



## PRE – STARTER

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<b>Bottarga</b> ( <i>house smoked roe</i> ) <b>Humous</b> , white bean, crudities, ciabatta toasts, dukkha seeds	df 6.5
Baked <b>Oysters (2) Florentine</b> , nettle, sea beet & cheese gratin	gf 10

## TO START

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<b>Shellfish Bisque</b> , crab, oyster farm green crab, lobster, fennel, cream, pastis, saffron aioli	gf 12.5
<b>Scallops</b> toasted in the shell, wild garlic butter, dukkha seeds	gf 17
<b>Fish Bhaji's</b> , ( <i>mixed white fish</i> ) lime, mint & cucumber yoghurt dip	10.5
<b>Crab Remoulade</b> handpicked Portland white claw meat, celeriac, Dijon mustard, Isle of Wight tomato virgin bloody Mary gel, cucumber & apple	gf/df 16
Singapore <b>Squid</b> , pan fried, ginger, garlic, onion, sweet chilli	df 12.5
Lyme Bay <b>Mussels</b> ( <i>rope-grown</i> ), white wine, garlic, lemon & thyme, finished with cream	gf 16

## MAINS

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<b>Hake fillet</b> , cashew nut & wild garlic pesto ( <i>Cave aged Ford farm hard goats' cheese</i> ) wild variety truffle scented mushrooms toasted almonds	gf 31
<b>Silver Mullet fillets</b> pan fried, curried rice salad, radish, cucumber, peppers, coriander dukkha, boiled egg, Crab House pickles	gf 27
Roasted <b>Monkfish Saddle</b> , lemon, garlic, rosemary	gf/df 36
<b>Ling fillet (Cod family)</b> , halloumi, sun blushed tomato & basil	gf 29
Mixed <b>Fish Stew</b> , John Dory fillets, <b>Octopus</b> , <b>Squid</b> , <b>Mussels</b> , <b>Cockles &amp; White Fish</b> , tomatoes, herbs, saffron potatoes, mixed beans	28
<b>Whole Mackerel</b> , cedar board Roasted, beetroot, goats' cheese, herb stuffing & horse radish	23
<b>Whole Plaice</b> roasted with anchovy butter, & Somerset cider onions	25

All mains are served with lemon & rosemary new potatoes, and seasonal vegetables of the day

Children's <b>Fish &amp; Chips</b> <i>simply floured fish of the day, baked plain</i> with butter, chips & vegetables	14
Children's <b>Tuna Bolognese</b> , line caught English Channel <b>Blue Fin Tuna</b> , grated cheese ( <i>recommended for under 8</i> )	14

## SIDE ORDERS

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Extra rustic <b>Bread</b>	4.5
<b>Chips</b> hand cut, twice cooked, seaweed salt	df 6
Roasted Parmentier <b>Potatoes</b> , ford farm hard goats cheese	gf 6
Roasted <b>Beetroot</b> , toasted hazelnuts, cave aged hard goats' cheese, dukkha seeds	6
<b>Cauliflower</b> , anchovy butter, roasted almonds	gf 6

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.



## C R A B   H O U S E   C R A B S

### Large Brown Crab to Crack

(Portland cock crab)

**Dressed Salad Garnish, Mayo  
Served Cold**

Half Crab:

25

Whole Crab:

45

Warm **Garlic Butter** sauce 4

### Large Chinese Style Spicy Crab to Crack

(Portland cock crab)

**Ginger, Garlic, Soy Sauce,  
Lime Leaf, Served Hot**

Half Spicy:

28

Whole Spicy:

48

**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



### **Oysters au Natural**

3 Nat Oysters:

11

Half dozen:

20

Dozen:

36

### **Oysters Italiano** pesto & parmesan

Half dozen:

22

Dozen:

38

### **Country style** bacon, thyme & cream

Half dozen:

22

Dozen:

38



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

At our restaurant, we believe in doing things right. We have developed strong, long-lasting relationships with the best suppliers in the area. We take pride in growing a variety of fruits and vegetables in our very own kitchen garden, which you can enjoy on our menu. Our kitchen team personally hand-forages along the shoreline of the Fleet Lagoon and surrounding areas to incorporate botanicals and other ingredients throughout our menu, including those for our house gin.

Our oysters are farmed just a few feet away in the Fleet and are grown for up to three years before they reach your plate. Our famous Crab and Lobsters are caught fresh off the isle of Portland. Unless otherwise stated, all our smoked fish is smoked by hand, on-site, by our chef and proprietor, Nigel Bloxham, in our large rotisserie smoker.

We strongly believe in offering underutilized fish on our menu and supporting the most sustainable fishing methods. You will see fish marked NPV on our menu; these fish have been caught by non-powered fishing vessels and rowing boats operated by local families.