

Welcome aboard

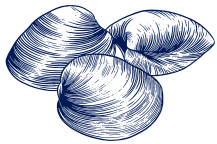
*We are a family run, independent restaurant first opened in our hometown of Margate in 2015
Our restaurant ethos is simple : to serve top quality seafood in a laid back and welcoming seaside setting
We are proud to support local and use trusted local suppliers & producers as much as we can*

*Fish : Jason & team at Fruits De Mer, Broadstairs
Fruit & Vegetables : Prentis of Ramsgate Meat : Andy at Chef & Butcher, Broadstairs and Will at Fern & Farrow, Canterbury
Potatoes : L R Smith & Son's : Kent farms Freshly baked bread from Steve at Staples Bakery
Please let your server know at the start of your meal if you have an allergy*

While you wait...

Sourdough Bread & Butter £5.50
Gordal Olives in Guindilla chilli £6.50 (VE)(N) Deep Fried Pickles with Gochujang Mayo £7 (VE)(N)
Wasabi Peanuts £4.50(VE)(N) Japanese Mixed Crackers £4.50 (VE) Lemon Salted Almonds £4.50 (VE)

Fruits De Mer



Cockles £6 Whelks £6 (LG)
Pint of shell on Prawns with Bloody Mary Sauce £14
Bowen's Plate - (a smaller portion of all of the above) £16 / £32



Maldon Rock Oysters £4.50 each or ½ Dozen for £25 (LG)

*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*

Freshly shucked & served simply on crushed ice with shallot vinegar. lemon & Tabasco
or
Deep fried in a homemade beer batter with yuzu mayonnaise £5 each or ½ Dozen for £28

SMALL PLATES

Heritage Tomatoes & Buratta £16 (LG) (N)

Vine ripened tomatoes, watermelon,
cashew nut basil pesto & whole
buratta from Puglia

Chicken Satay £15 (LG) (N)

Soy & miso marinated chicken with a
Peanut Satay dipping sauce, kimchi &
coriander

Prawn Cocktail £14.50 (LG)

Atlantic prawns with a spicy Marie
rose sauce, shredded iceberg lettuce

Prawns Pil Pil £15 (LGA)

Basque region favourite with a
garlic & red chilli butter
served on toasted sourdough

Salt & Chilli Squid £14 (LGA)

7 Spice seasoned & lightly fried
served with aioli, chilli & lime

Vegetable Fritto Misto £13.50 (V)

Tempura summer vegetables
with hot honey dipping sauce

Teriyaki Tuna Tostadas £17 (LG)

3 corn masa tacos, sashimi grade
tuna, avocado, tomato pico
de gallo, sesame & jalapeños

Scottish Rope Grown Mussels

Small £13 Large £24 (LG)
Classic Moules Mariniere

Native Lobster Roll £27

Poached local lobster, butter
brushed sub roll, yuzu mayonnaise
with seasoned fries

COASTAL FAVOURITES

Perfect on their own or added on to our platters

Whole Ramsgate Crab £27 (LG)

Served chilled & in the shell
with yuzu mayonnaise & lemon

Grilled Squid £24 (LG)

Locally caught squid with
Herb salsa verde & burnt lime

6x King prawns £20 (LG)

Pan fried shell-on King prawns
with lashings of garlic & herb butter

Please order sides separately

Our prices include 20% VAT

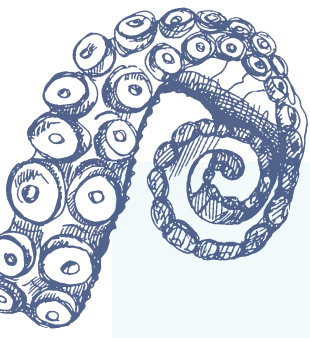
A discretionary 10% service charge will be added to your bill
which is shared amongst the entire team - Thank you!

