

# SEAFOOD BAR MENU



We are a family run, independent restaurant with a passion for our hometown of Margate and for all things seafood  
 We work closely with our trusted local suppliers to showcase top quality produce, in a relaxed seaside setting  
 A Discretionary 12.5% service charge will be added to your bill which is shared equally amongst the entire team  
 GF - Dish is gluten free    GFA - Gluten Free Alternative available upon request  
 Not all ingredients are listed in the descriptions, please let us know if you have any allergies at the start of your meal  
 Thank you for visiting us & we hope that you enjoy your meal!

## OYSTERS

<b>MALDON ROCK OYSTERS</b> (GF)	<b>SINGLE £3</b>	<b>SIX £17.50</b>
<b>JERSEY ROCK OYSTERS</b> (GF)	<b>SINGLE £3</b>	<b>SIX £17.50</b>
<b>BEER BATTERED ROCK OYSTERS</b>	<b>SINGLE £3.50</b>	<b>SIX £19</b>

Northdown Brewery batter with yuzu mayonnaise

<b>BLOODY BUOY MARY</b> (GF)	<b>£11</b>
Chapel Down vodka, spiced tomato juice, crispy bacon, pickle, cherry tomato & celery topped with an oyster	
<b>BLOODY PRAWN MARY</b>	<b>£10</b>
Mermaid salt vodka, Clamato juice, pickled onion, olive & a king prawn	
<b>VEGAN BLOODY MARY</b>	<b>£10</b>
Chapel Down vodka, spiced tomato juice, pickle, cherry tomato & celery topped with a pickled wally & olive	
<b>BLOODY RIDICULOUS MARY</b>	<b>£18</b>
Mermaid salt vodka, Clamato juice, 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!	

## CHILLED SEAFOOD

<b>COCKLES</b> (GF)	<b>£4.50</b>
<b>WHELKS</b> (GF)	<b>£4.50</b>
<b>WHIPPED SMOKED COD'S ROE</b> (GF)	<b>£7</b>
Baby carrots, radish & celery	
<b>JOHN ROSS JNR SMOKED SALMON</b> (GF)	<b>£9.50</b>
Lemon, caperberries & crème fraiche	
<b>POTTED SEA TROUT RILLETES</b> (GFA)	<b>£8.50</b>
Toasted pitta, pickled cucumber & dill	
<b>SHELL ON ATLANTIC PRAWNS</b> (GF)	<b>£9   £5</b>
Served with a Marie Rose sauce	
<b>EXMOOR CAVIAR 30G</b> (GF)	<b>£46</b>
Kent crisps, Hinxden dairy crème fraiche & chives	



## SHELLFISH & PLATTERS

<b>MIXED SEAFOOD BOIL</b> (GF)	<b>£24</b>
Crayfish, crab claw, king prawns, clams, mussels, corn, chorizo & potatoes in a Louisiana style shellfish bisque	
<b>WHOLE RAMSGATE CRAB</b> (GF)	<b>MP</b>
Served shell on with yuzu mayo & lemon - Get stuck in! A lot of work but a shell load of fun!	
<b>KING PRAWNS</b> (GF)	<b>£3 EACH</b>
Served shell on Garlic & herb butter	
<b>KING SCALLOPS</b> (GF)	<b>£5 EACH</b>
Cooked in Nduja butter	
<b>ROPE GROWN SHETLAND MUSSELS</b> (GFA)	<b>£18   £10</b>
White wine, garlic & parsley cream (Large served with skinny fries & bread)	

<b>HOT SEAFOOD PLATTER</b>	<b>£54</b>
2x beer battered oysters 250g clams    250g mussels 2x king scallops in nduja butter 6x king prawns Crispy fried squid Confit garlic mayonnaise, lemon & samphire	
<b>CHILLED SEAFOOD PLATTER</b>	<b>£68</b>
Whole local crab 5x Crevettes    2x Maldon rock oysters Malt vinegar whelks Potted sea trout rillettes John Ross Jnr smoked salmon with herring roe South coast cockles Marie rose sauce, yuzu mayo, bread, lemon & samphire	
Additions: Whole local lobster MP (pre-order recommended) 1/2 Dozen Jersey rock oysters £17,50	

