

SAMPLE
SPRING / SUMMER MENU 2026

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)
2. Pickled Cucumber, Dill Creme Fraiche (Mo, SD, D)
3. Truffle, Hazelnut Vinaigrette (Mo, SD, N)
4. Horseradish & Apple (Mo, SD)
5. Lime & Old Bay (Mo)
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
Prawn & Crab Tostado	red onion, cucumber, peppers, lime (Cr, E)	11.00
BBQ Hand Dived Scallops	black pudding puree, apple crunch, salad (Mo, G, Mu, SD)	15.85
Picked Ham Hock Salad	pea, mint, radish, pickled cauliflower (SD, Mu)	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
West Country 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)	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) 4.50
Seaweed & Sesame Slaw	(Se, So) 6.00
Potato Salad	dill, parsley, capers, lemon oil

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)	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 caramel biscuit	
	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!

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 South Africa - vibrant - stone fruits	125ml 175ml bottle 5.90 7.50 29.00
Ca' Di Ponti, Grillo Italy - ginger - stone fruit - nutty	6.00 8.20 32.00
Picpoul de Pinet, Les Girelles France - bone dry - citrus fruits - oyster pairing	6.95 8.60 35.00
Gravel & Loam, Sauvignon Blanc New Zealand - peach - gooseberry - citrus notes	7.75 9.80 42.00
Chateau Casse, Muscadet Serve & Maine France - fresh lemon - green apple - pear	38.00
Laurent Miquel, Albarino France - orchard fruits - citrus - tropical	39.00
Moderne Allergorie, Assyrtiko Greece - passion fruit - lemon - flint	42.00
Azabache Barrel Fermented, Rioja Spain - oak - pineapple - apple	42.00
La Lancellota, Gavi Italy - citrus fruits - apple - pear	48.00
Macon Villages, Domaine Fichet France - tropical - delicate - smooth	52.00
Alain Geoffroy, Chablis France - unoaked - white nectarine - stone fruits - long finish	58.00
Roger Neveu, Sancerre France - grapefruit - white flower - long finish	61.00

GIN BAR

Oyster Shack Tidal Road - lemon - samphire	25ml 50ml 4.30 8.20
Oyster Shack Avon Berry - gooseberry (N)	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 France - redcurrant - dried flower - spice	7.90 11.50 46.80
Tanti Petali, Pinot Grigio Rosato Italy - light - pear - bright - fresh	32.00
Orange, Orange Natural Wine Romania - stone fruits - pear - elegant finish	36.00
Painted Wolf Pinotage Rose South Africa - pomegranate - cranberry	42.00
Whispering Angel Rose (Magnum) France - redcurrant - dried flower - spice	90.00

CHAMPAGNE & SPARKLING

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

RED WINES

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

DESSERT WINE & PORT

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

SOFT DRINKS

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

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