

## MUSSEL & CRAB

### BLACKBOARD DISHES - SAMPLE ONLY

We have up to twentytwo blackboards in operation and the dishes change all the time as do the prices

#### STARTERS

##### CRAB CHOWDER £5.50

the shells are gently simmered with diced vegetables and tomatoes, strained and then thickened with cream and white wine.  
Served with half a baguette.

##### PACIFIC OYSTERS (from Mersey Island)

£1.50 each

served on ice with a lemon wedge and a chilli relish

##### ISLE OF SHUNA MUSSELS

these mussels are rope grown & flourish in the clean water warmed by the gulf stream on this remote island off the Scottish coast.

Steamed with white wine, garlic, leeks, cream and parsley.

Starter £6.50

Main £14.95

##### SEAFOOD PANCAKE £ 6.75

pieces of salmon, cod and prawns bound in a light creamy chardonnay wine sauce

##### SMOKED SALMON £ 5.95

smoked salmon and home cured gravadlax served with seasonal leaves and capers

##### SOUFFLE £ 6.75

twice cooked flavoured with two cheeses cheddar and Stilton, glazed with cream and cheese oven baked and drizzled with a Provencal sauce.

SEAFOOD TOWER      £ 6.95

a layer of crab meat, avocado, succulent prawns in marie rose sauce, sliced tomatoes and mixed seasonal leaves drizzled with a sun dried tomato dressing

THAI CRAB CAKE      £ 5.95

served with rocket leaves drizzled with an olive oil and lemon dressing accompanied with a red onion, tomato and pepper salsa

PO PEI MUSSELS      £ 6.75

steamed mussels arranged on a platter and drizzled with a spinach cream and garlic sauce sprinkled with grated mature cheddar cheese and smokey bacon

POTTED SHRIMP & CRAB

Served with seasonal leaves & half a baguette.

SEVRUGA CAVIAR      £69.00

Served on ice with diced onion & diced capers & warm bilinis.

RED MULLET      £4.50

panfried and served on seasonal leaves with a fruit salsa and sun dried tomato drizzle

## MAINS

ATLANTIC COD      £12.25

Oven baked on creamed cabbage, smoked bacon and sage

RED SNAPPER FILLET      £14.95

grilled and served on roasted vegetables with turmeric, hing, cumin and lovage seeds with a yogurt and cucumber relish

DUO OF FISH      £13.25

Fillet of red mullet & red drum served on a portobello, chestnut & button mushroom caserole

GRESSINGHAM DUCK      £18.95

crispy roast ½ duck off the bone served with a  
Cointreau, Grand Marnier citrus & red wine sauce

FILLET OF SEA BASS AND SEARED KING SCALLOP

£18.95

served on crushed new potatoes with rosemary and spinach with a  
brandy and shellfish sauce

MONKFISH      £18.95

tastes a little like scampi this fish is also called the Anglers fish  
wrapped in bacon oven baked and served with a rich red wine  
and mushroom sauce on an olive oil mash

MOZZARELLA & AUBERGINE BAKE      £13.25

Layers of roasted Mediterranean vegetables & sliced Aubergine in a  
rich tomato sauce & topped with mozzarella & herb crumb.

CROMER CRAB      £18.95

bought in alive to ensure quality and freshness and we only use the cock  
crabs (male). We take the meat out of the shell mix it with lemon juice  
and black pepper and then put the meat back in the shell. Can be taken  
cold as a salad or hot with a thermidore sauce

PORK FILLET      £14.50

Wrapped in puff pastry with creamed mushrooms oven baked & served  
with a red wine & mushroom sauce.

KING SCALLOPS

done the Isle of Wight way, panfried with bacon, garlic, white wine,  
lemon juice and parsley

Starter      £8.95

Main      £18.95

LEMON SOLE 16 oz      £22.95

served whole on the bone grilled with lemon juice and parsley

TUNA      £15.95

this has a firm rich red meat which you could almost describe as the cow of the sea and I think like steak is best served pink in the centre. Marinaded in oil and pesto and grilled and served on sliced red onion and tomato salad tossed in a pesto dressing.

ENGLISH RUMP OF LAMB      £18.95

roasted and served on sautéed potatoes and onion with black pudding with a red currant jelly and white wine sauce

BEEF WELLINGTON      £19.95

fillet steak topped with mushrooms encased in puff pastry and served with a rich Madeira and mushroom sauce

MOZZARELLA AND AUBERGINE BAKE      £9.95

layers of roasted Mediterranean vegetables and sliced aubergine in a rich tomato sauce topped with mozzarella and herb crust

BARRAMUNDI      £13.95

this fish is caught off the coast of Oz. It has a flakey white flesh a little like cod Filleted and served on a spicy cous cous with a dressing of olive oil, sun dried tomatoes, capers, red peppers, parsley and chives

LOBSTER THERMIDORE

served a white wine, cream, cheese and mustard sauce

Half Lobster      £22.95

Whole Lobster      £45.00

A lot of our fish now comes from Brixham daily (except Sunday) and the boats do not go out fishing longer than five days, which again ensures freshness.