

GF - Gluten Free Dish GFA - Gluten Free Available
Not all ingredients are listed in the descriptions, please let us know any allergies at the start of your meal

Consuming raw shellfish may increase the risk of foodborne illnesses, especially for those with certain medical conditions



MARGATE

We are a family run, independent restaurant with a passion for our hometown of Margate and for all things seafood. Thank you for visiting us & we hope that you enjoy your meal!

A Discretionary 12.5% service charge will be added to your bill this is shared equally amongst the entire team

OYSTERS

MALDON ROCK OYSTERS (GF) SINGLE £2.75 SIX £15
JERSEY ROCK OYSTERS (GF) SINGLE £3 SIX £17.50

BEER BATTERED ROCK OYSTERS SINGLE £3 SIX £17.50
Northdown Brewery batter with yuzu mayonnaise

BLOODY BUOY MARY (GF) £10.50
Chapel Down vodka, spiced tomato juice, pickles, bacon & an oyster

FRESHLY BAKED BREAD BOARD £2.50PP
Whipped English butter

SHELLFISH

MIXED SEAFOOD BOIL (GF) £22 PP
Crayfish, crab claw, king prawns, clams, mussels, corn, chorizo & potatoes in a Louisiana style shellfish bisque

WHOLE RAMSGATE CRAB (GF) MP
Served shell on with yuzu mayo & lemon - Get stuck in!

KING PRAWNS IN GARLIC BUTTER (GF) £3 EACH
KING SCALLOPS IN NDUJA BUTTER (GF) £5 EACH

ROPE GROWN SHETLAND MUSSELS (GFA) £17 | £9
White wine, garlic, shallot & parsley (Large served with skinny fries & bread)

HOT SEAFOOD PLATTER £49
2x beer battered oysters, 250g clams, 250g mussels in a white wine sauce, 2x scallops in nduja butter, 6x king prawns & crispy fried squid served with confit garlic mayonnaise

STARTERS

HOCK & HEAD SCOTCH EGG £10
Slow cooked Saddleback pork, Woodland's farm egg, panko crackling crumb, pea shoots & piccalilli emulsion - 12 minute cooking time, worth the wait!

SALT & PEPPER SQUID £10
7 Spice seasoning & confit garlic mayonnaise

LEMON & FENNEL CURED SEA TROUT (GFA) £10
Smoked onsite with Matcha served with a celeriac & apple slaw, homemade laverbread loaf, oyster emulsion & oyster leaf - Add a beer battered rock oyster £3

CEVICHE OF THE DAY (GF) MP
Fresh raw fish cured in citrus juices Working closely with our trusted fishmonger our chef's ceviche special is not to be missed & changes daily

VEGAN FRITTO MISTO (VEGAN) £8.50
King oyster mushroom "calamari", Kentish Spring greens fried in Northdown beer batter & panko breaded vegan mozzarella with a Gochujang chilli ketchup

RAMSGATE CRAB FLATBREAD £16
Handmade brown crab bisque flatbread with pickled local white crab meat, pink pickled onions, smoked herring roe, dulce seaweed, grated parmesan & yuzu

FRUITS DE MER

COCKLES (GF) £4 **WHELKS** (GF) £4

PRAWN HEAD CAPPUCCINO (GF) £6

MARINATED HERRINGS (GF) £6

POTTED MACKEREL RILLETTES (GFA) £7
Toasted pitta, pickled cucumber & dill

PINT OF SHELL ON PRAWNS (GF) Marie Rose sauce £8 | £5

EXMOOR CAVIAR 30G (GF) £46

Kent crisps, Hinxden dairy crème fraiche & chives Why not add a shot of chilled Kent Vela vodka - £4.50

FRYERS

KENTUCKY FRIED MONKFISH £12
Roast chicken mayonnaise, charred sweetcorn

FISH & CHIPS £17.50
Flaky white cod loin fried in Northdown Brewery batter served with hand cut chips, crushed garden peas, house tartar sauce & lemon

BUOY BOWL £19
4x king prawns, salt & pepper squid & small beer battered cod with skinny fries, confit garlic mayonnaise & lemon

BANANA BLOSSOM & CHIPS (VEGAN) £16.50
Vegan alternative fried in a homemade beer batter served with hand cut chips, crushed peas & a vegan tartar sauce

BEER BATTERED PICKLES (VEGAN) £4
Gochujang mayonnaise

MAINS

WHOLE GILTHEAD SEABREAM (GF) 600G £24

SINGLE SEA BREAM FILLET £16
Aubergine, courgette & tomato caponata, black olive crumb & purple basil

THORNBACK SKATE WING (GF) £22
Brown shrimp, sea herb butter & charred lemon

18 OZ ROSE VEAL CHOP (GF) £36
Served with rosemary & garlic fried potatoes, creamed spinach & a green peppercorn sauce

NORDIC COD LOIN MP £19
Milk poached cod loin, pea & broad bean fricassee, handmade spaetzle, pea & mint puree & smoked pancetta

POKE BOWL (GF)
Japanese rice, wakame seaweed, daikon & carrot, edamame beans, cucumber, red cabbage kimchi & sesame

SASHIMI GRADE TUNA WITH SOY EGG £20
MISO TOFU (VEGAN) £17

SALT MARSH LAMB RUMP (GFA) £25
Slow roasted shoulder croquette, boulangère potatoes, onion confit, spring cabbage, carrot puree, marjoram & pine nuts

SIDES - £4.50 EACH

*Nocellara olives (GF) Smoked almonds (GF) Beer battered pickles
Hand cut chips Rosemary & garlic fried potatoes Skinny fries
Creamed spinach (GF) Spring cabbage (GF) Samphire (GF)*