

SUMMER SAMPLE 2024

Tide Times

Low Water: 17:05 (+1.21m)

High Water: 23:12(+5.18m)

Booking Times

Monday - Sunday

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

3.75 | 6 x 19.50

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. Cucumber, Spring Onion & Soy (Mo, SD, So, G)
3. Truffle, Hazelnut Vinaigrette (Mo, SD, N)
4. Ginger & Wasabi (Mo, SD, F)
5. Fennel & Yuzu (Mo, SD)
6. Bloody Margaret (Mo, Ce, F, G)

add a glass of Pol Roger Champagne -12.95

NIBBLES

Shack Pickled Shellfish	cockles, mussels (Mo, SD)	5.90
Gordal Olives		5.90
Mixed Smokehouse Nuts	(N,P,G, Se)	5.90
Anchovy Infused Banderillas	(F, SD)	5.90
Iberico Salchichon		6.90
Hummus dukkah, flat bread	(SE, N, P, G, So)	7.75
Mixed Nibble Platter	(a selection of all the nibbles)	19.90

STARTERS

Smoked Mackerel Pâté	pickles, flatbread (F, D, E, Mu, SD, G)	10.50
Prawn & Crab Tacos	sriracha, cucumber, sp onion (Cr, E, Mu, So)	9.90
BBQ Hand Dived Scallops	celeriac & apple puree, black pudding crumble (Mo, G, Mu, SD, Ce)	15.85
Spiced Lamb & Carrot Salad	ricotta, pomegranate, mint (D, SD)	9.90
Charred Peach	ricotta, rocket, roasted seeds (D, Mu, SD)	9.00
Spider Crab & Saffron Croquettes	aioli (E, G, D, F, Cr, Mu, So, Mo)	9.00

TODAY'S MAINS

BBQ Catch of the Day	side salad of the day	see board
Darts Farm Pork Chop	satay sauce, sesame slaw (N, P, So, Se, G)	18.50
Vegan Burger	vegan cheese, salad, fries (Ce, G, So, Mu, SD, L)	18.00
Celeriac Steak	satay sauce, sesame slaw (N, P, So, Se, G)	17.50
Coleman's Double Cheeseburger	chipotle ketchup, salad, fries (Ce, G, D, So, Mu, SD)	19.90
Traditional Mussels	garlic & white wine, bread, (Mo, D, SD, G)	19.90

SIDES

Fries	(So)	4.90
Mixed Leaf Salad	radish, spring onions, toasted seeds, house dressing (Mu, SD)	4.90
Bread Board	balsamic & olive oil (G, SD)	4.50
Seaweed & Sesame Slaw	(G, SE, So)	4.90
Spinach & Fennel Potato Salad		4.90

LOBSTER & CRAB (subject to availability)

1¼ lb Lobster	garlic butter, mixed leaf salad (Cr, D, Mu, Sd)	see board
Dressed Crab	mixed leaf salad, bread, mayo (Cr, D, Mu, Sd, G, E)	see board

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 Cheese Burger	salad, fries (Ce, G, D, So, Mu, SD, Se)	10.50

ICE CREAM & OTHER TREATS

Affogato	vanilla ice cream scoop, espresso shot (D)	6.75
	add amaretto	3.90
Red Velvet Chocolate Brownie	vanilla ice cream (D, E, So)	9.50
Churros	biscoff sauce, chocolate sauce (G, So)	9.50
Godminster Cheddar	chutney, crackers (D, G, Ce, Mu, N)	13.00
	add a trio of port to your cheeseboard - see reverse	
Citrus Pearl	oyster, lemon sorbet, yuzu pearls	4.75

Devon Ice Cream & Sorbet		8.50
	2 scoops, choose your flavours (N, D, E, G, So, Ce, Cr, Se, Mu, F, SD, Mo, L, P)	
Ice Cream - vanilla chocolate honeycomb blackcurrant & cream mint choc flake		
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	
"After Eight"	mint choc flake, baileys	
"Lemon Sherbet"	lemon sorbet, limoncello	
"Rhubarb & Custard"	vanilla ice cream, rhubarb 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

Carbon Free Dining

We are committed to keeping our environment healthy. To support this we have added a small 99p donation to help maintain oyster populations, which play a crucial role in keeping our waters carbon neutral. Let us know if you'd 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.

Need a Straw?

