

Friday 2nd October

Tide Times

Low Tide 16:18 (1.45m)

High Tide 22:35 (4.54m)

Booking Times

Thursday - Saturday

Lunch 12:00 - 14:30

Dinner 17:00 - 19:30



Sustainability

It is an important part of our ethos.

We will only serve sustainably caught seafood and support local fishery causes.

We aim to serve the freshest fish and shellfish.

Certain items may be limited in availability depending on the fishing conditions of the previous week.

ROCK OYSTERS

4.00 | 6 x 21.00

Being born out of an oyster farm over 30 years ago means that oysters remain at the heart of our menu.

All our oysters are sourced as locally as possible. We highly recommend experimenting with our hand crafted seasonal toppings. Choose any number of oysters with any combination of toppings...

OYSTER TOPPINGS OF THE DAY

HOT TOPPINGS

1. Garlic & Samphire (Mo, SD)
2. Panko Fried chipotle mayo (G, E, Mo)
3. Beef & Guinness (G)

COLD TOPPINGS

4. Truffle, Hazelnut Vinaigrette (Mo, SD, N)
5. Bloody Margaret (Mo, Ce, F, G)
6. Red Wine Shallot Vinaigrette (Mo, SD)

NIBBLES

Mixed Nuts (N,P,G, Se)

Gordal Olives

Stuffed Peppers (D)

Shack Pickled Shellfish (Cr, SD, Mo)

Bread Board garlic dipping butter (D, G)

STARTERS

6.50	Confit Mushroom & Sea Vegetable Salad	12.50
6.50	Lobster Crumpet thermidor (G, Cr, F, D, Mo, Mu, SD)	16.00
6.50	Salmon Croque Madame celeriac remoulade (G, E, F, D, Mu, SD, Ce)	13.50
6.50	Satay Baked Scallops cauliflower, grapes, flaked almonds (Mo, N)	15.85
5.00	Ham Hock Terrine cider & apple chutney, toast (Ce, G, Mu, SD)	13.50

TODAY'S MAINS

Catch of the Day

see board

Lamb Rump anchovy, caper & samphire, truffle mash (F, D, SD)

30.00

Ray Wing chicken salt, marmite butter (G, F, D, Ce)

26.00

Tomato & Chorizo Mussels bread (Mo, G, SD)

22.00

Lobster Mac & Cheese salad (G, D, Cr, Mo, F)

32.00

Pistachio Crusted Hake crab sauce (F, D, N, SD, Ce)

26.00

Paneer Pakora grapes, cauliflower, flaked almond (D, N)

20.00

SIDES

	Fries	5.50
	Shack Salad (Mu, SD)	5.00
	Celeriac Remoulade (E, Ce, Mu, SD)	6.00
	Truffle Mash (D)	6.00
	Spinach & Samphire capers, garlic butter (D, SD)	6.00

LOBSTER & CRAB (subject to availability)

Local Crab mixed leaf salad, bread, aioli (Cr, D, Mu, SD, G, E)

see board

Local Lobster mixed leaf salad, garlic butter (Cr, D, Mu, SD)

see board

KIDS MENU (under 12's)

	Fish Goujons peas, fries (F, E, G)	10.50
	Penne Pasta pomodoro, cheese (G, D)	9.90
	add meatballs (SD)	3.90

ICE CREAM & OTHER TREATS

Affogato vanilla ice cream scoop, espresso shot (D)
add amaretto

6.75
3.90

Steamed Marmalade Pudding vanilla ice cream (G, D, E)

10.50

Chocolate & Cherry Tart cherry ripple ice cream (G, D, E)

10.50

Baked Miss Wenna chutney, toast (SD, D, G)

16.00

Devon Ice Cream & Sorbet

9.50

2 scoops, choose your flavours (N, D, E, G, So, Ce, Cr, Se, Mu, F, SD, Mo, L, P)

Ice Cream - vanilla | chocolate | honeycombe | cherry ripple | pistachio

Sorbet - lemon | raspberry

Kids Ice Cream 1 scoop, choose your flavour from above 5.00

Boozy Ice Creams - single scoop with a flavoured shot 8.50

"Lemon Sherbert" lemon sorbet & lemoncello

"Raspberry Ripple" vanilla ice cream, raspberry liqueur

Allergens (may contain in italics)

Ce-celery G-gluten Cr-crustacean E-egg F-fish D-dairy Mo-molluscs Mu-mustard
N-nuts P-peanut Se-sesame So-soya SD-sulphur dioxide L-lupin

Decarbonising the Shack

As a business we are committed to keeping our environment healthy and reaching carbon neutral.

Finger Bowls

Seafood can be messy, but that's part of the experience. Please ask us if you require a finger bowl.

