



A very warm welcome, we are a family run, independent restaurant which first opened in our hometown of Margate in 2015 by owner/chef Simon & his wife Nadine. Our restaurant ethos is simple: to serve great quality food & drinks in a relaxed & stylish seaside setting. Head chef Craig Edgell joined the team in 2019 & brought with him a wealth of experience having worked in many top restaurants throughout the county. He shares our passion for seafood, honest ingredients & creating a welcoming & family friendly dining environment for our guests to enjoy! We are proud to support our fantastic local suppliers with an emphasis on celebrating seasonal produce

CARLINGFORD OYSTERS
MALDON OYSTERS

CARL & TEAM
WORGAN'S FARM SHOP
CANTERBURY

JASON & TEAM
FRUITS DE MER
BROADSTAIRS

TREVOR & TEAM
TJ WHOLESALE
CANTERBURY

ALBION FINE FOODS
TONBRIDGE

By using Kent based fishermen all fish & shellfish are usually landed and on your plate the very same day & our Canterbury based butchers ensures all of our game & meat are reared on local farms. We work closely with our fishmonger to ensure our menu echoes the seasons & has been responsibly sourced. The majority of our menu will come straight from one of their 18 day boats which fish the waters off of Margate, Whitstable, Ramsgate, Folkestone and Broadstairs

A discretionary 12.5% service charge will be added to your bill which is shared amongst the entire team
Thank you for dining with us & we hope that you enjoy your meal!

STARTERS

CREEDY CARVER DUCK TERRINE - £10 (GFA)

Kentish plums, liver parfait, 5 spice duck scratchings & sourdough toast

SMOKED HADDOCK & CLAM CHOWDER - £9.50

Pancetta, kohlrabi, charred corn, fennel seed bread & dill

HERITAGE BEETROOT TART TARTIN - £9 (V)

Allotment beets roasted on puff pastry, creamy goats cheese, mizuna cress *please note this tart is cooked to order 15min

MAIN COURSES

DAY BOAT WHOLE FISH (GFA)

Locally caught South coast catch of the day (market price)

CORNISH HAKE LOIN - £22 (GF)

Leek velouté, Scottish mussels, haricot beans, smoked herring roe & salty fingers

OXTAIL LASAGNE - £26

12 hour braised oxtail, hand rolled pasta, wild mushrooms, cavolo nero, celeriac & ceps served as an open lasagne
Add freshly grated Autumn truffle - £3.50

SMOKED FISH HOTDOG - £17.50

Homemade sausage of salmon, cod & smoked haddock served in a brioche roll with mango mustard, shellfish ketchup, pickled dill cucumber & skinny fries

FROM THE FRYERS

COD & CHIPS - £17 (GF)

Nordic cod loin fried in a homemade beer batter served with triple cooked chips, crushed peas & house tartar sauce

BANANA BLOSSOM & CHIPS - £14.50 (VE) (GFA)

Vegan alternative fried in a homemade beer batter served with triple cooked chips, crushed peas & vegan tartar sauce

THE "BUOY BOWL" £18.50

4x King prawns, crispy fried squid & a miniature beer battered fish served with skinny fries & aioli

HAND PICKED CRAB & SALMON BELLY FISH CAKE - £10.50

Lemon butter sauce, salmon caviar & herb oil

AUTUMN SQUASH GNOCCHI - £8.50 (V)

Roasted butternut squash, toasted pumpkin seeds & crispy sage Recommendation; Add braised octopus £3.50

CRISPY FRIED SQUID - £9.75

Fresh squid lightly fried served with aioli & lime

SEA-CUTERIE - £14 (GF)

Chef's selection of 4 seasonal fish, all cured & smoked in house served with pickled cucumber & Hinxden dairy crème fraiche

MONKFISH CURRY - £23

Marinated monkfish tail served on the bone in our secret recipe curry sauce with sweet potato & spinach "sag aloo" & a red onion & samphire "bhaji"

HALIBUT - £24 (GF)

Pan roasted fillet, mashed potato, baby onions, crown prince squash with a roast chicken & tarragon butter sauce

MASALA ROASTED CAULIFLOWER - £18 (GF) (VE)