We have reusable ones on sale for 1.00

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 27.00
Ca' Di Ponti, Grillo Italy - ginger - stone fruit - nutty	6.50 8.25 29.00
Picpoul de Pinet, Les Girelles France - bone dry - citrus fruits - oyster pairing	6.95 8.55 35.00
Moderne Allergorie, Assyrtiko Greece - passion fruit - lemon - flint	7.75 9.30 42.00
Calancombe Estate Vintage Reserve South Devon - peach - crisp - fresh	7.75 9.30 42.00
Walt, Riesling Germany - peach - stone fruit - apricot	35.00
Chateau Casse, Muscadet Serve & Maine France - fresh lemon - green apple - pear	36.00
Laurent Miquel, Albarino France - orchard fruits - citrus - tropical	38.00
Azabache Barrel Fermented, Rioja Spain - oak - pineapple - apple	39.00
Gravel & Loam, Sauvignon Blanc New Zealand - peach - gooseberry - citrus notes	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
Raffaitin Planchon, Sancerre France - acacia - white flower - crisp	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
Salcombe Start Point - grapefruit	5.50 10.80
Salcombe Rose Sainte Marie - grapefruit	5.50 10.80
Papillon - grapefruit - juniper berries add fever tree tonic	5.50 10.80 2.90

COCKTAILS

Kir Royal - prosecco - creme de cassis	10.75
Negroni - gin - vermouthe - campari - orange	10.75
Hugo - prosecco - elderflower - soda - mint	10.75
Salcombe Pink Gin Spritz - aperol - mediterranean tonic	10.75
Aperol Spritz - aperol - prosecco - dash of soda	10.75

BEER & CIDER

ON TAP...

Devon Rock Lager - pint 6.50/half 3.60 4.5% - refreshing - clean - light (G)
Devon Cove Pale Ale - pint 6.50/half 3.60 4.1% - english malts - smooth - refreshing (G)
Devon Red Cider - pint 6.50/half 3.60 4.5% - rich apple - citrus bite - medium dry (SD)

BOTTLES

Funky Monkey - 500ml 5.60 4.3% - copper pale ale (G) (raising funds for Paignton Zoo)
Devon Dumpling - 500ml 5.60 5.1% - full bodied - golden brown (G)
Topsail Amber Ale - 500ml 5.40 4% - deep amber - smooth - toasted hops (G)
Rock Steady Craft Lager - 330ml 4.20 1% - low alcohol - refreshing - crisp - light (G)

SOFT DRINKS

Frobishers Tomato Juice vine ripened tomatoes	3.20
Luscombe Juices apple - orange - cool ginger beer - hot ginger beer - sicilian lemonade - elderflower bubbly	3.60
Fever-Tree Tonic please ask about our flavours	2.90

STILL / Sparkling Water

Coca Cola	4.20
Diet Coke	2.75
Coke Zero	2.75
Schweppes Lemonade	2.75
Schweppes Ginger Ale	2.75

ROSE & ORANGE WINES

Peregrino, Rose, Cabernet Sauvignon Chile - cacao - strawberry - medium bodied	125ml 175ml bottle 6.00 7.60 28.00
Tanti Petali, Pinot Grigio Rosato Italy - light - pear-drop fruit - bright - fresh	6.50 8.25 29.00
Orange, Orange Natural Wine Romania - stone fruits - pear - elegant finish	36.00
Calancombe Pinot Noir Rosé South Devon - strawberry - citrus fruit	42.00
Saint Louis de Provence France - fresh - vibrant - dry - wild berries	43.00
Whispering Angel Rose (Magnum) France - redcurrant - dried flower - spice	90.00

CHAMPAGNE & SPARKLING

Botter, Prosecco Italy - classic - dry - refreshing - delicious - floral	125ml 7.75 bottle 38.00
Graham Beck, Rosé Brut South Africa - fresh berry - elegant	50.00
Pol Roger Reserve, Champagne France - white flowers - brioche - green apple	125ml 12.95 bottle 72.00
Calancombe Blanc De Noirs Brut South Devon - apple - gentle spice - strawberry - cream	94.00

RED WINES

Tout un Fromage, Merlot France - plum & blackberry - juicy finish	6.10 8.10 27.00
Frunza, Pinot Noir Romania - cherry & plum - medium body - slight spice	6.20 8.30 28.00
Pablo Cortez, Malbec Argentina - ripe plum - cherry - chocolate	39.00
La Reine de L'Arenite, Fleurie France - morello cherry - black forest gateaux	45.00
Glorioso Gran Reseva 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 sweet - citrus - apricot	bottle 500ml 34.00 50ml 5.95
Tawny Port smooth - complex - refined	50ml 5.80
DelaForce White Port smooth - fruity - elegant	50ml 4.80
Croft Pink Port strawberry - raspberry - blueberry	50ml 6.80
Trio of Port 50ml tawny - 50ml white - 50ml pink	11.50

Apple Rose Blush Cider - 500ml 5.40 4.0% - medium sweet - pinot noir blush (SD)
Elderflower Cider - 500ml 5.90 4.0% - elderflower - subtle sweetness (SD)
Guinness - 500ml 5.80 4.1% - bitter - sweet - velvety (G)
Guinness Zero - 500ml 5.50 0.0% - bitter - sweet - velvety (G)

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