

Sunday 19th November 2023

Tide Times

Low Water: 15:45 (+1.68m)

High Water: 09:23 (+4.82m)

Opening Times

Friday - Saturday  
Lunch 12.00 - 14.30  
Dinner 17.30 - 20.00

Sunday  
Lunch 12:00 - 14:30



**Text**

**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.

**ROCK OYSTERS**

1 taster 3.50 | 6 x 19.00

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 TOPPINGINGS OF THE DAY**

**HOT TOPPINGINGS**

1. Garlic & Samphire
2. Chorizo & Tomato
3. Teriyaki & Spring Onion

**COLD TOPPINGINGS**

4. Truffle & Hazelnut
5. Shallot & Red Wine Vinaigrette
6. Bloody Margaret

**NIBBLES**

- Marinated Gordal Olives
- Mixed Smokehouse Nuts
- Stuffed Peppers cream cheese
- Shack Pickled Shellfish
- Cocktail Chorizo

**STARTERS**

- |      |                  |  |       |
|------|------------------|--|-------|
| 5.00 | Torched Mackerel | apple & celeriac, horseradish cream      | 11.00 |
| 5.00 | Smoked Fishcake  | poached egg, caper & chive sauce         | 9.50  |
| 6.00 | Five Spiced Tofu | teriyaki, samphire, spring onion, sesame | 9.50  |
| 6.00 | Chicken Terrine  | black garlic mayonnaise                  | 9.75  |
| 6.00 | Scallops         | pumpkin puree, chicken jus & crispy skin | 13.50 |

**TODAY'S MAINS**

- |  |                      |  |
|--|----------------------|--|
|  | Catch of the Day     | see board                                |
|  | Braised Beef Cheek   | onion, carrot & turnip 22.00             |
|  | Miso Glazed Kohlrabi | bok choy, tenderstem broccoli 16.50      |
|  | Thai Mussels         | coconut, chilli & lemongrass broth 18.50 |
|  | Clam Tagliatelle     | garlic & tomato dressing 18.00           |
|  | Lobster Burger       | truffle & hazelnut slaw, fries 32.00     |

**SIDES**

- |  |                         |                              |
|--|-------------------------|------------------------------|
|  | Fries                   | 4.50                         |
|  | Baked New Potatoes      | rosemary, garlic 5.00        |
|  | Bread Basket            | seaweed butter 4.00          |
|  | Buttered Chard          | samphire, garlic butter 6.00 |
|  | Truffle & Hazelnut Slaw | 6.00                         |
|  | Mixed Leaf Salad        | 4.50                         |

**LOBSTER & CRAB**

- |  |            |   |
|--|------------|---|
|  | Lobster    | garlic butter, mixed leaf salad 52.00     |
|  | Whole Crab | mixed leaf salad, bread, mayonnaise 36.00 |

**KIDS MENU** (under 12's)

- |  |                  |   |
|--|------------------|---|
|  | Catch of the Day | salad, fries 9.50                               |
|  | Penne Pasta      | tomato sauce, cheese (add meatballs £3.00) 8.00 |

**ICE CREAM & OTHER TREATS**

- |  |                      |   |
|--|----------------------|---|
|  | Affogato             | vanilla ice cream scoop & single espresso shot add amaretto 6.00 / 3.50 |
|  | Lemon Polenta Cake   | lemon curd, ginger ice cream 8.50                                       |
|  | Tiramisu             | 8.50  |
|  | Dessert Sharer Board | lemon tart, tiramisu, macarons, marshmallows 15.00                      |
|  | Westcountry Cheese   | crackers & red onion jam 13.50  |
|  | Add port to          | your cheeseboard - see reverse for choices                              |

**Local Devon Ice Cream & Sorbet**

- |  |   |  |
|--|---|--|
|  | 2 scoops, choose your flavours  |  |
|  | Ice Cream - vanilla   chocolate   honeycomb   blackcurrant & cream   ginger | 7.00   |
|  | Sorbet - mango   raspberry  |  |
|  | Kids Ice Cream  | 1 scoop, choose your flavour from above 4.00 |
|  | Boozy Ice Creams!   | single scoop with a flavoured shot 7.50      |
|  | "Chocolate Orange Bomb"   | chocolate ice cream & chocolate orange gin   |
|  | "Apple Pie & Cream"   | clotted cream vanilla & apple pie moonshine  |
|  | "Lemon Meringue"  | vanilla ice cream & limoncello               |
|  | "Rhubarb and Custard"   | vanilla ice cream & rhubarb liqueur          |

**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 by carbonfreedining.org. Let us know if you'd prefer to opt-out!

**Finger Bowls**

Seafood can be messy, but that's no 'claws' for concern. Please ask us if you need a finger bowl.

**Need a Straw?**

We have reusable ones on sale for 1.00

**Dog Menu**

Something for your best friend  
Fish Supper 6.50

## WHITE WINES

125ml | 175ml | bottle

<b>Cape Marlin, Chenin Blanc</b>	5.90   7.50   27.00
South Africa - apple - honeyed - stone fruits	
<b>Araldica, Cortese</b>	6.20   7.90   28.00
Italy - honeysuckle - ripe grapefruit - lime	
<b>Ai Galera, 'Mistico', Verdelho, Ferno Pires</b>	28.00
Portugal - fruity - smooth - juicy	
<b>Picpoul de Pinet, de la Madone</b>	6.75   8.30   34.00
France - bone dry - citrus fruits - oyster pairing	
<b>Organic Verdejo, Sinfonia</b>	33.00
Spain - fresh - vibrant - grassy	
<b>Guy Saget Muscadet Sevre &amp; Maine Sur Lie</b>	34.00
France - fresh lemon - green apple - pear	
<b>Marques de Reinos, Rioja</b>	37.00
Spain - medium bodied - fresh pear	
<b>Sauvignon Blanc, Riversdale</b>	39.00
New Zealand - peach - gooseberry - citrus notes	
<b>Calancombe Estate Vintage Reserve</b>	42.00
South Devon - Madeleine Angevine - peach - crisp	
<b>Lusco Albarino</b>	42.00
Spain - juicy pear - lemon - fruity	
<b>Chablis, Domaine Daniel Séguinot</b>	45.00
France - unoaked - white nectarine - stone fruits - long finish	
<b>Sancerre, La Perriere</b>	55.00
France - acacia - white flower - crisp	