*There are many ways to enjoy our varied menu from a traditional
3 courses to showstopping platters or sharing small plates
Order in whichever style suites your needs & sit back
to enjoy a seafood fuelled break from reality*

More food overleaf... V: Vegetarian VE Vegan N: Dish contains nuts

LG: Dish does not contain gluten
LGA: Gluten free alternative is available (please ask)
*LG Batter is also alcohol free

*(We have gluten, shellfish, sesame & nuts present in our kitchen, although all
reasonable precautions are taken by our experienced team to avoid cross
contamination when preparing food safely and separately,
we cannot guarantee 100% free from environment)*



SHARING & PLATTERS

Hot Seafood Platter - £80 (LGA)

Salt & chilli Squid, 2x Rye Bay scallops, 2x beer battered oysters
250g Palourde clams, 250g Shetland mussels & 6x king prawns
Served with aioli, lemon & samphire

Louisiana Seafood Boil (LG)

Small £20 Large £40 Sharer £80

Mussels, clams, cod & prawns cooked in a rich Old Bay spiced shellfish bisque with charred sweetcorn, new potatoes & spicy chorizo in this deep South American inspired dish
Extra sauce served on the side for dipping or drenching you decide!



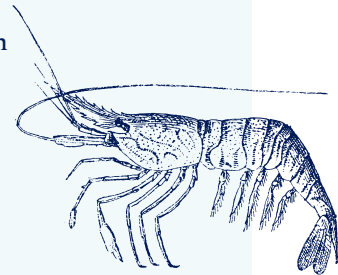
Recommended additions:

x3 Cajun Crab claws - £12 (LG)

Aioli topped crouton - £3.50 each

Grilled Platter - £100 (LG)

Whole Sea-Bream in lemongrass, sesame & chilli,
swordfish steak, Shetland Isle mussels, grilled bbq squid
& x6 shell on King prawns with lashings of garlic & herb butter



MAIN COURSES

Fish & Chips £23 (LGA)

Catch of the day fried in homemade beer batter with hand cut chips, mushy peas & tartar sauce

King Prawn Fettuccine £23

Courgette, prawn bisque, red chilli & garlic confit tomatoes & basil
Vegetarian alternative available £19

Buoy Burger £26 (LGA)

Butcher pressed beef patty, pulled short rib sloppy joe, crisp baby gem lettuce, tomato salsa, dill pickle, brioche bun, battered onion rings & Koffman fries

Wild Halibut £32 (LG) (N)

Smoked chorizo & Cannelloni bean cassoulet, baby octopus, kale & cashew nut pesto & garlic aioli

Lemongrass & Chilli Sea-Bream

Whole £29 | Single Fillet £19 (LG)
Hot honey glaze, spring onion, samphire & sesame oil

Please order sides separately

Herb-crusted Chicken Escalope £25

Chicken breast coated in crispy panko breadcrumbs & deep fried topped with a classic Caesar salad & aged parmesan

Banana Blossom & Chips £20 (LG) (VE)

Miso marinated blossom lightly fried in a gluten free nori batter
A vegan friendly nod to the seaside staple

Swordfish Steak £28 (LG)

Roasted red pepper, aubergine, tomato & olive caponata with grilled lemon
Please order sides separately

The Buoy Bowl £28 (LGA)

4x king prawns, salt & chilli squid & miniature beer battered fried fish with skinny fries & aioli

Hake Katsu Burger £24 (LGA)

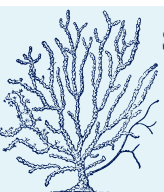
Deep fried battered hake in a brioche bun, mango chutney, baby gem lettuce, Katsu curry dipping sauce & Koffman fries

Local Skate Wing £26 (LG)

Pan fried & served on the bone with lemon & caper butter
Please order sides separately

Lamb Chops £34 (LG)

Za'atar marinated lamb with crushed new potatoes, summer allotment green beans & mint fricasse



Sides: Hand cut chips with Maldon sea salt £6 Allotment greens with shallot butter £6 Koffman Fries with seaweed salt £6
Samphire £6 Minted new potatoes £7 Green Beans £7 Onion Rings £5.50 (ALL LG)

Sauces: Lemon & Caper £4 Garlic & herb butter £3 Katsu Curry £4 (ALL SAUCES LG)

Dips: Garlic Aioli - £1.50 Yuzu mayo - £1.50 Hot Honey - £1.50