



@theoystershack



The Oyster Shack Bigbury
That Seafood Place



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Serving Devon's best seafood since 1989

Sample Menu

OYSTERS *How it all began*

1 TASTER AU NATUREL	£2	6 CASINO (BAKED WITH LIME, PEPPERS, BACON, WORCESTERSHIRE SAUCE & TABASCO)	£14
1 TASTER WITH TOPPING (JUST ONE TO SEE IF YOU LIKE IT!)	£2.40	6 SHACK SPICED (BAKED WITH CHORIZO, CHILLI & CORIANDER)	£14
6 AU NATUREL (WITH RED WINE & SHALLOT VINEGAR)	£12	6 VIRGIN MARY SHOT OF SPICED TOMATO JUICE IN THE SHELL	£14
12 AU NATUREL	£22	6 GRILLED BLUE CHEESE & SMOKED BACON	£14
6 GARLIC AND PARM (GARLIC BUTTER & PARMESAN)	£14	6 PICK 'N MIX (CHOOSE ANY COMBINATION OF TOPPINGS)	£14

A WORD OF WARNING Never drink whiskey, brandy or other strong spirits with or after eating oysters. They react together in the stomach and will both be rejected in quite an unpleasant way.

Salcombe

LOBSTER

LOBSTER SERVED COLD WITH MARIE ROSE SAUCE £ MARKET PRICE
GRILLED WITH THERMIDOR ADD £3.50
HOT WITH CHILLI & LIME BUTTER ADD £3.00
ALL SERVED WITH MIXED LEAVES

Devon

CRAB

WHOLE OR HALF SALCOMBE CRAB WITH MAYO, BREAD, LEAVES, ONION & CUCUMBER CHUTNEY £ MARKET PRICE
OUR CRABS ARE NOT "DRESSED" WE SIMPLY CRACK THEM & YOU DO THE REST

Fowey

MUSSELS

MOULES MARINIERE, WHITE WINE & GARLIC £7.95/£12.95
SHACK MOULES, BACON, LEEKS & CREAM £8.95/£13.95
ALL SERVED WITH CRUSTY BREAD

HOT SEAFOOD POT FOR TWO

PINT OF HOT OLD BAY SPICED SHELL-ON PRAWNS WITH DRAWN BUTTER, SWEET CHILLI JAM & MAYONNAISE

FOLLOWED BY

A BOWL OF SPIDER CRAB CLAWS, MUSSELS & CREVETTES SERVED IN A MARINIERE BROTH & OUR CHEF'S SELECTION OF FRESH FISH SERVED WITH PROVENÇAL SAUCE & CRUSTY BREAD £55.00
(OYSTERS &/OR LOBSTER CAN BE ADDED AT MARKET & MENU PRICES)

FRUITS DE MER FOR TWO

WHOLE CRAB, 1/2 PINT SHELL-ON PRAWNS, 6 OYSTERS AU NATUREL, 6 CREVETTES, MUSSELS & GRAVADLAX (LOBSTER CAN BE ADDED AT MARKET PRICE)

ALL SERVED ON A PLATTER OF CRUSHED ICE WITH A SELECTION OF DIPS & CRUSTY BREAD
FANCY A GLASS OF ITALIAN PROSECCO AT £4.95? £60.00

STARTERS

DEEP FRIED CALAMARI WITH SWEET CHILLI JAM	£6.50/£13	GRAVADLAX WITH MIXED LEAVES, CAPERS & BALSAMIC DRESSING	£8
CRISPY FRIED WHITEBAIT WITH ROASTED GARLIC AIOLI	£6.50/£13	1/2 OR PINT SHELL ON PRAWNS & COOKED IN CHILLI & LIME BUTTER	£6.25/12.50 ADD 50p
HOMEMADE CRAB SOUP WITH PARMESAN CROUTE	£8	SCALLOPS IN THE SHELL WITH THERMIDOR SAUCE	£9.50
PANFRIED CUTTLEFISH WITH SHRIMP PASTE, SPRING ONIONS & SWEET SHALLOTS	£7.50		

Take Away some Crab Soup for only £6 per portion

MAINS

FILLET OF HAKE WITH CRUSHED POTATOES, SPINACH, MUSSELS & CHORIZO	£22
FILLET OF BREAM WITH CRAB RISOTTO, SURF CLAMS & A VELOUTE	£22
WHOLE ROASTED JOHN DORY WITH ANCHOVY BUTTER	£18
WHOLE GURNARD WITH GARLIC BUTTER	£21
WHOLE SAND SOLE WITH CAPER BUTTER	£16
SPICY LOBSTER & ASPARAGUS RISOTTO	£20

SIDES £3.50 SKINNY FRIES, SWEET POTATO FRIES, BASKET OF HOME BAKED BREAD, VEGETABLES OF THE DAY, MIXED LEAVES

DESSERTS £5.95

ASSIETTE OF RHUBARB PANNA COTTA, LEMON SORBET & COCONUT SPONGE WITH WHITE CHOCOLATE SAUCE	ROSEMARY BRULEE WITH A VANILLA LANGUE DE CHAT
TRIO OF SALCOMBE DAIRY ICE CREAMS	BROWNIE BASED CHOCOLATE TORTE WITH CHOCOLATE ORANGE ICE CREAM & MARMALADE COULIS
STICKY TOFFEE PUDDING, TOFFEE SAUCE & BANOFFEE ICE CREAM	SELECTION OF WESTCOUNTRY CHEESES

AFFOGATO: VANILLA ICE CREAM SERVED WITH AN ESPRESSO £3.95 TRY A GLASS OF PORT (50ML) £3.75 OR DESSERT WINE (75ML) £ 4.95

FOR SALE

Oyster Shack Vouchers, Aprons, Caps and Old Bay Seasoning available to buy
Our chefs create all dishes from scratch and in some circumstance use nuts, so please let us know if you have a specific allergy.
ALL PRICES INCLUDE 20% VAT