All menus may be subject to change without prior notice

## **Starters**

### Calamari

Freshly prepared hand cut squid lightly dusted in our own mix of flour & smoked paprika served on a bed of baby gem lettuce. & a garlic mayo dip £8.95

### Panko breaded prawns

served with our home-made sweet chilli sauce on a bed of crisp lettuce. £8.95

## Teriyaki Beef

24-hour slow cooked Scotch Beef, pickled Modi, wasabi & teriyaki sauce £8.95

#### Prawn Cocktail

in our creamy homemade Marie Rose Sauce, Crisp Lettuce, Cucumber & Tomato £8.95

### Pan seared King Scallops.

Three fresh Grilled Shetland scallops with thermidor butter, served in their shells £14.95

#### Lobster & Prawn cocktail

Crisp lettuce, Pickled Cucumber, Tomato, Cucumber in our homemade rose Marie sauce £14.95

### Fish Soup

Homemade fish soup, with crab, cod, haddock, prawns in a bouillabaisse £8.95

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Please inform your server of any allergens

## Fish dishes

### Battered Peterhead Cod

Fresh Peterhead cod loin fried in our crispy batter, served with triple cooked chips, Tartar sauce & a wedge of lemon. £17.95

### Grilled Peterhead Cod

Fresh succulent grilled Peterhead cod loin, served with one choice of one side. £17.95

#### **Battered Skate**

Fresh Skate fried in our crispy batter, served with , Tartar sauce & a wedge of lemon. £17.95

### **Grilled Skate**

Fresh skate grilled with a shrimp & caper butter £17.95

### Steamed Sea Bass

fresh steamed wild sea bass with ginger, spring onion & soy £18.50

### Moules mariniere

Fresh Shetland mussels served in their shells with our creamy white wine & garlic sauce  $\pounds 16.95$ 

## Lobster Prawn, mac & cheese

Macaroni pasta, fresh Lobster & prawns baked in a shellfish & cheddar cheese sauce, black truffle oil & a crumb and brie top £17.95

## Lobster Roll

half of grilled lobster served in a brioche roll with salad & mayo £17.99

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## Fish dishes Cont.:

### Fish Stew

Homemade fresh fish stew with a crab & Lobster bouillabaisse, fresh mussels in their shells, king prawns & squid £16.95

### 1½ lb Lobster

freshly cooked lobster grilled with our homemade garlic & herb butter whole Lobster £29.95 / half Lobster £14.95

### Over roasted Seafood Platter for 1

3 Scallops in half shell, 5 Shell on Argentine red King prawns, fresh mussels in there shells, squid & cherry tomatoes in garlic & herb butter £38.00

## Over roasted Seafood Platter for 2

6 Scallops in half shell, 10 Shell on King prawns, fresh mussels in their shells, squid & cherry tomatoes in a garlic a herb butter  $\pounds 76.50$ 

### Add Extras

King Scallop in half shell £4.50 each. - 300g, Spider crab claws £13.00 - king Prawns £2.50 each

## **Meat Dishes**

### Sirloin Steak

A prime succulent 12oz Scottish sirloin steak, served with rocket & red wine jus £27.00

### Steak baguette

A succulent sirloin steak, pan seared in butter sliced & served in a crusty baguette with rocket & horse radish

## Add some Surf to your Turf

King Scallop in half shell £4.50 each. – whole 1½ lb Lobster £29.95 / half Lobster £14.95-king Prawns £2.50 each - Spider crab claws £13.00

### Teriyaki Beef

Our 24-hour slow cooked Scotch Beef, pickled Modi, wasabi & teriyaki sauce £16.95

### Sticky chicken Asian salad

pan seared chicken in a honey soy, ginger, garlic & sesame marinade served with an Asian slaw £14.95

### Chicken Kyiv

homemade, with a garlic & herb butter filling and coated in crispy panko breadcrumbs  $\pounds 17.50$ 

## Side

Tripple cooked Chip	£4.50	Asparagus in butter	£4.95
Sweet Potato Fries	£4.50	Mixed Salad	£4.50
Fries	£3.50	Red wine jus	£2.95
new potatoes	£4.75	Fresh bread & butter	£3.50

Tender stem broccoli with garlic aioli & crispy onions £4.95

Add parmesan & truffle to any of above £1.95

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