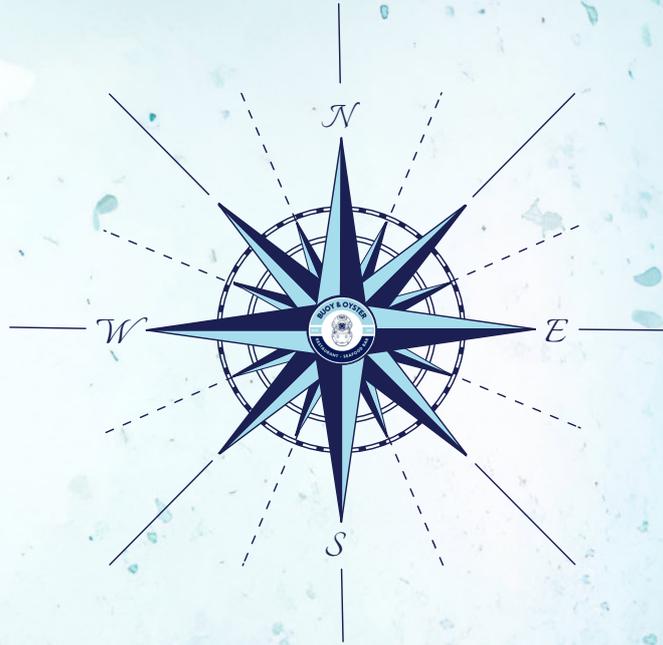


SPRING '24



# BUOY & OYSTER

*Restaurant - Seafood Bar*

- MARGATE -

# WELCOME ABOARD

We are a family run, independent restaurant first opened in 2015 by husband & wife team, Simon & Nadine. Our restaurant ethos is simple, to serve great quality food & drinks in a relaxing & family friendly seaside setting

Our experienced team has a passion for all things seafood & for celebrating our hometown of Margate

Working closely with our trusted local suppliers, we aim to showcase top quality ingredients, with customer service at the heart of all we do. Our spring menu is a celebration of local Kent produce showcased in fun & feel good dishes that make you smile.

*"We are Knowledge led, passion driven, food fuelled & flavour obsessed"*  
- Craig Edgell (Head Chef)



@buoyandoyster @margatesuites @beach\_buoys @margatechef

All of our prices include 20% VAT. A Discretionary 12.5% service charge will be added to your bill which is shared amongst the entire team

GF - Gluten Free Dish

VE - Vegan Friendly

Not all ingredients are listed in the descriptions, please let us know any allergies at the start of your meal.

## A LITTLE NIBBLE



Sourdough Bread & English Butter	£4.50
Gordal Olives	£6
Beer Battered Pickles <b>VE</b>	£6
Smoked Trout Mousse - <i>Sesame crackers</i>	£8

## HOUSE COCKTAILS

Mermaid Margarita <i>Tequila, lime &amp; sea salt</i>	£13.50
Prawnstar Martini <i>Passion fruit, vanilla vodka &amp; Passoa</i>	£13.50
Chambord Royale <i>Chambord &amp; sparkling wine</i>	£14
Sailors G&T <i>Dockyard gin, Fever-Tree tonic &amp; samphire</i>	£13.50

## BLOODY MARYS



*Nothing beats a perfectly seasoned Bloody Mary & we have to admit ours are pretty special!  
House spiced tomato juice, vodka & Fino sherry with Worcestershire sauce, Tabasco & lemon*

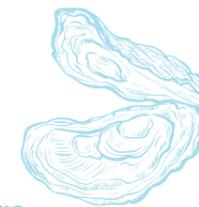
The Bloody Buoy Mary <i>Celery salt, gherkin, crispy bacon &amp; a rock oyster</i>	£14
Bloody Prawn Mary <i>Pickled onion, celery salt, olive &amp; a King prawn</i>	£13.50
Bloody Ridiculous Mary <i>Crispy bacon, pickle, cherry tomato, celery, pickled onion, olive &amp; lemon. Topped with an oyster, King prawn, beer battered pickle &amp; crispy olive - Go on, we dare you</i>	£19
Bloody Vegan Mary <i>Cherry tomato, pickle &amp; celery topped with a pickled wally, olive &amp; vegan Worcestershire</i>	£11.50
Virgin Marys <i>100% Taste 0% Alcohol - Listed prices less £3.50</i>	
Don't Be Crabby <i>Fried softshell crab &amp; olives</i>	£20



# OYSTERS

We've shucked & slurped a fair amount of oysters in our time  
Here's our personal favourite for taste & quality - Enjoy!

