



SEAFOOD BISTRO & GRILL



IMPORTANT NOTICE

Please note that we cannot fully guarantee the complete absence of allergens in our final dishes. If you have any allergies or dietary requirements, kindly let a member of our team know so that we can make every effort to ensure that your dining experience is safe and enjoyable.

ALLERGY KEY CHART

Contains Gluten	(1)
Contains Milk	(2)
Contains Peanuts	(3)
Contains Crustaceans	(4)
Contains Eggs	(5)
Contains Fish	(6)
Contains Sulphur Dioxide	(7)
Contains Molluscs	(8)
Contains Mustard	(9)
Contains Sesame	(10)
Contains Soybean	(11)
Contains Tree-nuts	(12)
Contains Celery	(13)
Contains Lupin	(14)

A 10% discretionary service charge will be added to your bill.

TO START



FISH

Potted Smoked Haddock & Mussels £14.95

CREAMED WHITE WINE SAUCE, POACHED EGG & WILTED SPINACH (2, 5, 6, 8)

Whitebait £14.95

WHITEBAIT WITH HOMEMADE TARTARE SAUCE (1, 5, 6)



CRAB

Crab Timbale £15.95

CHANCRE CRAB POT SALAD, FRESHLY PICKED WHITE & YELLOW MEAT WITH BABY TOMATOES & DELICATE GARDEN HERBS (2, 4, 5)

Crab & Avocado Salad £15.95

CRAB & AVOCADO SALAD WITH A CHERRY TOMATO (4, 5, 6)

Crab & Scallop Pancetta Crumble £15.95

FRAGRANT CRAB, COMPRESSED MELON, SEARED SCALLOP FINISHED WITH PANCETTA CRUMBLE (4, 8)

Crab Thermidor £17.95

FRESHLY PICKED CRAB MEAT SERVED IN A THERMIDOR SAUCE ON A BED OF AROMATIC RICE (2, 4, 7)



SCALLOPS

Warm Scallop Salad £14.95

SCALLOP SALAD WITH PANCETTA, BALSAMIC & MARSALA SAUCE (4, 12)

Pan Fried Scallop & Belly Pork £14.95

SEARED SCALLOPS WITH CRISP BELLY PORK, APPLE & VANILLA PUREE (8)

Coquille Saint Jacques £14.95

VERY FRENCH AND SIMPLY DELICIOUS, SCALLOPS & COQUILLES IN A CLASSIC SAINT JACQUES SAUCE WITH SMOOTH MASHED POTATO (2, 8)



SHELLFISH

Shellfish Bisque £14.95

HOMEMADE SEAFOOD BISQUE WITH AIOLI CROUTES & CHIVE (1, 2, 4, 5, 7)

Seafood Cocktail £14.95

CRAB, PRAWN & SMOKED SALMON COCKTAIL, SERVED IN A BED OF LETTUCE, TOPPED WITH MARIE ROSE SAUCE (1, 4, 5, 6)

Tempura Prawns £14.95

FOUR DEEP FRIED TEMPURA PRAWNS WITH ASIAN SLAW, GOMA & WASABI DIPPING SAUCES (1, 3, 4, 7, 11)

Garlic Prawns £14.95

PAN FRIED KING PRAWNS & CHORIZO SERVED IN GARLIC BUTTER WITH TOASTED SEA SALT CIABATTA BREAD. (1, 2, 4, 7)



OYSTERS

Fresh Jersey Oysters (6) £15.95

SERVED ON A BED OF CRUSHED ICE WITH A CHOICE OF VINAIGRETTES (7, 8)

Simplicity Itself (6) £15.95

WITH FRESHLY SQUEEZED LEMON (8)

Oysters Bloody Mary (6) £17.50

SERVED WITH GREY GOOSE VODKA, FRESHLY SQUEEZED TOMATOES, WORCESTERSHIRE SAUCE & A DROP OF TABASCO (1, 6, 7, 8)

Grilled Oysters (6) £16.95

GRILLED WITH A CREAM & PARMESAN TOPPING (2, 8, 7)



SQUID

Deep Fried Calamari £12.95

DEEP FRIED CHILLI CALAMARI IN BREAD CRUMBS, SERVED WITH TARTARE SAUCE (1, 5, 7, 8)



TO START



MUSSELS

Moules a La Crème £14.95

STEAMED MUSSELS IN A WHITE WINE, GARLIC, SHALLOTS, JERSEY CREAM & PARSLEY SAUCE (2, 7, 8)

