

SAMPLE MENU

Tide Times

Low Water 13:56 (0.63m)

High Water 20:07 (5.57m)

Opening Times

Friday - Sunday

Lunch 12.00 - 14.30

Friday - Saturday

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

ROCK OYSTERS

1 taster 3.00 | 6 x 18.00

Born out of an oyster farm 30 years ago means that oysters remain at the heart of our menu. All our oysters are locally sourced.

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

COLD

Au Natural

Red Wine & Shallot Vinegar

Fennel and Yuzu

Rhubarb Granita

Bloody Margaret

(with our own Oyster Shack Gin)

Spring Onion, Cucumber & Soy

Pickled Ginger & Wasabi

NIBBLES

Grilled Olives olive oil

Smokehouse Mixed Nuts

Hummus dukkah, toasted flat bread

Stuffed Peppers stuffed with cream cheese

Pan Con Tomato bread, garlic, oil tomato

4.00

4.50

5.00

5.00

5.00

STARTERS

Chilled Prawn Crunchy Taco lime, chilli, mango

Smoked Mackerel Salad pickled onions, capers

Deli Farm Charcuterie Cured Meats

Hand Dived BBQ Scallops cauliflower puree,

pine nuts, golden raisins

Heritage Tomato Salad bocconcini

Spider Crab & Saffron Croquettes aioli

7.00

8.50

9.50

12.00

8.00

6.50

TODAY'S MAINS

BBQ Catch of the Day side salad of the day

BBQ Spiced Pork Chop Shack slaw salad

Traditional Mussels garlic, white wine, bread

Coleman's Cheese Burger chipotle ketchup, gherkin, salad, fries

Halloumi Burger red pepper, salad, fries

BBQ Cauliflower Steak satay sauce & cashews

see board

26.00

14.00

18.00

17.00

16.00

SIDES

Skinny Fries

Seaweed & Sesame Slaw

Mixed Leaf Salad

Bread Basket sea-salt butter

3.90

4.00

4.00

5.00

LOBSTER

Lobster garlic butter, mixed leaf salad

45.00 per lb

KIDS MENU (under 12's)

Catch of the Day salad, fries

Kids Cheese Burger salad Fries

Penne Pasta tomato sauce, cheese

9.00

9.00

8.50

ICE CREAM & OTHER TREATS

Affogato vanilla ice cream scoop & single espresso shot
add amaretto

Vanilla Panna Cotta rhubarb compote, short bread

Godminster Cheddar chutney, crackers

add a glass of port

Churros dulce de leche, chocolate sauce

5.00

3.50

7.50

8.00

3.85

7.50

Ice Cream & Sorbet 2 scoops, choose your flavours...

Ice cream - clotted cream vanilla | chocolate | honeycomb | rum & raisin

Sorbet - raspberry | mango

Kids Ice cream

7.00

7.00

4.00

COVID Safe

We've implemented some new COVID safe measures here at The Shack - please do follow the guidelines in place while you're here with us :)

Carbon Free Dining

To help improve our carbon neutral footprint, we're adding 99p to every bill which pays for the planting of one fruit tree. Let us know if you'd prefer to opt-out!

Dog Menu

Something for the love of your life

Fish Supper 6.50

We prefer card payments, though we do accept cash.
However we do not give change for cash payments in order reduce the risk of transmitting infection.

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WHITE WINES

bottle | 175ml | 125ml

Cape Marlin, Chenin Blanc	27.00 7.50 5.90
South Africa - rounded - bright - stone fruits	
Araldica, Cortese	28.00 7.90 6.20
Italy - green apple - ripe grapefruit - lime	
Ai Galera 'Mistico'	28.00 7.90 6.20
Portugal- indigenous grapes, smooth, juicy	
Picpoul de Pinet, Montredon	34.00 8.30 6.75
France- bone dry, citrus fruits, pair with oysters	

Blanc Pescador, Castillo Perelada bottle 30.00

Spain - sprits y - aromatic dry - delicate

Organic Verdejo, Sinfonia

Spain - fresh, stone fruit, zesty lime on the finish 33.00

Muscadet Sevre & Maine,

France - sur lie, dry, peach, pear 34.00

Calancombe Estate Vintage Reserve 2019 *NEW*

South Devon, Pinto Gris, Bacchus, Madeleine Angevine 34.00
blend fresh - crisp - touch of peach

