



PRE – STARTER

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| <u>Bottarga</u> (in-house smoked roe) <u>Humous</u> , green & chickpea, crudities, ciabatta toasts, dukka seeds | df | 6.5 |
| <u>Fish</u> Crackling (nose to tail food), Bramley apple sauce, umami flavours | gf/df | 4 |
| <u>Oysters</u> Tempura, Somerset cider, wasabi mayo | gf/df | 10.9 |

TO START

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| <u>Crab</u> Remoulade handpicked Portland white claw meat, celeriac, Dijon mustard, lobster mayo, tomato & cucumber | gf/df | 15.5 |
| <u>Shellfish</u> Bisque, Crab, Lobster, fennel, cream, Pastis, saffron aioli | gf | 12.5 |
| <u>Scallops</u> roasted in the shell, wild garlic butter, spiced dukkah seeds | gf | 17 |
| Mixed Fish <u>Bhaji's</u> , lime, mint & cucumber yogurt dip | gf | 10.5 |
| <u>Mussels</u> (Cornish, rope grown) white wine, garlic, lemon & thyme finished with cream | gf | 15.5 |
| Thai style <u>Fish Cakes</u> , Crab House sweet chilli sauce, Asian slaw | df | 9.9 |

MAINS

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| <u>Hake fillet</u> cashew nut & basil pesto (Cave aged Ford farm hard goats' cheese), toasted almonds, wild variety truffle scented mushrooms | gf | 29 |
| Roasted <u>Skate Wing</u> (Ray), chorizo, spring onion & paprika | gf | 28 |
| Marinated <u>Monkfish</u> & <u>Gurnard skewers</u> , roasted over coals, red lentil & yogurt Tikka Masala style curry, preserved lemon & coriander rice, poppadom, yoghurt dip | gf | 28 |
| <u>Whole Plaice</u> roasted with anchovy butter & Somerset cider onions | | 24 |
| Lemon Sole fillets, stuffed with Portland white crab claw meat & open-air dairy cheddar cheese | gf | 30 |
| <u>Turbot Steak</u> , pan-fried marsh samphire & monks beard, hollandaise sauce | gf | 38 |

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

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| Children's <u>Fish</u> & <u>Chips</u> simply floured , buttered & baked fish of the day, chips & vegetables | 12.9 |
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SIDE ORDERS

Enough for 2 to share

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| Extra rustic <u>Bread</u> | | 4.5 |
| <u>Chips</u> hand cut, twice cooked, Rosemary scented sea salt | df | 6 |
| Tamarisk Farm <u>Salad</u> , French dressing, Crab House pickled onions | gf/df | 6 |
| Roasted mixed <u>Beetroot</u> , crispy shallot, garlic & chilli dressing | gf/df | 7 |
| Pan fried Marsh Samphire, lemon & black pepper butter | gf | 8.5 |

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



CRAB HOUSE CRABS

Brown Crab to Crack

Dressed Salad Garnish, Mayo

Served Cold

Half Crab:

25

Whole Crab:

48

Chinese Style Spicy Crab to Crack

Ginger, Garlic, Soy Sauce,

Lime Leaf, Served Hot

Half Spicy:

28

Whole Spicy:

50

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*

PORTLAND ROYAL OYSTERS



Oyster's au Natural

3 Nat Oysters:

9.5

Half dozen:

18

Dozen:

30

Oysters Italiano, pesto & parmesan

Half dozen:

20

Dozen:

36

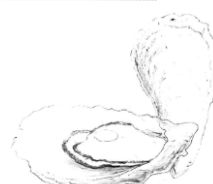
Country style bacon, thyme & cream

Half dozen:

20

Dozen:

36



CRABHOUSE PHILOSOPHY

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.