Thai Mussels £14.95

STEAMED MUSSELS IN CURRIED COCONUT MILK WITH BAMBOO SHOOTS, SPRING ONION, LEMON GRASS & PAK CHOI (1, 8)

Mussel Main Course Portions £21.00



MEAT

Charcuterie £16.95

WAFFER SLICES OF COLD CURED MEATS, TRIO OF HARD & SOFT CHEESE, BRINED GHERKINS & OLIVES, CONDIMENTS, FRUITS & CRACKERS (1, 2, 7)

Char-grilled Chicken Caesar Salad £15.95

SLICES OF OF CHAR GRILLED CHICKEN SERVED ON A BED OF BABY GEM LETTUCE WITH PARMESAN. CROUTONS & ANCHOVIES (1, 2, 5, 6, 9)

Parma Ham £13.50

BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON, WITH A BASIL & MINT (2)



VEGETARIAN

Avocado Salad (vegan) £12.95

HASS AVOCADO WITH FRESH FIG, GALIA MELON, MINT & BASIL

Deep Fried Goats Cheese £13.95

DEEP FRIED GOATS CHEESE IN GOLDEN BREAD CRUMBS, WITH A BEETROOT SALAD & SWEET CHILLI JAM (1, 2, 5)

Sauté Wild Mushrooms £13.95

WILD MUSHROOMS ON TOASTED BRIOCHE, TOPPED WITH A POACHED EGG & TRUFFLE OIL (1, 2, 5)

Italian Tomato Buffalo Mozzarella £12.95

SERVED IN A PESTO SALAD WITH FRESH BASIL LEAVES (2, 12)

Penne Pasta & Vine Tomatoes £11.95

WITH GARLIC, CHILLI, BASIL & BUFFALO MOZZARELLA (1, 2, 5)



MAIN COURSES



FISH



SHELLFISH

Beer Battered Cod £27.95

SERVED WITH MUSHY PEAS, HAND CUT QUAYSIDE CHIPS & TARTARE SAUCE (1, 5, 6, 7)

Sea Bream Beurre Blanc £27.95

TWO GRILLED FILLETS OF FRESH SEA BREAM SERVED WITH A DELICIOUS BEURRE BLANC FISH SAUCE, SERVED WITH FRENCH BEANS, BROCCOLI & FRENCH FRIES (2, 6, 7)

Pan-fried Fillet of Sea Bass £28.95

WITH A CREAMED SAFFRON SAUCE & MUSSEL SAUCE, ASPARAGUS, SPROUTING BROCCOLI & JERSEY ROYALS. MUSSELS, PERNOD & SAFFRON SAUCE (2, 6, 7, 8)

Pan fried Fillet of Salmon £28.95

CRUSHED JERSEY ROYAL POTATOES, WILTED SPINACH, SERVED WITH A CREAMED WHITE WINE SAUCE (2, 6, 7)

Whole Grilled Plaice on the Bone £28.95

SERVED WITH A RICH SALSA VERDE, JERSEY ROYAL POTATOES (2, 6)

Dover Sole £45.95

GRILLED DOVER SOLE SERVED ON THE BONE, WITH JERSEY ROYALS & SEASONAL VEGETABLES & HOME MADE TARTARE SAUCE (2, 5, 6, 7)

Oven Baked Cod Fillet £25.95

TOPPED WITH A RED PEPPER & FOCACCIA CRUST, SERVED ON A CASSOULET OF CHORIZO, CHICKPEAS & SHALLOTS WITH GRILLED BABY GEM (1, 2, 6)

Quayside Luxury Fish Pie £30.95

DICED COD, LOBSTER, EGGS & MUSHROOMS TOGETHER WITH GREENLAND PRAWNS & CRAB. BAKED IN A BEAUTIFUL QUAYSIDE SAUCE TOPPED WITH MASHED POTATO & GRATED CHEESE (1, 2, 4, 5, 6, 8)

Lemonsole Meunier £34.99

PAN-FRIED & TOPPED WITH A NUTTY MEUNIER SAUCE & JERSEY ROYALS (2, 6)

Chef's Catch of the Day

SERVED WITH JERSEY ROYALS & FRESH SEASONAL VEGETABLES (2, 6)

1/2 Jersey Lobster £34.95

½ LOBSTER, CRAB & PRAWN SALAD SERVED WITH JERSEY ROYAL POTATOES (1, 2, 4, 5, 7)