Sauvignon Blanc, Riversdale

New Zealand - peach, gooseberry , citrus notes. 39.00

Marques de Atillo, Rioja

Spain - well balanced aroma, fruit and floral tones 36.20

Lusco Albarino

Spain - bright, full, rounded palate 42.00

Riesling, Lawson Dry Hills

New Zealand - dry, crisp, elegant, pair with crab 42.00

Koshu Sur Lie, Chateau Mercian

Japan- delicate, refreshing, notes of fresh lime 44.00

Chablis , Domaine de la Motte

France - pure minerals, floral aromas, delightfully balanced 45.00

Babylonstoren, Chardonnay 2017

South Africa - butterscotch - vanilla - fresh citrus 55.20

Sancerre, Domain De Bonnard

France - gunflint - passion fruit - Asian spice 55.20

CHAMPAGNE & SPARKLING

Prosecco, Doc, Extra Dry, La Fornarina bottle 33.50 | 125ml 7.20

delicate - particularly fruity - refreshing

Cremant d'Alsace, Gustave Lorentz

Baked apple - smokey pear - refreshing, strong acidity 65.00

Deutz Champagne Brut

Acacia flowers, , brioche, silky texture 65.00

Deutz Rose Champagne

Raspberry - strawberry - cherry, elegant palate 81.00

ROSE WINES

Peregrino, Rose (V)

Chile - Clean - Dry - Sour Cherry 25.00 | 7.60 | 6.00

Pinot Grigio Rosé

Italy - strawberry - peach - light - blush 27.50

Saint Louis de Provence

France - Fresh - Vibrant - dry - notes of berries 38.50

Babylonstoren

South Africa - raspberry & rose petal - subtle acidity 42.00

Sancerre Rosé Domaine Bonnard

France - dry- light & fresh - summer fruits 49.00

RED WINES

Shiraz, Cape Marlin

South Africa - dark fruit - sweet spice - smooth 28.00 | 7.90 | 6.20

Malbec, Pablo Cortez (V)

Argentina - blueberries - plum- mocha 34.00

Pinot Noir, Neptune Point

New Zealand- cherries - well balanced- silky 39.00

Fleurie, La Reine de L'Arenite

France - floral - light - aromatic 45.00

DESSERT WINE & PORT

Chataeu Belingard

Rich, smooth and balanced bottle 500ml 34.00 | 75ml 5.95

Dixons Port

Smooth, complex, refined bottle 750ml 35.00 | 75ml 3.85

COCKTAILS

Shack Pearl - Oyster Shack craft gin, homemade rhubarb 9.90

syrup, light tonic 6.20

Pink Gin Spritz - pink gin, aperol, mediterranean tonic 9.90

Hugo - prosecco, elderflower, soda water, mint & lime 9.90

Aperol Spritz - aperol, prosecco, soda splash, orange 9.90

Kir Royal - prosecco, creme de cassis 8.00

Negroni - gin, vermouth, campari, orange 7.00

GIN BAR

served with a range of Fever-Tree Tonics

Oyster Shack- blended with coastal herbs & foraged spices 6.30

Plymouth - lemon & juniper berries 6.20

Salcombe - grapefruit & juniper berries 7.60

Salcombe Rose Sainte Marie - grapefruit 7.60

Dartmouth - locally distilled, juniper berries and floral notes 7.90

Papillon - from dartmoor - gorse flower 7.60

- supports Save the Butterflies

BEERS ALES STOUTS CIDER

Devon Cove Pale Ale - pint 5.80/half 3.20

4.1% - English malts, smooth and refreshing

Salcombe Sundrop - 330ml 4.90

4.6% fruity, citrusy aroma, gluten free & vegan

Salcombe Ocean Cider - 500ml 5.50

4.5% full bodied, medium dry, traditional cider

Devon Rock Lager - 330ml 4.5% 4.00

refreshing, clean, light

Devon Red Cider - 500ml 5.50

4.5% rich apple & citrus bite, medium dry

Devon Mist Cider - 500ml 5.50

4.5% cloudy, rich autumnal, medium sweet

Old Blossom - 500ml 5.50

4.0% cider with elderflower, summer

Berry Lane - 500ml 5.50

4.0% cider with raspberries, delicious

Topsail Amber Ale- 500ml 5.00

4% Deep amber, smooth, toasted hops

Dartmoor Jail Ale - 500ml 5.20

4.8% full bodied, golden brown

Guinness - 500ml 5.30

4.2% bitter & sweet, velvety finish

Rock Steady Craft Lager - 330ml

3.90

1% - low alcohol - refreshing, crisp, light

SOFT DRINKS & ALCOHOL FREE

Turner & Hardy Tomato Juice - 3.20

vine ripened tomatoes, lightly spiced

Luscombe Juices -

Ginger Beer, Hot Ginger Beer, Orange,

Elderflower Bubbly, Sicilian Lemonade - 3.20

Still/Sparkling Water large 3.75

Coke 2.75 | **Diet Coke** 2.50

7up 1.50

Fever-Tree Tonic - 2.60

ask about our flavours

Schweppes Ginger Ale - 2.50

HOT DRINKS

Coffee - Americano, Espresso, Double

Espresso, Latte, Flat White, Mocha

Cappuccino, Macchiato, Cortado - all 2.80

Teas - English Breakfast, Earl Grey,

Green Camomile, Peppermint - all 2.30

Hot Chocolate - 3.20