



# BUOY & OYSTER

*Restaurant - Seafood Bar*

*All day dining | 12-9pm | 7 days a week*

**- 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 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)



## 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  
and Will at Fern & Farrow, Canterbury  
Fruit & Vegetables from Trevor, Canterbury  
Wine from Clive Barlow MW at Sheridan Coopers

All of our prices include 20% VAT. A Discretionary 10% service charge will be added to your bill which is shared amongst the entire team

LG - Low Gluten Dish

VE - Vegan Friendly

V - Vegetarian

LGA - Low Gluten Adaptation Available (please ask)





**SAMPLE DOZEN OYSTERS**



# 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 £16**  
*Celery salt, gherkin, crispy bacon & a rock oyster*

**Bloody Prawn Mary £15.50**  
*Pickled onion, celery salt, olive & a King prawn*

**Bloody Ridiculous Mary £21**  
*Crispy bacon, pickle, cherry tomato, celery, pickled onion, olive & lemon. Topped with an oyster, King prawn, beer battered pickle & crispy olive - Go on, we dare you*

**Bloody Vegan Mary £13.50**  
*Cherry tomato, pickle & celery topped with a pickled wally, olive & vegan Worcestershire*

**Virgin Marys**  
*100% Taste 0% Alcohol - Listed prices less £4*



## BAR SNACKS

**Sourdough Bread with English Butter £5.50**  
*Baked by Steve Gadd at Staple Stores*

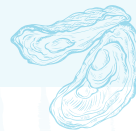
**Gordal Olives VE £6.50**  
*Pitted Gordal olives marinated in house with guindilla chilli*

**Fried Pickles £7.50**  
*Deep fried pickles served with gochujang mayonnaise*

**Padron Peppers VE £8.50**  
*Extra virgin olive oil and Maldon salt*

**Kilhorne Bay Scampi £11**  
*Tartare sauce & lemon*

## 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 pregnant*

**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*

**£4.50 each or 1/2 dozen £25**

**Guest Oyster**  
*Changing with the seasons, tides and availability  
Both served with shallot vinegar, Tabasco & lemon*

**£MP**

*Additional garnishes: Jalepeno & Lime £1 | Wasabi granita £1 | Beer battered +50p each*

## FRUITS DE MER

**Cockles LG £5.50**

**Whelks LG £5.50**

**Shell-on Atlantic Prawns LG £7.50 *Half Pint* | £13.50 *Pint***  
*Bloody Mary sauce & lemon*

**John Ross Jnr Smoked Salmon LG £12.95**  
*Lemon, caperberries & crème fraiche*

**Diver caught Scottish Scallops LG £5.50 *Each***  
*Garlic & herb butter with a lemon zest crumb*

**King Prawn LG £3.75 *Each* | £20 *Half Dozen***  
*Garlic & herb butter*







**SAMPLE CHILLED SEAFOOD  
PLATTER WITH WHOLE LOCAL CRAB**



# SMALL PLATES

## Salt & Chilli Squid LGA £13.95

*Garlic aioli, fresh chilli & lime*

## Sea Bream Carpaccio LG £16

*Preserved lemon, shaved fennel and basil*

## Pil Pil Prawns LGA £16

*Peeled prawns in plenty of garlic & chilli butter*

## Scotch Egg Bhaji V £14.50

*Red onion & samphire bhaji wrapped hens egg deep fried & served with curry mayonnaise*

## Chicken Thigh Satay LG £14.50

*Peanut sauce & sesame cucumber salad*

*Vegan alternative: Tofu skewers*

## Kentucky Fried Monkfish £14.50

*Secret recipe seasoning, south coast monkfish, chicken fat mayo, burnt corn, crispy chicken skin, popcorn shoots & mizuna cress*

# SHELLFISH

## Whole Local Crab £28

*Served whole & chilled. Yuzu mayonnaise, samphire & lemon. Get stuck in!*



## Local Lobster LG Half £37.50 Whole £75

*Served grilled in the shell with garlic butter, charred lemon & skinny fries*

## Moules Mariniere LG £13 | £22

*Rope Grown Mussels cooked in a shallot, garlic, parsley & white wine cream sauce*