Red lentil dahl, miso coconut, fermented coriander, puffed wild rice & an onion bhaji crumb

HARISSA SOUS VIDE PORK LOIN - £21 (GFA)

Crispy pork belly croquette, winter root vegetable gratin, smoked apple butter & wilted Swiss chard

SIDES ALL £4 EACH

TRIPLE COOKED CHIPS (GFA)
Maldon salt

SKIN ON SKINNY FRIES
Seaweed salt

MASHED POTATO
Chive Butter

SAMPHIRE (GF)
Lightly blanched

ALLOTMENT GREENS (GF)
Shallot butter

ROASTED SQUASH (GF)
Sage & seeds



RESTAURANT - SEAFOOD BAR - COCKTAILS

SEAFOOD BAR

OYSTERS £2.50 each or £14 for 6 (GF)

CARLINGFORD ROCK OYSTERS

Very rich and distinctive flavour, sweet slightly nutty flavour

MALDON ROCK OYSTERS

Delicate saltwater body with a neat & tidy burst of flavour

PLATTERS

OUR SHOW STOPPING PLATTERS CELEBRATE ALL THINGS SEAFOOD
CUSTOMISE YOUR PLATTER BY ADDING SHELLFISH & OYSTERS

CHILLED SEAFOOD PLATE - £27 (GFA)

John Ross Jr smoked salmon, whipped cod's roe, cockles, whelks, cold Atlantic prawns & sourdough

HOT SEAFOOD PLATTER - £52 (GFA)

6x King prawns, deep fried squid, South coast clams, Scottish mussels, 2x grilled scallops with nduja butter & 2x crispy oysters

MUSSELS (GF)

SMALL - £8 330g | **LARGE - £17** 660g

*Plump Scottish mussels cooked with white wine, shallots, garlic & parsley
(Large served with skinny fries & sourdough) (GFA)*

(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE
(VE) VEGAN (V) VEGETARIAN

NOT ALL INGREDIENTS ARE LISTED IN THE DESCRIPTIONS
SO PLEASE LET US KNOW ANY ALLERGIES OR REQUESTS

SEE YOU AGAIN



HAVE A LITTLE NIBBLE

Sourdough bread & whipped English butter with seaweed salt £2.50

Cockles £4

Whelks £4

Nocellara olives £4

Smoked almonds £4

Pork scratchings £3

Beer battered pickles £4

Whipped cod's roe & sourdough crisps £4.50

To accompany: Fino Sherry £6.50

Chapel Down Bacchus Fizz £9

SHELLFISH

KING SCALLOPS - £5 EACH (GFA)

Served in the shell with spicy Nduja crumb

PINT OF ATLANTIC PRAWNS - £8.50 (GF)

1/2 PINT OF ATLANTIC PRAWNS - £5 (GF)

Marie Rose Sauce

KING PRAWNS - £2 EACH (GF)

Served in the shell in a garlic & herb butter

Add: Bread - £2.50 (GFA) Skinny fries £4

WHOLE LOCAL CRAB (Market price) (GF)

Locally caught crab served in the shell with yuzu mayo & lemon - Get stuck in!

CONSUMING RAW SHELLFISH MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS & MAY NOT BE SUITABLE FOR
THOSE WITH MEDICAL CONDITIONS OR WHO ARE PREGNANT

MUSSEL WEDNESDAY

- UNLIMITED MUSSEL REFILLS -

THANET THURSDAY

20% OFF ALL FOOD CT7-CT12

ADVANCE RESERVATION ONLY

MUST BE MENTIONED AT TIME OF BOOKING

JOIN IN ONLINE

- DON'T BE SHELLFISH -

1. TAG US IN YOUR PHOTOS

2. GIVE US A FOLLOW

@BUOYANDOYSTER

3. PLEASE LEAVE US A REVIEW

BEACH BUOYS

- FISH & CHIPS -

HAVE YOU TRIED OUR
TAKEAWAY YET?

SCAN QR CODE BELOW



SUNDAY ROASTS

- IN ADDITION TO FULL MENU -

SUSSEX BEEF SIRLOIN & YORKSHIRE

ROAST PORK & SMOKED APPLE

VEGAN ROAST

12-8PM (OR UNTIL SOLD OUT)