

Sunday 17th August 2025

Tide Times

Low Water: 18:29 (+1.98m)

High Water: 12:09 (+4.59m)

Booking Times

Everyday

Lunch 12:00 - 14:30

Dinner 17:00 - 20:45

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

- | | |
|---|-----------------------------------|
| 1. Red Wine Shallot Vinaigrette (Mo, SD) | 4. Horseradish & Apple (Mo, SD) |
| 2. Pickled Cucumber, Dill Creme Fraiche (Mo, SD, D) | 5. Lime & Old Bay (Mo) |
| 3. Truffle, Hazelnut Vinaigrette (Mo, SD, N) | 6. Bloody Margaret (Mo, Ce, F, G) |

Add a glass of Laurent-Perrier Champagne - 12.95

NIBBLES

Shack Pickled Shellfish	cockles, mussels, clams	6.50
Gordal Olives		6.50
Mixed Nuts	(N,P,G, Se)	6.50
Anchovy Banderillas	(F)	6.50
Old Bay Popcorn	(F, CR, Mo, SD)	4.50
Hummus	baharat, flat bread (SE, G, So)	9.00
Mixed Nibble Platter	(a selection of all the nibbles)	22.00

STARTERS

Smoked Mackerel Pate	pickles, flatbread (F, D, Mu, SD, G,)	12.50
Octopus Tostado	red onion, cucumber, peppers, lime (Mo)	11.00
BBQ Hand Dived Scallops	celeriac, black pudding crumble (Mo, G, Mu, SD, Ce)	15.85
Five Spiced Pork Belly Salad	peashoots, cucumber, apple (SD, So, Se, P)	11.00
Miso Aubergine Sesame Salad	(So, Se, G)	10.00
Spider Crab & Saffron Croquettes	aioli (E,G,D,F,Cr,Mu,So,Mo)	10.00

TODAY'S MAINS

BBQ Catch of the Day	side salad of the day	see board
Vegan Burger	vegan cheese, salad, fries (Ce, G, So, Mu, SD, L)	21.00
Coleman's Cheeseburger	bacon, burger sauce, salad, fries (G, D, SD, Mu, E, Ce)	21.00
Traditional Mussels	garlic butter, white wine, bread (Mo, D, G, SD)	24.00
BBQ Tofu	teriyaki sauce, slaw (Se, So, SD, G)	20.00
BBQ Jerk Brisket	bacon beans (SD, Mu, Ce)	25.00

LOBSTER & CRAB (subject to availability)

Local Lobster	garlic butter, mixed leaf salad (Cr, D, Mu, SD)	see board
Local Crab	mixed leaf salad, bread, aioli (Cr, D, Mu, SD, G, E)	see board

SIDES

Fries	5.50
Shack Salad (Mu, SD)	5.50
Bread Board	butter, sea salt (G, D)
Seaweed & Sesame Slaw	(Se, So, G)
Spinach & Fennel Potato Salad	6.00

KIDS MENU (under 12's)

Catch of the Day	salad, fries (F, So, Mu, SD, Ce)	10.50
Penne Pasta	pomodoro, cheese (G, D)	9.90
Kids Hotdog	frankfurter, salad, fries (G, Mu, SD)	10.50

ICE CREAM & OTHER TREATS

Affogato	vanilla ice cream scoop, espresso shot (D)	6.75
	add amaretto	3.90
Chocolate Orange Brownie	vanilla ice cream (D, E, So)	10.25
Churros	biscoff sauce, chocolate sauce (G, So)	10.25
Sharpham Rustic Garlic & Chive	chutney, crackers (D, G, Ce, Mu, N)	13.50
	add a trio of port to your cheeseboard - see reverse	
Citrus Pearl	oyster, lemon sorbet, yuzu pearls (Mo)	4.75

Devon Ice Cream & Sorbet	2 scoops, choose your flavours (N, D, E, G, So, Ce, Cr, Se, Mu, F, SD, Mo, L, P)	9.00
Ice Cream - vanilla chocolate honeycomb vanilla and "hazelnut-less"		
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
"Chocolate Orange Bomb"	chocolate ice cream & chocolate orange gin	
"Lemon Sherbet"	lemon sorbet, limoncello	
"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. To support this mission, we have added a small 99p donation to help us fund a raft of improvements to the Shack. You can find out more about our commitment to this on our website. Let us know if you's prefer to opt out!

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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	5.90 7.50 29.00
Ca' Di Ponti, Grillo	6.00 8.20 32.00
Italy - ginger - stone fruit - nutty	
Picpoul de Pinet, Les Girelles	6.95 8.60 35.00
France - bone dry - citrus fruits - oyster pairing	
Gravel & Loam, Sauvignon Blanc	7.75 9.80 42.00
New Zealand - peach - gooseberry - citrus notes	
Chateau Casse, Muscadet Serve & Maine	38.00
France - fresh lemon - green apple - pear	
Laurent Miquel, Albarino	39.00
France - orchard fruits - citrus - tropical	
Moderne Allergorie, Assyrtiko	42.00
Greece - passion fruit - lemon - flint	
Azabache Barrel Fermented, Rioja	42.00
Spain - oak - pineapple - apple	
La Lancellota, Gavi	48.00
Italy - citrus fruits - apple - pear	
Macon Villages, Domaine Fichet	52.00
France - tropical - delicate - smooth	
Alain Geoffroy, Chablis	58.00
France - unoaked - white nectarine - stone fruits - long finish	
Roger Neveu, Sancerre	61.00
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
Oyster Shack Avon Berry - gooseberry (N)	4.30 8.20
Plymouth - lemon - juniper berries	4.30 8.20
Plymouth - lemon - juniper berries	4.40 8.30
Mermaid Zest - grapefruit & cascade	4.90 9.60
Salcombe Start Point - grapefruit	5.50 10.80
Salcombe Rose Sainte Marie - grapefruit	5.50 10.80
Papillon - grapefruit - juniper berries	5.50 10.80
add fever tree tonic	2.90