## GIN BAR

<b>Oyster Shack Tidal Road</b> - lemon - samphire	6.50
<b>Oyster Shack Avon Berry</b> - gooseberry - elderflower	6.50
<b>Plymouth</b> - lemon - juniper berries	6.20
<b>Salcombe Start Point</b> - grapefruit	7.60
<b>Salcombe Rose Sainte Marie</b> - grapefruit	7.60
<b>Dartmouth</b> - lemon - juniper berries	7.90
<b>Papillon</b> - grapefruit - juniper berries	7.60

## COCKTAILS

<b>Kir Royal</b> - prosecco - creme de cassis	9.90
<b>Negroni</b> - gin - vermouth - campari - orange	9.90
<b>Espresso Martini</b> - espresso - kahlua - vodka	9.90
<b>Baileys Espressotini</b> - espresso - baileys - vodka	9.90
<b>Aperol Spritz</b> - aperol - prosecco - dash of soda	9.90
<b>Bramble</b> - gin - lemon juice - sugar syrup - crem de mure	9.90

## BEER & CIDER

### ON TAP...

<b>Devon Rock Lager</b> - pint 5.90/half 3.30	
4.5% - refreshing - clean - light	
<b>Devon Cove Pale Ale</b> - pint 5.90/half 3.30	
4.1% - english malts - smooth - refreshing	
<b>Devon Red Cider</b> - pint 5.90/half 3.30	
4.5% - rich apple - citrus bite - medium dry	

### BOTTLES

<b>Devon Dumpling</b> - 500ml 5.20	
4.8% - full bodied - golden brown	
<b>Topsail Amber Ale</b> - 500ml 5.00	
4% - deep amber - smooth - toasted hops	
<b>Rock Steady Craft Lager</b> - 330ml 3.90	
1% - low alcohol - refreshing - crisp - light	

<b>Apple Rose Blush Cider</b> - 500ml 5.50	
4.0% - medium sweet - pinot noir blush	
<b>Fanny's Bramble Cider</b> - 500ml 5.50	
4.0% - blackberry - sweet	

## ROSE & ORANGE WINES

<b>Volondas, Rose</b>	6.00   7.60   25.00
Chile - clean - strawberry - medium bodied	
<b>Pinot Grigio Rosé</b>	6.20   7.90   27.50
Italy - strawberry - peach - light - blush	
<b>Solara Orange Wine</b>	34.00
Romania - peach - dried apricot - honey	
<b>Calancombe Pinot Noir Rosé</b>	38.00
South Devon - strawberry - citrus fruit	
<b>Saint Louis de Provence</b>	39.00
France - fresh - vibrant - dry - wild berries	

## CHAMPAGNE & SPARKLING

<b>Prosecco, Doc, Extra Dry, La Fornarina</b>	bottle 33.50   125ml 7.20
Delicate - particularly fruity - refreshing	
<b>Deutz Champagne Brut</b>	65.00
Acacia flowers - brioche - silky texture	
<b>Calancombe Blanc De Noirs Brut</b>	89.00
Baked apple - gentle spice - strawberry - cream	

## RED WINES

<b>Merlot, La Famille Lacasse</b>	28.00   7.90   6.20
France - plum - damson	
<b>Malbec, Pablo Cortez</b>	34.00
Argentina - ripe plum - cherry - chocolate	
<b>Pinot Noir, Neptune Point</b>	39.00
New Zealand - soft plum - red cherry - fine tannins	
<b>Fleurie, La Reine de L'Arenite</b>	45.00
France - morello cherry - black forest gateaux	

## DESSERT WINE & PORT

<b>Chataeu Belingard</b>	bottle 500ml 34.00   75ml 5.95
rich - smooth - balanced	
<b>Tawny Port</b>	75ml 5.80
smooth - complex - refined	
<b>DelaForce White Port</b>	75ml 4.80
smooth - fruity - elegant	
<b>Croft Pink Port</b>	75ml 6.80
strawberry - raspberry - blueberry	
<b>Trio of Port</b>	11.50
One tawny, one white, one pink - a perfect accompaniment to the cheese board. All 50ml measures.	

## SOFT DRINKS

<b>Turner &amp; Hardy Tomato Juice</b>	3.20
vine ripened tomatoes	
<b>Luscombe Juices</b>	3.30
apple - orange - cool ginger beer - hot ginger beer - sicilian lemonade - elderflower bubbly	
<b>Fever-Tree Tonic</b>	2.60
ask about our flavours	

<b>Still / Sparkling Water</b>	3.75
<b>Coca Cola</b>	2.50
<b>Diet Coke</b>	2.50
<b>Coke Zero</b>	2.50
<b>Schweppes Lemonade</b>	2.50
<b>Schweppes Ginger Ale</b>	2.50

## HOT DRINKS

<b>Coffee</b> - Owens organic Gara roast americano, espresso, double espresso, latte, flat white, mocha cappuccino, macchiato, cortado - all 3.50	
<b>Teas</b> - english breakfast, earl grey, green, camomile, peppermint - all 3.00	