## FROM THE FRYERS

<b>FISH &amp; CHIPS</b>	<b>£19</b>	<b>THE BUOY BOWL</b>	<b>£19.50</b>
Flaky white cod loin fried in Northdown Brewery batter served with hand cut chips, crushed garden peas, tartar sauce & lemon		4x king prawns, salt & pepper squid & a small beer battered cod with skinny fries, confit garlic mayonnaise & lemon	

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

# A LA CARTE

There is no set structure to a great dining experience with us  
Whether you would prefer a traditional 3 course meal, sharing plates or  
a mixture of dishes from our Seafood bar & A La Carte menus, mix & match - enjoy!

## SMALL PLATES

### 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!

### HERITAGE TOMATOES £9.50

Compressed watermelon, cashew nut pesto dressed in confit garlic extra virgin olive oil, Maldon sea salt & basil  
Add whole burrata -£4

### KENTUCKY FRIED MONKFISH £12

Charred sweetcorn, crispy chicken skin, chicken fat mayonnaise & popcorn shoots

### CEVICHE OF THE DAY 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

### RAMSGATE CRAB FLATBREAD £16

Handmade brown crab bisque flatbread with picked local white crab meat, pink pickled onions, smoked herring roe, dulse seaweed, parmesan & yuzu

### SALT & PEPPER SQUID £10.50

Fresh squid lightly fried in 7 spice seasoning with aioli & lime

## MAIN COURSES

### NORI BUTTER ROASTED HALIBUT LOIN (GFA) £24

Herb gnocchi, garden peas, broad beans, crisp wild fennel & Kentish rapeseed emulsion

### THORNBACK SKATE WING (GF) £23

Sea herb & caper butter with charred lemon

### HARISSA ROASTED SALT MARSH LAMB RUMP (GFA) £26

Courgette & red pepper Israeli couscous, Baba ghanoush & tzatziki with a sesame smoked almond & chickpea crumb, feta & handmade flat bread

### WHOLE GILTHEAD SEABREAM (GF) 600G £26

### SINGLE SEABREAM FILLET £18

Aubergine, courgette & tomato caponata with black olive & purple basil

### BAD BUOY FISH BURGER £19.50

Like no other! Smoked haddock, cod & trout belly patty on a toasted brioche bun with gem lettuce, sliced dill pickle & smoked Ashmore cheddar, topped with Nduja spiced "chilli con" tuna with skinny fries

### 18 OZ ROSE VEAL CHOP (GF) £37

Lyonnais potatoes, Cashel blue cheese salad & a green peppercorn sauce

## VEGAN DISHES

### BATTERED PICKLES £4.50

Gochujang chilli ketchup

### NOCELLARA OLIVES £4.50

### SMOKED ALMONDS £4.50

### HERITAGE TOMATO SALAD (GF) £9.50

Compressed watermelon, cashew nut pesto dressed in confit garlic extra virgin olive oil  
Add Vegan Feta - £3

### ORZO WITH AUBERGINE, COURGETTE & TOMATO £17

Black olive crumb & crispy basil

### BANANA BLOSSOM & CHIPS (GFA) £16.50

Miso marinated blossom fried in a homemade beer batter served with hand cut chips, crushed garden peas & vegan tartar sauce

### MEDITERRANEAN VEGETABLES £17

Israeli couscous, Baba ghanoush, sesame smoked almond & chickpea crumb, vegan feta cheese & handmade flat bread

## SIDES - £4.50 EACH

### HAND CUT CHIPS

### LYONNAISE POTATOES (GF)

### SKINNY FRIES WITH SEAWEED SALT

### GREEN BEANS WITH SMOKED ALMOND BUTTER (GF)

### SAMPHIRE (GF)

### CASHEL BLUE CHEESE SALAD (GF)

### FRESHLY BAKED BREAD £3PP

Whipped English butter

### NOCELLARA OLIVES (GF)

### SMOKED ALMONDS (GF)

### BEER BATTERED PICKLES

Gochujang chilli ketchup