



SALTWATER

· BEAUCETTE MARINA ·

ALLERGIES & SPECIAL DIETARY REQUIREMENTS

If you have any food allergies or intolerances, please inform member of our team before placing your order and we will do our best to accommodate your dietary needs

STARTERS & LIGHT BITES

FRENCH ONION SOUP	7.00
applewood cheese crouton	
LOCAL OYSTERS	1.90 each
shallot dressing	
DRUNKEN MUSSELS white wine cider chorizo	
small - house baked bread	9.00
large - house baked bread fries	17.00
MOULES MARINIÈRE white wine cream	
small - house baked bread	9.00
large - house baked bread fries	17.00
CRAB CAKES	10.00
glazed leaves lime aioli	
CRISPY SALT & PEPPER SQUID	
small - chili nam jim tossed salad	9.50
large - chili nam jim fries	19.00
CAJUN SCAMPI	
small - sweet chili mayo tossed salad	9.50
large - sweet chili mayo fries	18.50
CRAB MAC & CHEESE	
small	8.50
large	15.50
CAESAR SALAD	
classic	7.50
smoked chicken	10.50
prawn	12.50
scallop	17.00
CRAB SALAD (white meat only)	
small - glazed leaves	10.00
large - glazed leaves buttered new potatoes	19.00
GRILLED LOBSTER SALAD (whole OR half)	MP
<i>(24-HOURS pre-order)</i>	
glazed leaves buttered new potatoes	
SEAFOOD PLATTER for 2 (24-HOURS pre-order)	MP
lobster crab crevettes mussels oysters	
glazed leaves buttered new potatoes	

SIDES

MARKET VEG	4.50
BUTTERED NEW POTATOES	4.00
TRIPLE COOKED CHIPS	5.00
SKINNY FRIES	4.00
SWEET POTATO FRIES	4.50
ASPEN WEDGES (truffle oil & parmesan)	5.50
DRESSED HOUSE SALAD	4.50
TEMPURA COURGETTE CHIPS	4.50

MAINS

GUERNSEY'S CATCH OF THE DAY	MP
sautéed greens crushed new potatoes	
<i>sauce: garlic butter OR hollandaise</i>	
BEER BATTERED HADDOCK	16.00
triple cooked chips crushed peas tartare sauce	
FISHERMAN'S PIE	18.00
local fish prawns crab mash herb crumb	
PRAWN & CRAB TAGLIATELLE	19.50
chili lemon & tarragon butter	
10oz RIBEYE STEAK	22.00
vine tomato field mushroom	
<i>sauce: garlic butter / peppercorn / bearnaise</i>	
8oz FILLET STEAK	26.00
vine tomato field mushroom	
<i>sauce: garlic butter / peppercorn / bearnaise</i>	
8oz BEEF BURGER	16.50
gem lettuce tomato toasted brioche	
red slaw burger sauce pickles fries	
<i>add Guernsey cheddar cheese</i>	1.00
THAI GREEN CURRY (V)	16.00
coconut rice garlic flat bread	
<i>add prawns / chicken</i>	6.00 / 5.00

SANDWICHES

(focaccia roll & crisps)

SMOKED CHICKEN, PESTO & SUN-DRIED TOMATO	9.00
MATURE GUERNSEY CHEDDAR & TOMATO (V)	7.50
CRAB & LIME MAYO	15.00
SIRLOIN STEAK & APPLEWOOD CHEESE	14.50

SWEETS

STICKY TOFFEE PUDDING honeycomb ice-cream	8.00
TIRAMISU CHEESECAKE coffee tuille	7.50
JAFFA CAKE mango sorbet	8.50
LEMON TART BRULÉE lemon crunch ice-cream	8.50
CHERRY BAKEWELL TART vanilla ice-cream	7.50
SELECTION OF ICE-CREAMS AND SORBETS	2.00 per scoop
CHEESE SELECTION lavoche grapes chutney	10.00