Dog Menu

Something for your best friend
Fish Supper 8.50

WHITE WINES

Percheron, Chenin Blanc, Viognier	125ml 175ml bottle
South Africa - vibrant - stone fruits	6.75 8.50 32.00
Picpoul de Pinet, Les Girelles	7.80 10.00 37.00
France - bone dry - citrus - oyster pairing	
Gravel & Loam, Sauvignon Blanc	8.10 10.30 44.00
New Zealand - peach - gooseberry - citrus notes	
La Lancellota, Gavi	11.40 13.80 53.00
Italy - citrus fruits - apple - pear	
Chateau Casse, Muscadet Serve & Maine	39.00
France - fresh lemon - green apple - pear	
Moderne Allergorie, Assyrtiko	42.00
Greece - passion fruit - lemon - flint	
Azabache Barrel Fermented, Rioja	42.00
Spain - oak - pineapple - apple	
Pisano Cisplantino, Albariño	44.00
Uruguay - stone fruit - citrus - fresh	
Macon Charney, Clos de L'eglise	52.00
France - citrus - delicate - fresh	
Alain Geoffroy, Chablis	61.00
France - unoaked - white nectarine - stone fruits - long finish	
Roger Neveu, Sancerre	64.00
France - grapefruit - white flower - long finish	
Please ask a member of staff if you wish to see our very special One Bottle Wine List!	

GIN BAR

Oyster Shack Tidal Road - lemon - samphire	25ml 50ml
	4.95 9.25
Oyster Shack Avon Berry - gooseberry (N)	4.95 9.25
Plymouth - lemon - juniper berries	5.00 9.50
Mermaid Zest - grapefruit & cascade	5.75 11.00
Mermaid Pink - grapefruit	5.75 11.00
Papillon - grapefruit - juniper berries	5.75 11.00
add fever tree tonic	3.00

COCKTAILS

Kir Royal - prosecco - creme de cassis	11.75
Negroni - gin - vermouht - campari -	11.75
Aperol Spritz - aperol - prosecco - soda	11.75
Hugo Spritz - elderflower cordial - prosecco - soda	11.75

ROSÉ WINES

Les Vignobles Foncalieu, Piquepoul Rose	125ml 175ml bottle
France - lively - mineral - rose petals	7.85 9.60 33.00
Whispering Angel Provence	8.30 12.00 48.00
France - redcurrant - dried flower - spice	
Bantham Estate Rosé	7.80 10.00 41.00
Devon - strawberries - crisp - local	
Painted Wolf Pinotage Rosé	
South Africa - pomegranate - cranberry	44.00

CHAMPAGNE & SPARKLING

Le Dolci Colline, Prosecco	125ml 8.15 bottle 39.00
Italy - classic - dry - refreshing - delicious - floral	
Oyster Shack Brut, Champagne	125ml 12.95 bottle 72.00
France - white peach - citrus notes - almond	
Graham Beck, Rosé Brut	60.00
South Africa - fresh berry - elegant	
Laurent-Perrier Brut, Champagne	89.00
France - white fruits - brioche - honeysuckle	
Dom Pérignon 2015 Vintage	280.00
France - brioche, almond, lemon, apple	

RED WINES

Frunza, Pinot Noir	6.85 8.60 32.00
Romania - cherry & plum - medium body - slight spice	
La Reine de L'Arenite, Fleurie	47.00
France - morello cherry - black forest gateaux	
Glorioso Gran Reserva 2015, Rioja	74.00
Spain - elegant - blueberry - red fruits	
Cloudy Bay, Pinot Noir	78.00
New Zealand - fine tannins - elegant - cherry	

DESSERT WINE & PORT

Deen DeBortoli Dessert Wine	bottle 500ml 36.00 75ml 6.50
sweet - citrus - apricot	
Tawny Port	75ml 6.50
smooth - complex - refined	
DelaForce White Port	75ml 6.50
smooth - fruity - elegant	

On Tap...

Devon Rock Lager - pint 6.95/half 4.00
4.5% - refreshing - clean - light (G)
Harbour Session IPA - pint 6.95/half 4.00
4.3% - refreshing - light golden - crisp (G)
Devon Red Cider - pint 6.95/half 4.00
4.5% - rich apple - citrus bite - medium dry (SD)

Bottles

Devon Dumpling - 500ml 5.90
5.1% - full bodied - golden brown (G)
Topsail Amber Ale - 500ml 5.70
4% - deep amber - toasted hops (G)
Guinness Zero - 500ml 5.80
0.0% - bitter - sweet - velvety (G)
Guinness - 500ml 6.10
4.1% - bitter - sweet - velvety (G)
Tall Order Golden Ale - 500ml 5.90
4.7% - citrus - hops - proceeds go to
Paignton Zoo (G)

Berry Lane Cider - 500ml 5.90

3.4% - raspberry - sweet - tart (SD)

Elderflower Cider - 500ml 5.90

4.0% - elderflower - subtle sweetness (SD)

Rock Steady Craft Lager - 330ml 4.50

1% - **low alcohol** - refreshing - crisp - light (G)

Devon Red Zero Cider - 500ml 6.00

- 0.5% - medium dry (SD)

SOFT DRINKS

Frobishers Tomato Juice	4.50
vine ripened tomatoes	
Luscombe Juices	4.50
apple - orange - sicilian lemonade - elderflower bubbly	
Fever-Tree Tonic	3.00
please ask about our flavours	

Still / Sparkling Water	4.50
Coca Cola	3.50
Diet Coke	3.50
Coke Zero	3.50
Schweppes Lemonade	3.50
Schweppes Ginger Beer	3.50

HOT DRINKS

Coffee - frothed charger blend - americano, espresso, double espresso, latte, flat white, mocha cappuccino, macchiato, cortado - all 4.00

Teas - english breakfast, earl grey, green - camomile - peppermint - all 3.75