



FOOD MENU

NIBBLES

Freshly Baked Bread & Butter - £4.50pp

Nocellara Olives - £4.75 Smoked Almonds - £4.75

Beer Battered Pickles - £5.50



ALLERGENS

GF - Dish is Gluten Free

GFA - Gluten Free Alternative available

Ve - Vegan

MP - Market Price

WELCOME ABOARD

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.

Thank you for visiting us & we hope that you enjoy your meal

Simon & Nadine

Not all ingredients are listed in the descriptions, please let us know if you have any allergies at the start of your meal

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

if you do not wish to leave a tip, please let us know and we can remove this from your bill.

OYSTERS



Maldon Rock Oysters (GF)

Sourced from our good friends at Maldon Oyster Co in Essex. These oysters are traditionally cultivated in the Blackwater Estuary and have a distinct salty taste which comes from the marsh lands where they grow.

Guest Oyster (GF)

We work closely with many regional oyster farmers to bring you our pick of the very best oysters from across the UK.

Beer Battered Rock Oysters

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

All Oysters: Single - £3.50 | Six - £19



SHELLFISH

Cockles - £4.50 (GF)

Whelks - £4.50 (GF)

Whole Local Crab Yuzu Mayonnaise - Market Price (GF)
(Preorder recommended)



Shell on Atlantic Prawns Bloody Mary Rose sauce
1/2 Pint - £5.50 | 1 Pint - £9.50

King Prawn Garlic & Herb Butter - £3 Each (GF)

King Scallop Nduja Butter - £5 Each (GF)

Rope Grown Shetland Mussels

Small - £10 | Large - £18 (GFA)

White wine, garlic & parsley cream (large served with skinny fries & bread)

BLOODY MARYS

Bloody Buoy Mary - £13 (GF)

*Spiced Tomato Juice, Chapel Down Vodka & Fino
Served with: Celery Salt, Gherkins, Bacon & an Oyster*

Bloody Prawn Mary - £12 (GF)

*Mermaid Salt Vodka, Clamato Juice, Pickled Onion, Olive
& a King Prawn*

Vegan Bloody Mary - £11 (GF)

*Chapel Down Vodka, Spiced Tomato Juice, Pickle, Cherry Tomato & Celery
Topped with a Pickle Wally & Olive*

Bloody Ridiculous Mary - £19

*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!*



PLATTERS

Hot Seafood Platter - £54

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

Hot Sharing Platter - £30

Whole baked Tunworth cheese with vegetable crudités, crispy pork croquettes, homemade tear and share garlic bread & crispy Parma ham

Chilled Seafood Platter - £35

Cockles, whelks, pint of prawns with marie rose, John Ross Jnr smoked salmon with caperberries, 2x maldon rock oysters

SMALL PLATES

Enjoy as a traditional starter or mix and match for a tapas style main

Crispy Hock & Head Terrine - £9 (GF)

*Slow cooked Saddleback pork, crackling crumb,
pea shoots & piccalilli emulsion*

John Ross Jnr Smoked Salmon - £11

Hinxden dairy creme fraiche, caperberries & lemon

Sea Trout Rillettes - £10 (GF)

*Confit sea trout with horseradish cream cheese, pickled fennel
served with a mini dulse seaweed loaf*

Arbroath Smoked Haddock Chowder - £12 (GFA)

*South coast clams, kohlrabi, smoked pancetta, charred
sweetcorn & dill oil served with sourdough*

Duck Liver Parfait - £11

*Fig chutney, fig crisps, pink peppercorn & watercress
with toasted sourdough*

Salt & Pepper Squid - £11.50

Squid lightly fried in 7 spice seasoning with aioli & lime

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

MAIN COURSES

FISH & SEAFOOD

Catch of the Day - £MP (GF)

Caper & seaweed butter with charred lemon

Pan Fried Halibut Loin - £25 (GF)

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

Mixed Seafood Boil - £25 (GF)

Crayfish, crab claw, king prawns, clams, mussels, corn, chorizo & potatoes in a Louisiana style shellfish bisque

Hot Smoked Salmon Pappardelle - £17.50

Ribbon pasta with cavolo nero, lemon mascarpone, dill & a smoked herring roe caviar

Cod & Chips - £19.50

Nordic cod loin fried in a homemade North down Brewery beer batter with hand cut triple cooked chips, crushed garden peas, tartar sauce & lemon

The Buoy Bowl - £20

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

MEAT

16 oz Kentish Tamworth Pork Chop - £22 (GF)

Hand cut triple cooked chips, chimichurri & mustard seed dressed root vegetables

West Sussex Beef Bangers - £19

2x handmade beef sausages with horseradish smoked mashed potatoes, onion gravy, French fried onions

VEGAN

Fried Banana Blossom - £16.50

Hand cut triple cooked chips, miso marinated blossom, crushed garden peas & vegan tartar sauce

Onion Crown with Miso Mayonnaise - £9

Vegan or not, you don't want to miss this showstopping take on onion rings

Rose Farm Roasted Cauliflower Soup - £9

Shallot bhaaji, black onion seeds & coriander

SIDES

Hand cut triple cooked chips - £5 | Curly Kale with shallot butter - £4 | Smoked Mashed potatoes - £5

Skinny fries with seaweed salt - £4.50 | Mustard Seed Root Vegetables - £5 | Samphire - £5

SUNDAY ROASTS

We have a passion for Sundays & work closely with Carl & team at Worgan's Butchers to showcase the best seasonal meat & local vegetables. Available alongside our full restaurant menu every Sunday 12-6pm

Kentish Bronzed Turkey - £22

Turkey, pigs in blankets, sage & onion stuffing, duck fat roasted potatoes, Brussels sprouts, braised red cabbage, glazed baby parsnips & carrots with cranberry sauce & bone-marrow gravy

West Sussex Roast Beef - £MP

Yorkshire pudding, duck fat roasted potatoes, winter greens, celeriac puree, braised red cabbage, mustard seed parsnips & carrots & bone-marrow gravy

Add-Ons:

*Cauliflower Cheese - £3.50
Yorkshire Pudding - £0.50
More Potatoes - £3.50*

OPEN 7 DAYS A WEEK
12-9PM

- MUSSEL WEDNESDAYS -
Unlimited Mussel refills for £18

- THANET THURSDAYS -
20% off of your total food bill
CT7-CT12 Postcodes
(Must be mentioned at time of booking & an advanced reservation)
Not valid with Christmas Menu

- SUNDAY LUNCHESES -
We have a passion for a proper Sunday roast
Working closely with our trusted local butcher we have 3 fantastic roast specials
Alongside our full restaurant menu every week

- STAY WITH US -
We have 4 unique, luxury apartments above the restaurant
Why not book in to stay after your next meal with us

- HOME DELIVERIES -
Our sister restaurant "Beach Buoys" offers fish & chips delivered to your front door
& has a Vegan Menu & Gluten Free Menu available for dine in or takeaway

We appreciate your support & hope to welcome you back again soon
@buoyandoyster @beach_buoys @margatesuites

We love to see our valued diners having a great time, please share your photos with us online!