All of our seafood is sourced from trusted & experienced suppliers, consuming raw shellfish such as oysters may increase the risk of foodborne illnesses, especially for those with underlying medical conditions or those who are pregnant



## Carlingford Pacific Rock - Ireland

The award winning Louët Feisser family based in Carlingford Lough. High exchange of water in tides provides essential nutrients, creating the unique sweet taste & high meat content of the Carlingford Oyster

## Maldon Rock - Essex, UK

Sustainably grown and harvested from traditional oyster beds in the River Blackwater, Maldon, Essex. They have distinct flavour and meatiness inherent from the salt marshes where they are grown

Both served natural with shallot vinegar, tabasco and lemon

£4 each or 1/2 dozen £22

## Beer Battered Oyster

Lightly fried in homemade Northdown Brewery beer batter & served with yuzu mayonnaise

£4.25

## Bloody Mary Shot

Spiced bloody mary topped with an oyster

£6.50

# SEAFOOD PLATTERS



## Hot Seafood Platter £68

2x beer battered oysters  
250g Palourde clams  
250g Shetland mussels  
2x Rye Bay scallops in nduja butter  
6x king prawns  
Salt & pepper squid  
Confit garlic mayonnaise, lemon & samphire

## Chilled Seafood Platter £52

2x Carlingford rock oysters  
South coast Cockles & Whelks  
John Ross Jnr smoked salmon with herring roe  
Smoked trout's mousse  
Shell on Atlantic prawns with Marie Rose sauce  
Sourdough bread, lemon & samphire

### Recommended Additions:

Whole local crab (Market price)  
Whole local lobster (Market price) (pre-order only)  
1/2 Dozen Carlingford rock oysters £22

# FRUITS DE MER

## Cockles GF

£5

## Whelks GF

£5

## Shell-on Atlantic Prawns GF

Bloody Mary sauce & lemon

Half Pint | Pint

£7.50 | £12

## John Ross Jnr Smoked Salmon GF

Lemon, caperberries & crème fraiche

£12

## Whole Crab

Yuzu mayonnaise & lemon. Served cold and in the shell - get stuck in!

£MP

## Bowen's Plate

Cockles, whelks, 1/2 pint of prawns & bread

£14.50

Recommended pairing: Domaine Guyot Pouilly Fume £50

DOZEN OYSTERS



**CHILLED SEAFOOD PLATTER  
WITH WHOLE LOCAL CRAB**

## OUR SUPPLIERS...

*A huge thank you to our beloved suppliers for making our jobs a little easier & who we are proud to work closely with everyday.*

Fish from Jason at Fruits de Mer, Broadstairs  
 Meat & Game from Andy at Chef & Butcher, Broadstairs  
 Fruit & Vegetables from Trevor, Canterbury  
 Wine from Clive Barlow MW at Sheridan Coopers

## SMALL PLATES

<b>Salt &amp; Pepper Squid</b> <i>7 Spice seasoned, dusted &amp; fried served with confit garlic aioli &amp; lime</i>	<b>£12.50</b>
<b>Char Siu Pork Bao Buns</b> <i>Kimchi, sesame, yuzu emulsion &amp; coriander cress</i>	<b>£15</b>
<b>Ceviche Of The Day</b> <i>Chefs choice of market catch lightly cured in citrus served with seasonal garnishes</i>	<b>£MP</b>
<b>Ramsgate Crab Donut</b> <i>Brown crab mayo, sesame &amp; nori</i>	<b>£16</b>
<b>Pil Pil Prawns</b> <small>GF</small> <i>King prawns in plenty of garlic &amp; chilli butter served on sourdough</i>	<b>£14.50</b>
<b>Diver caught Scottish Scallop</b> <small>GF</small> <i>Garlic &amp; herb with a lemon zest crumb</i>	<b>£5 Each</b>
<b>King Prawn</b> <small>GF</small> <i>Garlic &amp; herb butter</i>	<i>Each   Half Dozen</i> <b>£3   £16</b>

## LARGE PLATES

<b>Wild Halibut</b> <small>GF</small> <i>Pan fried fillet served with saffron mashed potatoes, baby leeks &amp; shellfish bisque</i>	<b>£26</b>
<b>Tuna Steak Nicoise</b> <small>GF</small> <i>Baby gem, baby tomatoes, british asparagus, boiled duck egg, new season potatoes, black olives &amp; lemon dressing</i>	<b>£23</b>
<b>Catch Of The Day</b> <small>GF</small> <i>Whole day boat fish served at market price</i>	<b>£MP</b>
<b>Gilthead Sea Bream</b> <small>GF</small> <i>Served with Shetland mussels &amp; Thai green curry sauce</i>	<i>Fillet   Whole</i> <b>£21   £30</b>
<b>Kentish Lamb Kofta</b> <i>Wild garlic, soy yogurt, pomegranate, pink pickled onions, dressed chickpeas &amp; garden mint</i>	<b>£24</b>
<b>Sirloin Steak</b> <small>GF</small> <i>Butcher's cut steak with hand cut chips &amp; peppercorn butter</i>	<b>£32</b>