Whole Jersey Lobster £63.00

WHOLE LOBSTER, CRAB & PRAWN SALAD SERVED WITH JERSEY ROYAL POTATOES (1, 2, 4, 5, 7)

Fruits de Mer (serves 1 person) £79.00

½ LOBSTER, MUSSELS, SMOKED SALMON, CRAB CLAW, COCKLES, OYSTERS & GAMBAS, WITH A LIGHT SALAD, SERVED WITH JERSEY ROYAL POTATOES (1, 2, 4, 6, 8)

Thai King Prawn Curry £28.95

COOKED IN A DELICIOUS GREEN THAI CURRIED COCONUT MILK SAUCE WITH SPRING ONION & PAK CHOI (1, 4, 11)

Whole Crab (Amazing) £38.00

A WHOLE MEDIUM SIZE CHANCER CRAB SPLIT IN TWO, READY TO PICK SERVED WITH A MIXED SALAD & JERSEY ROYAL POTATOES (2, 4, 5, 7)

Grilled Lobster £37.00

1/2 LOBSTER & FRENCH CREVETTES WITH GARLIC BUTTER, CHORIZO SERVED WITH FRAGRANT COCONUT RICE (2, 4)

Lobster Thermidor £35.00

1/ 2 LOBSTER REMOVED FROM THE SHELL, DICED & COOKED WITH WHITE WINE, SHALLOTS, GARLIC, DIJON MUSTARD & PARMESAN CHEESE & CREAM WITH A FEW DROPS OF, COGNAC ON A BED OF RICE (2, 4, 7, 9)



SURF 'N' TURF

Rib-eye & King Prawns £33.95

CHAR-GRILLED 8OZ RIB-EYE STEAK (COOKED TO ORDER) TOPPED WITH GARLIC KING PRAWN TAILS, SERVED WITH A ROCKET, RED ONION & PARMESAN SALAD (2, 4, 7)

Royal Surf & Turf £63.00

CHAR-GRILLED FILLET STEAK COOKED TO ORDER WITH A 1/2 LOBSTER TAIL & FRENCH PRAWNS, SERVED WITH A PARMESAN ROCKET SALAD & FRENCH FRIES. GARLIC BUTTER OPTIONAL (2, 4, 7)

A 10% discretionary service charge will be added to your bill.





MAIN COURSES



FROM THE GRILL

Panfried Breast of Chicken £25.95

WITH DAUPHINOISE POTATOES, WILD MUSHROOM & TARRAGON JUS (1, 2, 7, 13)

Duck AL 'orange £27.95

WITH DAUPHINOISE POTATO, SESAME PAK CHOI & A BITTER ORANGE JUS (1, 2, 10, 13)

Quayside Flamed Grilled Burger £21.95

WITH MELTED CHEDDAR CHEESE, BACON, HAND CUT QUAYSIDE CHIPS & SALAD (1, 2, 5)

Chargrilled 10oz Ribeye Steak £34.95

SERVED WITH WILD MUSHROOMS, SPINACH, CHERRY TOMATOES, HAND CUT QUAYSIDE CHIPS, PEPPERCORN SAUCE & BÉARNAISE SAUCE ON THE SIDE (1, 2, 5, 7)

Chargrilled 8oz Fillet Steak £34.95

SERVED TO ORDER WITH WILD MUSHROOMS, SPINACH & CHERRY TOMATOES, JERSEY NEW POTATOES, PEPPERCORN & BÉARNAISE SAUCES ON THE SIDE (1, 2, 5, 7)

Chicken Schnitzel £22.95

WITH CHEESE, BACON SAUCE, SALAD & POMMES FRITES (1, 2)



PASTAS / RISOTTO / VEGETARIAN

Seafood Linguine £27.95

WITH A MIX OF SCALLOPS, CRAB, SQUID, MUSSELS & PRAWNS, GARLIC & BASIL (1, 2, 4, 5, 7, 8)

Smoked Haddock Risotto £24.95

WITH CHIVE & PARMESAN (2, 6, 7)

Wild Mushrooms Penne Pasta (v) £24.95

WITH BLACK TRUFFLE, BASIL PESTO & JERSEY CREAM (1, 2, 5, 7, 12)

Wild Mushrooms Risotto (v) £22.95

PANFRIED WILD MUSHROOMS IN A CHEESE & CREAM SAUCE, SERVED IN A BED OF RISOTTO TOPPED WITH ROCKET (2, 7)

Thai Green Vegetarian Curry (v)

~~£22.95~~ WITH RED ONIONS, GREEN CHILLI, BAMBOO SHOOTS WATER CHESTNUTS & SPRING ONIONS (12)

