



PRE – STARTER

<u>Bottarga</u> (in-house smoked roe) <u>Humous</u> , green & chickpea, crudities, ciabatta toasts, dukka seeds	<i>df</i>	6.5
<u>Fish</u> Crackling (nose to tail food), Bramley apple sauce, umami flavours	<i>gf/df</i>	3.9
<u>Oysters</u> Tempura, Somerset Cider, wasabi mayo	<i>gf/df</i>	9.9

T O S T A R T

<u>Crab</u> Remoulade handpicked Portland white claw meat, celeriac, Dijon mustard, Lobster mayo, tomato & cucumber	<i>gf/df</i>	15
<u>Shellfish</u> Bisque, Crab, Lobster, fennel, cream, Pastis, saffron aioli	<i>gf</i>	11.5
<u>Scallops</u> roasted in the shell, wild garlic butter, spiced dukkah seeds	<i>gf</i>	15
Mixed Fish <u>Bhaji's</u> , lime, mint & cucumber yogurt dip	<i>gf</i>	9.9
<u>Mussels</u> (Cornish, rope grown) white wine, garlic, lemon & thyme finished with cream	<i>gf</i>	14.5
Thai style <u>Fish Cakes</u> , Crab House sweet chilli sauce, Asian slaw	<i>df</i>	9.5

M A I N S

<u>Hake</u> fillet cashew nut & basil pesto (Cave aged Ford farm hard goats' cheese), toasted almonds, wild variety truffle scented mushrooms	<i>gf</i>	26
Roasted <u>Skate Wing</u> (Ray), chorizo, spring onion & paprika	<i>gf</i>	25
Marinated <u>Monkfish</u> & <u>Gurnard</u> skewers, roasted over coals, red lentil & yogurt Tikka Masala style curry, preserved lemon & coriander rice, poppadom, yoghurt dip	<i>gf</i>	26.5
Whole <u>Plaice</u> roasted with anchovy butter & Somerset cider onions		23
Duo of <u>Sea Bream</u> & <u>Silver Mullet</u> fillets (NPV), roasted lime & coriander butter	<i>gf</i>	27
<u>Turbot</u> Steak, pan-fried marsh samphire & monks beard, hollandaise sauce	<i>gf</i>	38

Unless otherwise stated - all mains are served with new potatoes & minted winter greens

Children's <u>Fish</u> & <u>Chips</u> simply floured, buttered & baked fish of the day, chips & vegetables	12.9
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S I D E O R D E R S

Enough for 2 to share

Extra rustic <u>Bread</u>		4.5
<u>Chips</u> hand cut, twice cooked, Rosemary scented sea salt	<i>df</i>	4.9
Tamarisk Farm <u>Salad</u> , French dressing, Crab House pickled onions	<i>gf/df</i>	5.5
Roasted mixed <u>Beetroot</u> , crispy shallot, garlic & chilli dressing	<i>gf/df</i>	6.5
Truffle honey roasted <u>Parsnips</u> , crumbled goats' cheese & spiced dukka seeds	<i>gf</i>	6.5

Please inform a member of our team of any food allergies or intolerances before ordering.

Meat & vegetarian dishes are available upon request. Please note, all shellfish dishes may contain traces of shell.

gf = Gluten Free / *df* = Dairy Free



C R A B H O U S E C R A B S

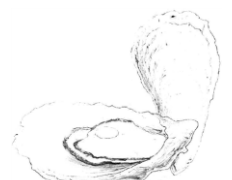
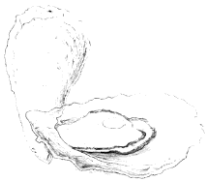
<u>Brown Crab to Crack</u>	Half Crab:	Whole Crab:
<i>Dressed Salad Garnish, Mayo</i>	20	34
Served Cold		
<u>Chinese Style Spicy Crab to Crack</u>	Half Spicy:	Whole Spicy:
<i>Ginger, Garlic, Soy Sauce,</i>	22	36
<i>Lime Leaf, Served Hot</i>		

All crabs are to crack and served with hammer, board, pick, and crackers.

*The Crab House bibs that are supplied with your crab are **NOT** souvenirs and must be returned to a member of our team please, thank you*

P O R T L A N D R O Y A L O Y S T E R S

Oyster's au Natural	3 Nat Oysters:	Half dozen:	Dozen:
	9.5	15	26
Oysters Italiano, pesto & parmesan		Half dozen:	Dozen:
		16	29
Country style bacon, thyme & cream		Half dozen:	Dozen:
		16	29



C R A B H O U S E P H I L O S O P H Y

As a restaurant we believe in doing things the right way. We have forged long standing partnerships with what we believe are the best suppliers in the local area.

We are proud of the fact we have a kitchen garden, growing a variety of fruit & vegetables that can be seen on our menu. Our kitchen team hand forage along the shoreline of the Fleet Lagoon and surrounding areas to make use throughout our menu's including botanicals for our house gin.

We farm our oysters just feet away in the Fleet, growing for up to 3 years before reaching your table. Our famous Crab and Lobsters are caught just off the isle of Portland. All smoked fish is smoked by hand, on site, by our chef/proprietor Nigel Bloxham in our large rotisserie smoker unless otherwise stated. We are huge advocates of offering underutilised fish on our menu and supporting the most sustainable methods of fishing. You will see on our menu, fish marked NPV, these fish have been landed by non-powered fishing vessels, which are rowing boats operated by local families.