CATCH OF THE DAY

## SIDES

Hand cut chips with Maldon Salt	£5.50	Saffron Mashed Potato GF	£5.50
Skin-on Fries with Seaweed Salt	£5.50	Samphire VE GF	£5
Beer Battered Pickles VE	£6	Spring Greens GF	£6

## SEASIDE CLASSICS

Local Cod & Chips <i>Fried in Northdown Brewery beer batter, served with hand cut chips, crushed peas &amp; homemade Tartar sauce</i>	£21.50
Moules Mariniere GF <i>Rope Grown Mussels cooked in a shallot, garlic, parsley &amp; white wine cream sauce</i>	£12   £20
Palourde Clams GF <i>Shallot, parsley, garlic &amp; white wine sauce</i>	£15   £23
The Buoy Bowl <i>Salt &amp; pepper squid, 4x king prawns served shell on &amp; a miniature beer battered cod fillet served with skinny fries, confit garlic aioli &amp; lemon</i>	£24

## PASTA

King Prawn Pappardelle <i>Cherry tomatoes, red chilli, lime &amp; basil</i>	£22.50
Spaghetti Vongole <i>Palourde clams in a rich garlic, parsley &amp; white wine sauce</i>	£23.50
Hot smoked Salmon Gnocchi <i>Garden peas, baby spinach, lemon &amp; dill mascarpone</i>	£21

## VEGAN DISHES

Vegan Kofta <i>Wild Garlic Bazlama, soy yogurt, pomegranate, pink pickled onions, dressed chickpeas &amp; garden mint</i>	£19.50
Spring Salad <i>Baby Gem, New season potatoes, baby tomatoes, british asparagus &amp; lemon dressing Add Boiled soft duck egg - £2</i>	£17
Wild Garlic Gnocchi <i>British asparagus, spring greens &amp; purple sprouting broccoli</i>	£12.50   £19.50



# LIGHT LUNCH

Available Monday - Friday | 12-5pm  
(excludes school holidays)

Shetland Mussels & Fries	£14	Battered Sausage & Chips	£14
Squid & Chips	£14	Mussel Carbonara	£14
Fish & Chips	£14	Shell-on Prawns with Sourdough	£14

Add glass of house wine or pint of local draught beer for £5

# SUNDAY ROAST

Working closely with our trusted local butcher we have 4x traditional roasts in addition to our full restaurant menu available in the Autumn - Our roasts will return Sunday 22nd September.

# OUTSIDE CATERING

Planning a function in the autumn? We are available for home catering Oct-March

Get in touch to find out more  
[Nadine@buoyandoyster.co.uk](mailto:Nadine@buoyandoyster.co.uk)

Opening hours  
We are open 7 days a week  
All day dining (12-9pm)

# PRIVATE HIRE & EVENTS

We absolutely love hosting large groups of friends, family & corporate events at the restaurant  
With an experienced kitchen team & trained cocktail bartenders alongside terrific sea views we take pride in helping you to create a memorable special occasion (wedding, celebrations or corporate) in the perfect seafront location

## Curated for You

We are a large and well established venue with space for up to 100 guests  
Whether you are planning a wedding in Margate, a team away day by the sea or hosting a meal after an exhibition or gallery event - we've got you! With accommodation for up to 18 guests onsite and a partner fish and chip shop we really can offer a varied option  
100x fish and chips on the beach? Why not!  
Whether you would prefer a formal sit down (for up to 70 diners) or something more casual like drinks, platters & a DJ - get in touch with us so we can help you create your dream event in Margate

Get in touch: [events@buoyandoyster.co.uk](mailto:events@buoyandoyster.co.uk)



# OYSTER HAPPY HOUR

Monday - Friday | 16:00pm - 17:00pm  
2 for 1 oysters and weekly drink offers



# MUSSEL WEDNESDAYS

Join us for unlimited mussel refills every wednesday.



# BEACH BUOYS

Located directly opposite Margate main sands, we are open for takeaway and dine in customers with direct sea views.  
Beat the queues & order ahead via our website: [www.beachbuoys.co.uk](http://www.beachbuoys.co.uk)



# STAY WITH US

We have 4 unique, luxury apartments above the restaurant  
why not book in to stay after your next meal with us.  
[www.margatesuites.co.uk](http://www.margatesuites.co.uk)