## Palourde Clams LG £15 | £29

*Shallot, parsley, garlic & white wine*

*Add bread £5.50 | Add skinny fries £5.50*

# SEAFOOD PLATTERS

## Hot Seafood Platter LGA £80

*2x beer battered oysters*

*250g Palourde clams*

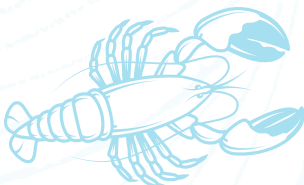
*250g Shetland mussels*

*2x Rye Bay scallops in lemon zest crumb*

*6x king prawns*

*Salt & chilli squid*

*Garlic mayonnaise, lemon & samphire*



## Chilled Seafood Platter LGA £52

*2x Carlingford rock oysters*

*South coast Cockles & Whelks*

*John Ross Jnr smoked salmon with herring roe*

*Classic Prawn Cocktail (Party like it's 1980s)*

*Sourdough bread, lemon & samphire*

## Fisherman's Board LGA £65

*1/2 Local Lobster with garlic Butter*

*2x Grilled Scallops*

*4x King Prawns*

*Skinny fries*

*Remoulade sauce*

*Pre-order recommended*







**SAMPLE CATCH  
OF THE DAY**



# FROM THE SEA

## Catch Of The Day GF £MP

*Changes daily please ask your server*

*Whole fish caught by our trusted local fisherman*

## Local Skate Wing LG £25

*Grilled lemon & foraged sea herbs*

## Fried Fish Katsu Burger LGA £22

*Battered hake fillet, baby gem lettuce, kimchi slaw, lime pickle in a brioche bun with skinny fries & katsu curry sauce*

*Vegan alternative: with deep fried tofu*

## Fish & Chips LGA £23

*Beer battered daily catch served with hand cut chips, mushy peas & house tartare sauce*

## Buoy Bowl LGA £28

*Salt & chilli squid, 4x king prawns served shell on & a miniature beer battered fish & chips with skinny fries, confit garlic aioli & lemon*

## LOUISIANA SEAFOOD BOIL

### For One £32.50 | To Share £65

*Cod, clams, mussels & prawns in a rich shellfish bisque with sweetcorn, chorizo & new potatoes. Served with toasted sourdough & aioli*

# FROM THE BUTCHER

## Buoy Burger LGA £22

*Prime British beef patty with vintage Cheddar rarebit, smoked bacon & red onion chutney, crisp baby gem lettuce on toasted brioche bun, beer battered onion rings served with skinny fries*

*Vegan alternative: plant-based patties available*

## Ham, Egg & Chips LGA £26

*Honey mustard glazed bacon chop, crackling salt chips, fried hen's egg & Doreen's Black pudding*

## Sirloin Steak LG £40

*32 day dry aged British Sirloin steak 16oz Hand cut chips, Caesar wedge & peppercorn sauce*

## SURF & TURF

*Add a seafood twist to your steak*

King Prawns £3.75      1/2 Lobster £30

## SALADS

### Classic Caesar LGA £19

*Baby gem lettuce, anchovies, aged Parmesan, crispy bacon & sourdough croutons*

*Add grilled chicken £4.50 | Add garlic prawns £5.50*

### 80s Throwback Prawn Cocktail LG £18

*Bloody Mary sauce, lettuce & king prawns*

*Additional king prawns £3.75 each*

### New Season Tomato & Burrata V £17.50

*Extra virgin olive oil, cashew nut pesto & aged Balsamic vinegar*

*Vegan alternative: summer courgette, vegan feta & mint*

## PASTA

### Linguine con Vongole £23.50

*Palourde clams, rich garlic, parsley & white wine*

### King Prawn & Chilli Pappardelle £22.50

*Cherry tomatoes, garlic, lime & basil butter*

### Cashew Nut Pesto Gnocchi V £19.50

*Heritage tomatoes, cashew nut crumb & extra virgin oil*

*Add burrata £3.50*

## SIDES

### Hand Cut Chips VE LG £6

*with Maldon salt*

### Skinny Fries VE LG £5.50

### Caesar Wedge £9

*Gem lettuce, Caesar dressing, aged Parmesan, sourdough croutons & anchovies*

### New Season Potatoes V LG £6.50

*with minted butter*

### Samphire VE LG £5.50

### Tenderstem Broccoli VE LG £5.50

*with cashew nut crumb*





# OYSTER HAPPY HOUR

Monday - Friday | 16:00pm - 17:00pm  
2 for 1 Oysters



# MUSSEL WEDNESDAYS

Join us for unlimited mussel refills every Wednesday.  
(until sold out...)

Only valid when one large mussel portion is ordered by one person & cannot be shared by the table



# ALL-DAY DINING

Join us for family friendly dining all day everyday  
Little sailors menu for under 12s



# 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)

Open 7 days a week all summer



# 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)











[WWW.BUOYANDOYSTER.CO.UK](http://WWW.BUOYANDOYSTER.CO.UK)