



SALTWATER

· BEAUCETTE MARINA ·

ALLERGIES & SPECIAL DIETARY REQUIREMENTS

If you have any food allergies or intolerances, please inform member of our team before placing your order and we will do our best to accommodate your dietary needs

STARTERS & LIGHT BITES

LOCAL OYSTERS	1.70 each
shallot dressing	
CRISPY SALT & PEPPER SQUID	
small - chili nam jim I tossed salad	9.50
large - chili nam jim I fries	19.00
CRAB CAKES	10.00
glazed leaves I garlic & lemon aioli	
CAJUN SCAMPI	
small - sweet chili mayo I roast lemon	9.00
large - sweet chili mayo I roast lemon I fries	18.00
SMOKED HADDOCK & MUSSEL CHOWDER	9.50
bread I seaweed butter	
MOULES MARINIÈRE	
small - bread I seaweed butter	7.50
large - bread I seaweed butter & fries	15.00
CRAB & SEA BEET TARTLET	16.50
mixed salad	
GOAT'S CHEESE & SEA BEET TARTLET	12.50
mixed salad	
FLAKED HAM HOCK	8.50
crispy egg I basil emulsion I gem lettuce I croutons	
LOBSTER MAC & CHEESE	
small	10.50
large	19.50
CAESAR SALAD	
classic	7.00
smoked chicken	10.00
prawn	12.00
scallop	16.00
GRILLED LOBSTER SALAD (whole OR half)	MP
glazed leaves I buttered new potatoes	
CRAB SALAD (white meat only)	MP
glazed leaves I buttered new potatoes	
SEAFOOD PLATTER for 2 (24-HOUR pre-order)	MP
lobster I crab I crevettes I mussels I oysters	
glazed leaves I buttered new potatoes	

SIDES

MARKET VEG	3.50
BUTTERED NEW POTATOES	3.00
TRIPLE COOKED CHIPS	4.00
SKINNY FRIES	3.00
ASPEN WEDGES (truffle oil & parmesan)	5.00
SWEET POTATO FRIES	3.50
DRESSED HOUSE SALAD	3.50
BREAD BASKET	3.00
TEMPURA COURGETTE CHIPS	3.50

MAINS

GUERNSEY'S CATCH OF THE DAY	MP
sauteed greens I crushed new potatoes	
sauce: garlic butter / hollandaise	
BEER BATTERED HADDOCK	15.00
triple cooked chips I crushed peas I tartare sauce	
FISHERMAN'S PIE	18.00
local fish I prawns I crab mash I herb crumb	
PRAWN & CRAB LINGUINE	19.50
chili I lemon & tarragon butter	
CHARRED CHICKEN CUTLET	16.50
chicken & duxelles lollipop I garlic potato I french peas	
10oz RIBEYE STEAK	24.00
vine tomato I field mushroom I confit onion	
triple cooked chips	
sauce: garlic butter / peppercorn / bearnaise	
8oz FILLET STEAK	29.00
vine tomato I field mushroom I confit onion	
triple cooked chips	
sauce: garlic butter / peppercorn / bearnaise	
8oz BEEF BURGER	16.00
gem lettuce I tomato I toasted brioche	
red slaw I burger sauce I pickles I fries	
- add Guernsey cheddar cheese	1.00
8oz SHIPWRECK BURGER	16.00
(local fish, prawns)	
gem lettuce I toasted brioche I red slaw	
wasabi mayo I fries	
VEG THAI GREEN CURRY (V)	14.00
kachumber salad I harissa yoghurt I coconut rice	
saffron bread	
- add prawns	5.00
- add chicken	4.00

SANDWICHES

SMOKED CHICKEN & SUN-DRIED TOMATO	9.00
focaccia roll I pesto I crisps	
MATURE GUERNSEY CHEDDAR & TOMATO (V)	7.00
focaccia roll I crisps	
MOZZARELLA & SUN-DRIED TOMATO (V)	8.50
focaccia roll I pesto I crisps	
LOBSTER & YUZU MAYO	16.00
focaccia roll I crisps	
CRAB & YUZU MAYO	15.00
focaccia roll I crisps	
SIRLOIN STEAK	14.00
focaccia roll I applewood cheese I crisps	
CROQUE MONSIEUR	10.00
toasted bloomer I ham I cheese I bechamel	