COCKTAILS

Kir Royal - prosecco - creme de cassis	10.75
Negroni - gin - vermouth - campari -	10.75
Frozen Hugo Spritz - prosecco - elderflower - mint	10.75
Salcombe Pink Gin Spritz - aperol - mediterranean tonic	10.75
Frozen Aperol Spritz - aperol - prosecco	10.75
White Port & Tonic - delaforce port - cucumber	9.00

BEER & CIDER

ON TAP...

Devon Rock Lager - pint 6.90/half 3.80	
4.5% - refreshing - clean - light (G)	
Devon Cove Pale Ale - pint 6.90/half 3.80	
4.1% - english malts - smooth - refreshing (G)	
Devon Red Cider - pint 6.90/half 3.80	
4.5% - rich apple - citrus bite - medium dry (SD)	

BOTTLES

Devon Dumpling - 500ml 5.60	
5.1% - full bodied - golden brown (G)	
AHOY Golden Ale - 500ml 5.60	
4.7% - gorgeous golden - hops (G)	
Topsail Amber Ale - 500ml 5.40	
4% - deep amber - smooth - toasted hops (G)	
Guinness Zero - 500ml 5.50	
0.0% - bitter - sweet - velvety (G)	
Guinness - 500ml 5.80	
4.1% - bitter - sweet - velvety (G)	

Apple Rose Blush Cider - 500ml 5.40	
4.0% - medium sweet - pinot blush (SD)	
Elderflower Cider - 500ml 5.90	
4.0% - elderflower - subtle sweetness (SD)	
Rock Steady Craft Lager - 330ml 4.20	
1% - low alcohol - refreshing - crisp - light (G)	
Devon Red Zero Cider - 500ml 5.90	
-0.5% - medium dry (SD)	

ROSE & ORANGE WINES

Maison, Cuvee Prestige France - aromatic - fruity	125ml 175ml bottle
6.00 8.20 32.00	
Whispering Angel Provence	7.90 11.50 46.80
France - redcurrant - dried flower - spice	
Tanti Petali, Pinot Grigio Rosato	32.00
Italy - light - pear - bright - fresh	
Orange, Orange Natural Wine	36.00
Romania - stone fruits - pear - elegant finish	
Painted Wolf Pinotage Rose	42.00
South Africa - pomegranate - cranberry	
Whispering Angel Rose (Magnum)	90.00
France - redcurrant - dried flower - spice	

CHAMPAGNE & SPARKLING

Le Dolci Colline, Prosecco	125ml 7.75 bottle 38.00
Italy - classic - dry - refreshing - delicious - floral	
Laurent-Perrier Brut, Champagne	125ml 12.95 bottle 72.00
France - white fruits - brioche - honeysuckle	
Graham Beck, Rosé Brut	50.00
South Africa - fresh berry - elegant	
Sharpham, Classic Cuvee	75.00
South Devon - rich - toasty - creamy	
Dom Pérignon 2015 Vintage	280.00
France - brioche, almond, lemon, apple	

RED WINES

Frunza, Pinot Noir	6.90 8.00 32.00
Romania - cherry & plum - medium body - slight spice	
Waqi, Malbec	39.00
Argentina - ripe plum - cherry - sweet spices	
La Reine de L'Arenite, Fleurie	45.00
France - morello cherry - black forest gateaux	
Glorioso Gran Reserva 2015, Rioja	70.00
Spain - elegant - blueberry - red fruits	
Cloudy Bay, Pinot Noir	75.00
New Zealand - fine tannins - elegant - cherry	

DESSERT WINE & PORT

Deen DeBortoli Dessert Wine	bottle 500ml 34.00 75ml 5.95
sweet - citrus - apricot	
Tawny Port	75ml 5.80
smooth - complex - refined	
DelaForce White Port	75ml 4.80
smooth - fruity - elegant	
Croft Pink Port	75ml 6.80
strawberry - raspberry - blueberry	
Trio of Port	11.50
50ml tawny - 50ml white - 50ml pink	

SOFT DRINKS

Frobishers Tomato Juice	3.20
vine ripened tomatoes	
Luscombe Juices	4.50
apple - orange - cool ginger beer - hot ginger beer - sicilian lemonade - elderflower bubbly	
Fever-Tree Tonic	2.90
please ask about our flavours	

Still / Sparkling Water	4.20
Coca Cola	2.75
Diet Coke	2.75
Coke Zero	2.75
Schweppes Lemonade	2.75
Schweppes Ginger Ale	2.75

HOT DRINKS

Coffee - Owens organic gara roast americano, espresso, double espresso, latte, flat white, mocha cappuccino, macchiato, cortado - all 3.60
Teas - english breakfast, earl grey, green - camomile - peppermint - all 3.20