

OYSTERS

CULTIVATED	each	per 6
CARLINGFORD	2.25	13.00
DORSET	2.50	14.50
JERSEY	2.95	17.00

WILD NATIVES	each	per 6
LOCH RYAN NO.2	4.15	25.00
WEST MERSEA NO.2	4.00	24.00
GALWAY	5.30	29.00

DRESSED per 3

GARLIC BAKED	FLORENTINE	CATALAN	ROCKEFELLER	VIETNAMESE
8.50	9.25	9.50	9.00	9.00

CAVIAR

30g OSCIETRA
95.00

10g BELUGA
140.00

10g CORNISH
48.00

TO START

CORNISH FISH SOUP 9.00	SPICED CRAB & MUSSEL BROTH 12.50	LOBSTER BISQUE 13.00
CRISPY SQUID 12.00	CRAB CAKES 11.50	SHELLFISH COCKTAIL 22.00
DRESSED CRAB 21.00	CRAB RAVIOLI 13.50	HERRINGS 9.50
SMOKED ROOFTOP SALMON 13.00	EEL, BACON & HORSERADISH 12.90	DOVER SOLE GOUJONS 18.50

RAW BAR

SCALLOPS CEVICHE 16.50	TUNA SOY & MIRIN 12.50	BEEF TARTARE 12.50
CHERRY STONE CLAMS (American Sauce) 9.00	SALMON & OYSTER WASABI 11.00	SESAME SEA BASS 17.50

NATIVE SHELLFISH

SHARING PLATTERS

SEASHORE
Oysters, Mussels,
Cockles, Whelks,
Clams, Crevettes
45.00

HOT
Prawn, Scallop,
Whelks, Mussels,
Crab, Lobster
65.00

ROYAL
Oysters,
Langoustines,
Dressed Crab, Lobster
80.00

SMALL PLATES

MUSSELS 10.50	COCKLES 9.00	WHELKS 9.50	SCALLOPS (each) 8.00	OCTOPUS & CHORIZO 11.50
CLAMS 12.50	JABUGO HAM 22.50	CREVETTES 10.50	LANGOUSTINE 19.50	PRAWNS 16.00