

START RIGHT

The Bloody Buoy Mary - £14

Tomato juice, vodka, Worcestershire sauce, Tabasco, crispy bacon, celery salt, pickles & an oyster

Chapel Down "Fizz" - Sparkling Bacchus wine - £11.50 | £40

Rose Brut by Balfour - £63

Northdown Brewery Lager - £6.80



LITTLE NIBBLES

Nocellara olives - £4.50 (ve)

Honey roasted cashew nuts - £4.50

Beer battered pickles - £6 (ve)

Sourdough bread & English butter £4.50

Honey & mustard glazed butcher's sausages - £6

OYSTERS

We've shucked & slurped a fair amount of oysters in our time
Here's our personal favourite for taste & quality - Enjoy!

CARLINGFORD PACIFIC ROCK IRELAND

The award winning Louët Feisser family based in Carlingford Lough. High exchange of water in tides provides essential nutrients, creating the unique sweet taste & high meat content of the Carlingford Oyster

MALDON ROCK ESSEX, UK

Sustainably grown and harvested from traditional oyster beds in the River Blackwater, Maldon, Essex. They have distinct flavour and meatiness inherent from the salt marshes where they are grown

BOTH SERVED NATURAL WITH (GF)
SHALLOT VINEGAR, TABASCO & LEMON

£4 EACH OR 1/2 DOZEN - £22

BEER BATTERED OYSTER - £4.25 EACH

Lightly fried in homemade Northdown Brewery beer batter & served with yuzu mayonnaise

BLOODY MARY SHOT - £6.50 EACH (GF)

Spiced Bloody Mary topped with an oyster

SHELLFISH

COCKLES - £5 (GF)

WHELKS - £5 (GF)

WHIPPED SMOKED COD'S ROE - £8 (GF)

Baby carrots, radish & celery

JOHN ROSS JNR SMOKED SALMON - £12 (GF)

Lemon, caperberries & crème fraiche

SHELL ON ATLANTIC PRAWNS

Bloody Mary sauce & lemon

PINT 1/2 PINT (GF)
£11 £7

RYE BAY SCALLOP - £5 EACH (GFA)

Spicy Nduja crumb

KING PRAWN - £3 EACH | 1/2 DOZEN - £16 (GF)

Garlic & herb butter

PIL PIL PRAWNS - £14 (GFA)

King prawns in plenty of garlic & chilli butter served on sourdough

WHOLE LOCAL CRAB - Market price

Yuzu mayonnaise & lemon - (served cold & in the shell) - get stuck in! (GF)

STARTERS

SALT & PEPPER SQUID - £12 (GFA)

7 Spice seasoned, dusted & fried
served with confit garlic aioli & lime

PRAWN & CRAB DUMPLINGS - £13 (GF)

Green Thai coconut curry sauce, green
chilli, spring onion, & nuoc chan dressing

DUCK LIVER PARFAIT - £13 (GFA)

Sourdough toast, fig chutney, pink
peppercorn & watercress

SHETLAND MUSSELS - £11/£17 (GF)

Rope grown mussels cooked with
garlic, shallot, parsley & white wine

PULLED SKATE WING (GF)

OLD BAY TACOS - £13

Home made corn masa taco, smoked
herring roe, BBQ sauce, jalapeño,
cucumber, radish & coriander

ROSE FARM (GF)

CAULIFLOWER SOUP - £10

Curried shallot bhaaji, black
onion seeds & curry oil

MAIN COURSES

WILD SEA BASS - £22.50

Pan fried fillet, herb gnocchi, confit
fennel, sea herbs, whipped
smoked cod's roe, seaweed cracker,
Shetland mussels & split dill cream

16OZ TAMWORTH

PORK CHOP - £26 (GF)

Oven roasted & sliced served
with celeriac & Bramley apple
slaw & Cowboy butter

THE BUOY BOWL - £22

Salt & pepper squid, 4x king prawns served
shell on & a miniature beer battered cod
fillet served with skinny fries,
confit garlic aioli, lemon & Tabasco

LOCAL COD & CHIPS - £21 (GFA)

Fried in Northdown Brewery
beer batter, served with hand
cut chips, crushed peas &
homemade Tartar sauce

BEEF FEATHERBLADE - £24 (GF)

Grass fed slow braised beef with smoked mashed
potato, pancetta, baby onions, sprout tops
& Margate mushroom "Bourignon" sauce

SMOKED SALMON

TAGLIATELLE - £18.50

Lemon mascarpone,
baby spinach & dill

MONKFISH CURRY- £24 (GF)

Marinated & served on the bone in a
house curry sauce with sweet potato
& spinach sag aloo, red onion &
samphire bhaji & coriander cress

GILTHEAD SEA BREAM (GF)

Seaweed butter
Whole (350-400g) - £29
Single Fillet - £20

CELERIAC & MARGATE MUSHROOM FILO

PARCEL - £19 (VE)

Roasted celeriac, Margate mushrooms,
baby spinach, butter bean & vegan feta

Add: Braised Pilaf Rice - £4

Add: Nigella seed Chapati - £3

AUBERGINE & (VE)(GF) CHICKPEA CURRY- £19

Sweet potato & spinach sag aloo,
red onion & samphire bhaji
& coriander cress

BUTCHER'S STEAK (GF)

48 hour notice (Pre-order only)
Hand cut chips & peppercorn butter
Market Price

SIDES: Hand cut chips with Maldon salt - £5 Skin on fries with seaweed salt - £5 Samphire - £5 (ve) Beer battered pickles - £6 (ve)
Smoked mashed potato- £5.50 Sprout Tops - £4.50 (ve) Honey & mustard butcher's sausages - £6 Braised red cabbage- £5

All prices include 20% VAT | A Discretionary 12.5% service charge will be added to your bill which is shared amongst the entire team

WELCOME ABOARD



We are a family run, independent restaurant first opened in 2015 by husband & wife, Simon & Nadine. Our experienced team has a passion for all things seafood & for celebrating our hometown of Margate. Working closely with our trusted local suppliers, we aim to showcase top quality ingredients in a relaxed & welcoming seaside setting, with customer service at the heart of all we do. Our winter menu is a celebration of local Kent produce showcased in hearty & wholesome dishes that make you smile.

