

## **FRESHNESS FROM THE SEA**

<b>COCKTAIL OYSTERS</b>	<b>6 Oysters/18</b>	<b>12 Oysters/34</b>	<b>18 Oysters/48</b>	<b>24 Oysters/62</b>
<b>PREMIUM OYSTERS</b>	<b>6 Oysters/24</b>	<b>12 Oysters/45</b>	<b>18 Oysters/66</b>	<b>24 Oysters/85</b>

*SERVED WITH MIGNONETTE, HOMEMADE BUFFALO SAUCE, LEMON AND HORSERADISH*

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### **ANGUS TARTARE**

ANGUS FLANK STEAK, BLACK GARLIC JUANITA SAUCE, POTATO SALAD WITH FRESH HERBS, PORK AND SEAL TERRINE, PLUM CHUTNEY WITH PINK PEPPERCORN **28**

### **SMOKED SQUID STEAK WITH HOMEMADE OLD BAY SPICES**

SAUTÉED TAPIOCA WITH RED PEPPERS, BRAISED CABBAGE IN TOMATO VINEGAR, LOBSTER MAYONNAISE, FRIED WON TON **23**

### **ALBACORE TUNA**

CREATION OF THE MOMENT **26**

### **HONEY AND GARLIC MARINATED BUTTERFISH**

WAFU KOMBU SAUCE, SWEET AND SOUR WAKAME SALAD, DAIKON AND BOK CHOY **29**

### **SHRIMP COCKTAIL**

HORSERADISH AND COGNAC COCKTAIL SAUCE, TIGER SHRIMPS MARINATED IN CONFIT GARLIC OIL, LEMON AND PARSLEY **25**

### **CATALAN ESCABECHE**

SEAFOOD OF THE MOMENT MARINATED IN VINEGAR & OLIVE OIL, GARLIC AND FRESH HERBS, TOAST **20**

**PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL DIETS**

## HOT COURSES

### **DUMPLINGS & DASHI**

CONFIT WHITE FISH AND SCALLOP, UMAMI BROTH WITH KOMBU, SHIITAKE, BONITO, NIBOCHI AND MISO, WASABI NORI CHIPS

**3 DUMPLINGS: 20**

**6 DUMPLINGS: 30**

### **BONE MARROW & WHELKS**

ROASTED STOUT BRINED MARROW BONES, SEARED WHELKS IN CONFIT GARLIC, HOMEMADE STEAK SPICES, CAPER MUSTARD, BBQ PANKO CRUMBLE AND GRILLED TOAST

**1 BONE: 24**

**2 BONES: 36**

### **SEARED SWORDFISH MEDALLIONS**

CREAMY GEMELLI WITH WHITE WINE AND GREEN PEPPER, FENNEL AND CHERRY TOMATOES, MINTY GREMOLATA, FRIED CAPERS, ROASTED PINE NUTS

**1 MEDALLION: 26**

**2 MEDALLIONS: 39**

### **PIRATE CHOWDER**

MOUSSELINE OF SCALLOPS, SHRIMPS AND WHELKS. CREAMY CLAM FUMET, ROASTED LEEKS AND BABY POTATOES

**STARTER: 25**

**MAIN COURSE: 40**

### **MUSSELS & FRIES** A CHOICE AMONG THE THREE FLAVOURS OFFER

CRISPY FRENCH FRIES, TOASTED COUNTRY BREAD **32**

### **SURF & TURF ALBACORE**

GRILLED ANGUS BEEF FLANK STEAK, BUTTER POACHED LOBSTER WITH PARSLEY, TARTIFLETTE, ROASTED VEGETABLES, BEEF GLAZE WITH MOREL MUSHROOM **MARKET PRICE**

### **JAMBAËLLA FOR 2**

ROASTED CAJUN CHICKEN, HOMEMADE ANDOUILLE SAUSAGE, SHRIMP AND MUSSELS, SAFFRON BOMBA RICE, TOMATOES, PEPPERS AND OKRA **76**

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**EXTRA 4 SEARED SCALLOPS 20**

**EXTRA VEGETABLES 9**

**EXTRA GRILLED OCTOPUS 22**

**EXTRA WHELKS WITH CONFIT GARLIC 18**

**EXTRA MUSHROOMS ANTIPASTO 15**

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