilli	Chilli & Lime (cooked)
Seaweed Salsa	Bacon, Peppers, Lime (cooked)

## LOCAL CRAB & LOBSTER

Lobster Chilled aioli, lemon	30.50 per lb
Lobster Grilled garlic butter   chilli & lime butter   thermidor	add 3.50
Crab, mixed leaves, mayonnaise, lemon, bread	18.00 whole   12.00

## TO SHARE

All Aboard Platter – crab, shell-on prawns, au naturel oysters, mussels, crevettes, smoked salmon..... 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, Provençal sauce, bread. ....27.50 p/p

### Surf & Turf (for two only)

8oz Sirloin Steak, Lobster (1 1/4 lb)  
Garlic Butter & Skinny Fries .....59.00  
(29.50 p/p, 2 sharing only)

## DESSERTS OF THE DAY

*Shack Chocolate Pot, white chocolate & coffee 'créma', Shack cookie	6.00
*Lemon Posset, fruit compote	6.00
Walnut Sponge Pudding, toffee pecan sauce, honey & yoghurt ice cream	6.00
*Basil Brûlée, honeycomb	6.00

## ICE CREAMS & CHEESES

Affogato, latte ice cream, single espresso shot	4.50
Ice cream or sorbet, 2 scoops	4.50

Local Ice Cream and Sorbet sourced from Cowlick Creamery & Salcombe Dairy

Ice Cream Chocolate | Ginger | Strawberries & Cream | Vanilla

Sorbet Mango | Raspberry

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

Cheese Board, Beenleigh Blue, Quicks Cheddar, Vulscombe goat's cheese crackers, chutney, candied walnuts 7.50

Dessert Wine - Moscatel, late harvest, Chile 4.50 glass | 22.50 bottle  
Port - Dixon's, 10 year old tawny, Portugal 3.85 glass | 20.00 bottle

## WHAT'S ON AT THE SHACK...

### October Offers

Seasonal set menu

2 courses £16

3 course £19

Select from menu items with an asterisk \*

Starts Oct 1st

### Interactive Cookery Masterclasses

The next dates for our Cookery Masterclasses have been released!

### 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

### Seasonal Deli Produce

Selection of home smoked fish, oysters, lobster, crab and other shack favourites.

Prepared by us, ready for you to enjoy at home.

### Smoked Mackerel / Salmon – £5

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.

### #OYSTERSHACK

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

Follow us and tag #oystershack

FB @oystershackbigbury

INSTA @theoystershack

TWIT @theoystershack

## WHITE WINES

18.00 bottle / 11.95 50cl carafe / 4.50 125ml - 5.65 175ml

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

21.00 bottle / 13.95 50cl carafe / 4.95 125ml - 6.10 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

26.00 bottle / 17.95 50cl carafe / 5.75 125ml - 7.50 175ml

**Muscadet de Sevre et Maine Le Pallet, Loire, France** dry - aromatic - peach blossom  
**Chardonnay/Viognier, Lorigeril, Les Terrasses, France** rich - apricot blossom - smooth  
**Picpoul de Pinet, Les Mouettes, Languedoc, France** summer fruits - creamy minerality

\* New \* **El Cante Gordello, Spain**, crunchy pear, floral, zest finish, remarkable texture

\*New\* **Greco ti Tufo, Italy**, herbs, exotic fruit, mineral finish, crisp & refreshing

31.00 bottle / 22.50 50cl carafe / 6.75 125ml - 8.95 175ml

\*New\* **El Cante Albarino, Spain**, fresh, minerals, vibrant citrus. \*New\*

**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

36.00 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

46.00 bottle

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

## THE OYSTER SHACK DRINKS MENU

### ROSE WINES

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

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

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

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

39.50 bottle

**Whispering Angel, France**, dry, crisp, peach, rose water, orange blossom

### GIN BAR

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

Chase 5.60

Wicked Wolf 6.00

Salcombe 6.00

Dr J 6.10

Plymouth 5.15

(best served with bitters)

### RED WINES

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

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

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

**Rioja, Monte Lagares, Spain** rich - black fruit - hint of liquorice

\*New\* **Pinot Noir, Three Realms, Romania** - delicate, cherry, red-berries, velvety

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

## CHAMPAGNES, PROSECCO & SPRITZES

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

Bottle 26.50, 125ml glass 5.95

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

**Laurent-Perrier Brut**, purity, freshness, elegance 5

Bottle 59.00, glass 11.95

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

## COCKTAILS

**The Hugo**, prosecco, elderflower, a hint of mint 7.50

**Aperol Spritz** aperol, prosecco & soda 7.50

**Smokey Mary** classic Bloody Mary made with Chase Smoked Vodka 7.50

**Espresso Martini** vodka, Kahlua, espresso shot shaken over ice 7.50

**Kir Royale** crème de cassis topped with prosecco 7

**Captain Collins** Salcombe Gin, lemon infused syrup, thyme, Soda 7.50

## ALCOHOL FREE

**Rocktails Distilled Botanical Drink** - Citrus Spritz 4.75

*Distilling Grapefruit Peel, Juniper, Lemon, Basil & Lavender creates a clean, complex, refreshing & sophisticated sparkling drink*

**Sunset sling** passionfruit, mango, guava 4.00

**Frozen Collins** lemon, fragrant thyme infusion 4.00

**Becks Blue Lager**, Germany, 275ml 3.50

## 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

**Rocktails** Citrus Spritz 4.75

### Luscombe Juices

Orange juice | Cool Ginger Beer |  
Sicilian Lemonade | Elderflower Bubbly  
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 | Cortado 2.60 |

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**

## BEERS, ALES, STOUTS, CIDER

**Devon Rock Draught Lager, Bays, Devon**, 4.8% ABV, Refreshing, clean, light,  
Pint 5.60/ Half 2.90

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

**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, Totness, Devon**, 4.5% 330ml crisp, refreshing 4.30

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

**Salcombe Brewery's Gold, Devon**, 4.2% ABV,  
330ml, a refreshingly hoppy light ale, 4.30

**Eddystone, South Hams Brewery**, 4.8% ABV, 500ml,  
golden pale ale, fruity, malty finish 4.70

### 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