Seafood Risotto £25.95

WITH PRAWNS, MUSSELS, SQUID, SCALLOPS, CHIVE & PARMESAN (2, 4, 7, 8)



SIDE ORDERS

All Side Orders £6.50

HAND CUT CHIPS

FRENCH FRIES

JERSEY ROYALS (D)

DAUPHINOISE POTATOES (D)

FRAGRANT BASMATI RICE

GREEN SALAD

MIXED SALAD

VEGETABLES OF THE DAY (D)

SAUTÉED MUSHROOMS (D)

BABY SPINACH (D)

A 10% discretionary service charge will be added to your bill.





SUNDAY LUNCH MENU



ALLERGEN KEY CHART

Contains Wheat (W)	(W)
Contains Dairy (D)	(D)
Contains Peanuts (P)	(P)
Contains Shellfish (S)	(S)
Contains Eggs (E)	(E)
Contains Fish (F)	(F)
Contains Sulphites (SL)	(SL)
Contains Molluscs (M)	(M)
Contains Mustard (MS)	(MS)
Contains Sesame Seeds (SS)	(SS)
Contains Soy (SOY)	(SOY)
Contains Nuts (N)	(N)
Contains Celery (C)	(C)
Contains Lupines	(L)

STARTERS

Fresh Jersey oysters (4)

SERVED ON A BED OF CRUSHED ICE WITH A CHOICE OF VINAIGRETTES (S, MO, SU)

Pan Fried Scallop & Belly Pork

SEARED SCALLOPS WITH CRISP BELLY PORK, APPLE & VANILLA PUREE (MO)

Coquille Saint Jacques

PAN FRIED SCALLOPS AND COQUILLES SERVED WITH MASHED POTATO & A CLASSIC SAINT JACQUES SAUCE (S, D, MS)

Parma Ham

BUFFALO MOZARELLA, PARMA HAM, FRESH FIG, MELON, WITH A BASIL & MINT

Seabream Royal

A SMALL HALF FILLET OF SEABREAM SERVED WITH MASHED POTATO IN A LOBSTER SAUCE (F, S, SU, D)

Avocado & Melon Salad

HASS AVOCADO, MELON, FIGS, SERVED WITH FRESH MINT AND BASIL (VEGAN)

Pan-Fried King Prawns & Chorizo

COOKED IN A GARLIC CHILLI BUTTER, WITH TOASTED CIABATTA BREAD (W)

Moules à la Crème

MOULES COOKED IN WHITE WINE, GARLIC, SHALLOTS AND CREAM (MO, D)

MAIN COURSES

Luxury Fish Pie

A MIX OF FISH, LOBSTER & CRAB IN A MORNAV SAUCE, TOPPED WITH CHEDDAR CHEESE (S, E, D, SL)

Roast Beef

SERVED WITH BREAD SAUCE, CAULIFLOWER CHEESE, ROAST POTATOES, CARROTS, YORKSHIRE PUDDING, HORSE RADISH SAUCE AND STUFFING (W, D, E, SU, MS, C)

Pan-fried Fillet of Seabass

WITH A WHITE WINE CREAM, FENNEL, MUSSEL, PERNOD AND SAFFRON SAUCE (M, D, SL)

Crab Thermidor

FRESH CRAB MEAT SERVED IN A THERMIDOR SAUCE WITH COCONUT MILK RICE (S, SU, MS, D)

Grilled Salmon

GRILLED FILLET OF SALMON SERVED ON A BED OF CRUSHED NEW POTATOES & GREENS, IN A POOL OF CHIVE CREAM SAUCE (F, D)

Pan Fried Chicken Breast

DAUPHINOISE POTATOES, GREENS IN A WILD MUSHROOM SAUCE (D, SU, MS)

Vegan Risotto

WILD MUSHROOMS, VEGAN PARMESAN & ROCKET SALAD (SOY)

DESSERTS

Crêpe Suzette

SERVED WITH ONE SCOOP OF VANILLA ICE CREAM & ORANGE SEGMENTS (D, E, W)

Cheese Cake

(D, E, W)

Vanilla Creme Brûlée

SERVED WITH RASPBERRIES, FRAMBOISE AND VANILLA SHORTBREAD (D, E, W)

Crêpe Chocolate

NUTELLA CHOCOLATE WITH FRESH FRUITS AND ICE CREAM (C, E, W)

£39.95 PER PERSON

10% DISCRETIONARY SERVICE CHARGE