"We are Knowledge led, passion driven, food fuelled & flavour obsessed" - Craig Edgell (Head Chef)

HOUSE FAVOURITES

BLOODY MARYS

Nothing beats a perfectly seasoned Bloody Mary & we have to admit ours are pretty special! House spiced tomato juice, vodka & Fino sherry with Worcestershire sauce, Tabasco & lemon

PRAWN MARY - £13.50 GF

Pickled onion, celery salt, olive & a King prawn

THE BLOODY BUOY MARY - £14 GF

Celery salt, gherkin, crispy bacon & a rock oyster

VEGAN MARY - £11.50 GF

Cherry tomato, pickle & celery topped with a pickled wally, olive & vegan Worcestershire

BLOODY RIDICULOUS MARY - £19

Crispy bacon, pickle, cherry tomato, celery, pickled onion, olive & lemon
Topped with an oyster, King prawn, beer battered pickle & crispy olive
- Go on, we dare you

VIRGIN MARYS

100% Taste 0% Alcohol
Above prices less by £3.50

SEAFOOD PLATTERS

HOT SEAFOOD PLATTER - £68

2x beer battered oysters
250g Palourde clams
250g Shetland mussels
2x Rye Bay scallops in nduja butter
6x king prawns
Salt & pepper squid

Confit garlic mayonnaise, lemon & samphire

FRUITS DE MER - £25PP (GFA)

1x Carlingford rock oyster
South coast Cockles & Whelks
John Ross Jnr smoked salmon with herring roe
Whipped smoked cod's roe
Shell on Atlantic prawns with Marie Rose sauce
Sourdough bread, lemon & samphire

RECOMMENDED ADDITIONS:

Whole local crab (Market price)
Whole local lobster (Market price) (pre-order only)
1/2 Dozen Carlingford rock oysters £22

AVAILABLE MON - FRI
27TH NOV - 22ND DEC

CHRISTMAS MENU

2 COURSES FOR £27
3 COURSES FOR £35

STARTERS

DUCK LIVER PARFAIT (GFA)

Fig chutney, sourdough toast, pink peppercorn & watercress

JOHN ROSS JNR (GFA) SMOKED SALMON

Hinxden dairy creme fraiche, caper berries & lemon

ROSE FARM (GF) (VE) CAULIFLOWER SOUP

Curried shallot bhaaji, black onion seeds & coriander

MAIN COURSES

PAN FRIED HALIBUT (GF)

Smoked mashed potatoes, wild mushrooms, baby onions & a pancetta Bourguignon Sauce

ROASTED KENTISH TURKEY

Pigs in blankets, pork, sage & onion stuffing, duck fat roast potatoes, red cabbage, wholegrain mustard dressed root vegetables, Brussel sprouts, homemade cranberry sauce & a bone-marrow gravy

WILD MUSHROOM FILO PARCEL (VE)

Butter bean, spinach & celeriac, roasted potatoes, red cabbage, wholegrain mustard roasted root vegetables, Brussel sprouts & gravy

DESSERTS

STICKY TOFFEE PUDDING (GF)

Hinxden Guernsey cream

CHRISTMAS PUDDING TRIFLE

Mulled wine jelly

VANILLA CREME BRULEE (GF)(VE)

Clementine compote

3 CHEESE BOARD

£8 supplement

SUNDAY ROASTS

Working closely with our trusted butcher Carl (Worgan's farm shop) our roasts are available alongside our full menu every Sunday October - April

WEST SUSSEX BEEF SIRLOIN - £24

Yorkshire pudding
& celeriac purée

OLD SPOT PORK PORCHETTA - £22

Crackling & smoked
apple butter

ROASTED KENTISH TURKEY - £22

Pigs in blankets, Pork, sage & onion
stuffing, red cabbage, Brussel sprouts
& homemade cranberry sauce

CELERIAC & MARGATE MUSHROOM FILO PARCEL - £21 (VE)

Roasted celeriac, Margate mushrooms,
baby spinach, butter bean & vegan feta

Served with roasted potatoes
& seasonal vegetables

All served with duck fat roasted potatoes, Rose Farm cauliflower
cheese, stock pot carrot, allotment greens & bone-marrow gravy

STAY UPSTAIRS
@MARGATESUITES

BOOK IN NOW FOR TWIXMAS & NYE

FISH & CHIPS
@BEACH_BUOYS

JOIN US FOR ALL DAY DINING 7 DAYS A WEEK

UNLIMITED MUSSEL REFILLS EVERY WEDNESDAY

HAPPY HOUR MON-FRI 4-5PM £1 OYSTERS

TRADITIONAL ROASTS EVERY SUNDAY WITH FOUR ROAST SPECIALS ALONGSIDE RESTAURANT MENU

Tag us in
your photos!

ALLERGENS: Please let us know at the start of your meal if you have an allergy

VE: Vegan GF: Dish is Gluten free GFA: Gluten free alternative available (please ask)

Merry Christmas Margate!
From all the team x