

Nibbles

- Warm baked breads, whipped cheese & flavoured butter £5.00
 Sicilian green olives £3.50
 Half pint prawns, Marie rose and lemon £7.00
 Boquerones, olive oil, sea salt and parsley £5.00
 Prawn popcorn, lemon mayonnaise £7.00



Oysters

- Lindisfarne (Northumberland) 3 £8 6 £16 12 £30
 Maldon (Essex) 3 £8 6 £16 12 £30
- Bloody Mary Oysters grilled with spices, tomato, vodka and Worcester 6 £20.00
- Spanish Oysters grilled with chorizo, garlic, parsley, tomato and breadcrumbs 6 £20.00

Seafood & Crustacea

Dressed Brown Crab £18.00

Dressed salad leaves with crevettes, boiled egg, duo of mayonnaise with either potato salad, skinny fries or crusty bread

Steamed Mussels with crusty roll

Garlic, white wine & herbs £9.00/£15.00
Bacon, garlic, leek and cream £10.00/£16.00

Lobster Half 400g M/P Whole 700g M/P

Served with fries. You choose:

Lobster Thermidor • Hot with Garlic butter

Giant Gamba's £30.00

Super-sized prawns roasted with sea salt, garlic and olive oil
With skinny fries or doorstep garlic bread

Hot Seafood Plate £32.00

Chef selection of fresh fish and seafood, garlic and lemon
With skinny fries or garlic bread



Chilled Seafood Platters

Served with a basket of crusty bread, butter and duo of mayonnaise

The Shipmate

Smoked salmon, oysters, native mussels, crevettes, shell on prawns, smoked mackerel paté, poached salmon, boquerones and roll mop herring.
 £27.00 per head

The Skippers Haul £100.00

Whole lobster, dressed crab, oysters, native mussels, crevettes, shell on prawns, smoked salmon, smoked mackerel paté, poached salmon, boquerones
Greenland prawns and roll mop herring. (Ideal for 2-3 persons)

Starters

- Signature Prawn Cocktail** £8.50
Crevette, lemon, crusty bread & English Butter
- Scottish Smoked Salmon** £8.00
Chive cream cheese and toasted bagel
- Sautéed King Prawns** £9.00
Garlic, chilli, virgin oil and mini garlic loaf
- Crispy Fried Squid** £8.00
Sriracha mayonnaise
- Shellfish Bisque** £9.00
Rich tomato, chopped shellfish, rouille crouton
- Crab and Prawn Rarebit on Sourdough Toast** £9.00
Aged cheddar, mustard and dill
- Smoked Mackerel Paté** £7.50
Toasted brown bread, dill cucumber and pea shoot salad
- Malaga style fish** £10.00
Assorted fried fish and seafood, fresh lemon and Aioli
- Warm Baked Camembert** £8.00
Sweet balsamic onions and crostini toasts

From the Fryer

- Haddock** £14.00 *We only use fresh east coast Haddock.*
- Cod** £14.00 *Served with hand cut chips, mushy peas,*
- Halibut** £22.00 *tartare sauce & lemon*

Humber Mains

- Aged British Fillet Steak** £28.00
8oz fillet steak, roast tomato and fries, Add sautéed garlic and chilli king prawns £5.00
- Seafood Chowder** £22.00
Monk fish and king prawns, rich white wine cream, potato, onion and bacon
- House Fish Stew** £21.00
White fish, salmon, today's selection of shellfish, garlic, roast vegetables, tomato and doorstep garlic bread
- Seafood Diablo** £25.00
Monkfish, king prawns, scallop and squid, fresh chilli, garlic and tomato, with fries or garlic bread
- Roast Halibut** £28.00
White crab meat, spinach, bacon and pinot cream sauce, choice of potato
- Seabass Puttanesca** £20.00
Seabass fillets with tomato, capers, olives, anchovy and garlic, choice of potato
- Stornoway Scallops** £24.00
Grilled scallops and Scottish black pudding with creamed leeks and crispy bacon, choice of potato
- Smoked Haddock Risotto** £18.00
Prawn and herb risotto, smoked haddock loin and soft poached egg
- Spanish Prawns** £20.00
King prawns sautéed with chorizo, fennel and garlic, choice of potato
- Sriracha Monkfish** £22.00
Monkfish pieces coated in a spiced batter with lime and garlic, fries and mayonnaise

Sides

- Hand Cut Chips* £3.50 *Doorstep Bread and Butter* £2.50
Skinny Fries £3.50 *Doorstep Garlic Bread* £3.00
Mixed House Salad £3.50 *Homemade Potato Salad* £3.50
Creamed Spinach £5.00
Buttered Green Beans £3.50
Homemade Tartare Sauce £1.50

Please ask your waiter for today's Specials Menu