

We are a family run, independent restaurant first opened in our hometown of Margate in 2015
Proud to serve top quality seafood in a laid back and relaxed seaside setting

CHILLED SEAFOOD

Cockles - £6 (LG)
Whelks - £6 (LG)
Pint of Prawns - £14 (LG)
Sourdough Bread
& Butter - £5.50

MALDON ROCK OYSTERS

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 served with shallot vinegar & lemon
£4.50 each or ½ Dozen for £25

BAR SNACKS (VE)

Gordal Olives in Guindilla chilli - £6.50 (LG)
Wasabi Peanuts - £4.50
Japanese Mixed Crackers - £4.50
Lemon Salted Almonds - £4.50 (LG)
Deep Fried Pickles with Gochujang Mayo - £7

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
Garlic aioli, lemon & samphire
Recommended addition:
Whole Ramsgate crab - £27

Louisiana Seafood Boil (LG)

Small £18 Large £38 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
Recommended additions:
x3 Cajun Crab claws - £12 (LG)
Aioli topped crouton - £3.50 each

She Sells Sea Shells - £68 (LG)

250g Razor clams
3x Rye Bay Scallops
250g Palourde clams
250g Shetland mussel
3x King prawns
Rich garlic & herb butter
Recommended addition:
6 Garlic King prawns - £20

SMALL PLATES

Salt & Chilli Squid - £14 (LGA)

7 Spice seasoned served with garlic aioli & lime

Burrata & Purple Sprouting Broccoli - £15 (LG)

Wild garlic pesto, preserved lemon & cashew nuts

Chicken Gyoza Tom Kha - £14 (LG) (N)

Coconut soup with enoki mushrooms & chilli

Teriyaki Tuna Tostada - £17 (LG)

Avocado, tomato pico de gallo, sesame & jalapeños

Prawns Pil Pil - £15

Garlic butter & chilli served on toasted sourdough

Beer Battered Oysters - ½ Dozen for £28

Yuzu mayonnaise

Bowen's Special - £18pp (LGA)

Cockles, whelks, ½ pint of prawns with sourdough

Classic Prawn Cocktail - £14 | £23 (LG)

Bloody Mary Sauce, iceberg lettuce & lemon

Garlic King prawns (LG)

£4 each or ½ Dozen for £20

COASTAL FAVOURITES

Whole Ramsgate Crab - £27 (LG)

Served chilled & in the shell with yuzu mayo & lemon

Grilled Squid - £24 (LG)

Salsa verde & burnt lemon

Scottish Rope Grown Mussels Small £13 | Large £24

Classic Moules Mariniere or Thai Coconut Curry Sauce

CATCH OF THE DAY (LG)

Grilled local fish with lemon & sea herbs
Market & weather dependent

Skate Wing - £26

Dover Sole - £35

Sea-Bream

Whole fish - £29

Fillet - £18

Please order sides & sauces separately

Sides: (ALL SIDES LG)

Hand cut chips with Maldon sea salt - £6 (VE)
Allotment greens & shallot butter - £5.50 (VE)
Skinny fries with seaweed salt - £5.50 (VE)
Samphire - £6 (VE)
Minted new potatoes - £7 (VE)
Purple sprouting broccoli - £7 (VE)
Onion Rings - £5.50 (VE)

Sauces: (ALL SAUCES LG)

Caper, lemon & beurre noisette - £4
Thai coconut curry with mussels - £5
Lemon rapeseed hollandaise - £4

Dips:

Garlic Aioli - £1.50 Yuzu mayo - £1.50

THE CLASSICS

Fish & Chips - £23 (LGA)

(LG)
Catch of the day fried in homemade beer batter with hand cut chips, mushy peas & tartar sauce
(Fried Banana Blossom - vegan alternative)

King Prawn Fettuccine - £23

Spring courgette, prawn bisque, confit tomatoes, garlic, red chilli & basil

Beef Burger - £23 (LGA)

(LGA)
Smoked bacon, baby gem lettuce, crispy onion rings, vintage cheddar & a pickle served with skinny fries
(Beyond Meat patty - vegan alternative)

Buoy Bowl - £28 (LGA)

(LGA)
4x king prawns, squid & fried fish with skinny fries & aioli

10 oz Butchers Sirloin Steak - £34

Served with grilled oyster mushroom & a peppercorn sauce
Recommended Addition:
2x King prawns - £8

Homemade Gnocchi - £21 (VE)

(VE)
Garden pea, broad bean & mint fricassee, lemon mascarpone & wild rocket

VE: Vegetarian LG: Dish does not contain gluten LGA: Gluten free alternative is available (please ask) N: Dish contains nuts
(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 a free from environment)

All of our prices include 20% VAT
We are proud to support local and use trusted local suppliers & producers as much as we possibly can
A Discretionary 10% service charge will be added to your bill which is shared amongst the entire team - **Thank you!**
ALLERGENS: Please let us know at the start of your meal if you have an allergy