

IN A TYPICAL
MONTH **THE OYSTER SHACK** WILL GET
THROUGH

**1200LB
OF MUSSELS**

**1400LB
OF CRAB**

**1200LB
OF LOBSTER**



WE WILL WELCOME 4800 'SHACKERS'
THROUGH THE DOOR WHO WILL ENJOY
DRINKING 1200 BOTTLES OF THE
OYSTER SHACK SAUVIGNON BLANC!



OYSTERS

A badge with every Oyster Taster!

- 1 taster au Naturel £1.75
(just one to see if you like it!)
- 1 taster with topping £2.00
- 6 au Naturel with red wine & shallot vinegar £8.50
- 12 au Naturel with red wine & shallot vinegar £17.00

- 6 "Casino" baked with lime, peppers, bacon, Worcestershire sauce & Tabasco £9.00
- 6 "Shack Spiced" baked with chorizo, chilli and coriander £9.50
- 6 "Garlic and Parm" grilled with garlic butter & parmesan £9.25
- 6 Pick 'n Mix Oysters choose any combination of toppings £10.50

SHELLS AT THE SHACK

Salcombe Lobster served cold with Marie Rose - & Market Price

grilled with thermidor add £2.95

hot with garlic butter add £2.50

Whole Salcombe Crab with mayo, bread, leaves, onion & cucumber chutney - & Market Price

Our crabs are not "dressed" we simply crack them & you do the rest.

FRUITS DE MER FOR TWO - £55.00

Whole Crab, Shell-on-Prawns, Oysters, Razor Clams, Crevettes, Mussels (lobster can be added, charged at Market Price)

Served on crushed ice with a selection of dips and bread.

Enjoy with a glass of Prosecco £3.95 a glass



SHACK FAVOURITES

- Moules Mariniere, white wine & garlic (1lb) - £8.50
- Moules Mariniere, white wine & garlic (1½lb) - £13.00
- Moules Provencale, tomato, garlic, basil (1lb) - £9.50
- Moules Provencale, tomato, garlic, basil (1½lb) - £14.00
- Chef's Non-Fishy Soup - £5.00
- Deep Fried Calamari, chilli salsa - £6.00/£12.00
- Crispy Whitebait, roasted garlic & lemon aioli - £6.50/£13.00
- ½ Pint / Pint Shell-On-Prawns - £6.00/£12.00 with Marie Rose

"Go on, add skinny fries!"

(Meat or Vegetarian option available upon request)

EXTRAS

- Skinny fries - £2.50
- Seasonal vegetables - £2.00
- Basket of home baked bread - £3.00
- Mixed leaves, vinaigrette - £2.50



www.oystershack.co.uk
twitter.com/theoystershack

Nuts, nut oils, and derivatives are used in our kitchen

