

Crustacean

Weymouth Seafood Restaurant

Menu

Bookings

01305 777222



facebook.com/crustaceanrestaurant



www.crustaceanrestaurant.co.uk

Allergy Guide - # = Gluten Free, * = Dairy Free, V = Vegetarian, 🍀 = Vegan

Please inform the waiting staff of any Allergies

Appetisers

Soup of the Day

Served with Warm Bread (gluten free roll available)
£8.95

Moules Marinière

served with Garlic Bread
Small £10.95 Large £21.95

Crab Thermidor

Apple, Basil and, Parmesan cheese. Served with garlic bread (may contain shell)
£11.95

Creamy Garlic Mushrooms

Served on Toasted Ciabatta.
£9.95

Oven Roasted Pear

With Roquefort cheese, walnuts and a ginger and honey dressing
£9.95 - # (vegan cheese available)

Pan Fried Lyme Bay Scallops

with Pea Purée & Pancetta Dust
£12.95

Chilli and Garlic King Prawn Skewer

Served on a bed of Mango Salsa
£10.95 - #

Cod Strips

Served with mushy peas and tartare sauce.
£10.95

Coated Whitebait

with a side salad and Garlic Aioli Dip
£8.95

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Mains

Whole Lobster (served hot)

Mixed Leaves, Chips & Garlic Butter
£39.95 - #

Whole Lobster Thermidor

Topped with Parmigiano crumb, mixed leaves & chips
£43.95 - #

Crustacean Platter

Selection of Fresh Shellfish,
A choice of Garlic Butter or Lemon Caper, Citrus Mayo, Blue Cheese or Peppercorn Sauce served with Garlic Bread
Price is per person £45.95

Whole Oven Roasted Plaice

Brown shrimps new potatoes, seasonal vegetables and an orange and tarragon butter.
£29.95 - #

Oven Roasted Cod

Cheddar and Parsley Crust, Mushy peas, Mushrooms, creamy mash and Tartare Sauce.
£23.95


Pan Fried Sea Bass

Crushed Crab Potatoes, Spinach, Saffron and Orange Sauce, Seasonal Vegetables
£24.95 - #

Seafood Linguine

Scallops, King Prawns, Calamari and Mussels in a creamy sundried tomato, basil and pesto sauce (gluten free pasta available)
£24.95 - #

Creamy Mushroom and Miso Pasta (gluten free pasta available)

£18.95 - V 

8oz Fillet Steak

Chips, Flat Cap Mushroom and choice of seasonal vegetables or a side salad
£29.95 - add a sauce £3.95

Surf & Turf

8oz Fillet Steak with a Half Lobster (served hot),
Chips, Flat Cap Mushroom and choice of seasonal vegetables or a side salad
£41.95

Pan Seared Hake

On a bed of Minted Mushy Pea with Garlic and Rosemary roasted New Potatoes and Asparagus.
£26.95

Sides

Chips £4.95, Garlic Bread £3.95, Seasonal Veg £3.95,
Side Salad £3.95, Warm Bread £3.95 Creamed Mashed Potato £3.95

Sauces & Butters - £3.95 each

Peppercorn Sauce, Blue Cheese Sauce - Garlic Butter, Lemon Caper Butter, Horseradish Butter

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Childrens Menu

Chicken Nuggets & Chips
£9.95

Cheese & Tomato Pasta
£9.95

Cod Fillet Strips & Chips
£9.95

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Drinks & Dessert

White

Bianco Sicilia (Italy)

175ml £5.50 - 250ml £7.00 - Bottle £19.50

Our House White, a light, crisp and fruity wine

Pinot Grigio (Italy)

Bottle £24.95

Gavi (Italy)

Bottle £29.95

Golden yellow, this wine is soft, elegant and rich in fruit

Frascati (Italy)

Bottle £25.95

Refreshingly crisp, recommended with Fish, or Risotto.

Rye Mill Chardonnay (Australia)

Bottle £24.95

A rich Chardonnay, with light and refreshing fruit notes

Riviera French Sauvignon Blanc

Bottle £27.95

Fresh and crispy.

Caracara Sauvignon Blanc (Chile)

Bottle £24.95

Flavours of citrus, melon and herbs

Sancerre (France)

Bottle £40.00

Chenin Blanc, Chardonnay & Viognier (SA)

St Clements Farm - Old Clem

Bottle £26.95

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Rosé

Rosato Sicilia (Italy)

175ml £5.50 - 250ml £7.00 - Bottle £19.50

Fresh, fruity & crisp with a gentle touch of spice

Pinot Blush (Italy)

Bottle £24.95

Strawberry and bramble aromas lead on to delicate yet juicy red berry characters on the palate.

Cougars Moon Zinfandel

Bottle £24.95

A light, and sweet wine, with fresh notes of red berries

Chateau Routas

Bottle £29.95

Freshly cut watermelon, ripe peach aromas and floral notes.
A Decanter International Trophy winner for best Rose

Sancerre Rose

Bottle £40.00

Subtle pale rose colour, Dry but very fruity showing off its aromas of white currants, apricot and vine peach

Fizz

Prosecco Vispo Allegro (Italy)

200ml Bottle £9

Elegant, slightly lemony nose & a long crisp palate

Prosecco Treviso (Italy)

Bottle £27.95

Elegant, slightly lemony nose & a long crisp palate

Prosecco Superiore (Italy)

Bottle £32.95

Delicate flavours, soft intensity & almost royal perlage

Bollinger Special Cuvée (France)

Bottle £70

Pear, brioche, spicy aromas & notes of walnut

Red

Rosso Sicilia (Italy)

175ml £5.50 - 250ml £7.00 - Bottle £19.50

Ripe Cherry and plum flavour make this wine, soft smooth & easy drinking

Nero D'Avola IGT (Italy)

Bottle £26.95

Full bodied, but balanced & intense red in colour with deep violet reflections

Cabernet Sauvignon (Italy)

Bottle £31.95

Ruby red, powerful, with well balanced tannins. Fruity & spicy, with a pleasant dry finish

Montepulciano D'Abruzzo (Italy)

Bottle £21.95

This dry wine develops an expressive bouquet. Fruity nuances are underpinned by Vanilla & liquorice

Letargo Crianza 2016 Rioja (Spain)

Bottle £26.95

Very marked aromas of licorice and fruit compote (dried apricots, plums and sour cherries) melt with notes of its passage through the barrel (spices, vanilla and roasted) and a soft dairy background.

Rye Mill Shiraz (Australia)

Bottle £22.95

Dark and intense in colour, this vibrant Red is fruity and provides spicy Shiraz tones

Momenti Syrah (Italy)

Bottle £31.95

A famous Red in Southern Italy, a perfect accompaniment for Red Meat.

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Beer

Bottled Beers

Birra Moretti or Peroni
330ml Bottle £4.95

Ciders

Thatchers Gold, Thatchers Haze
500ml Bottle £5.50

Bitter

Doom Bar
500ml Bottle £5.50

Brewdog Punk IPA
330ml £4.95

Spirits

Standard Spirits

25ml £3.95

Premium Spirits

25ml £5.50

Liqueurs

25ml £4.50

Gin Selection

25ml from £4.50

Mixers

Dash

Pepsi, Lemonade, Diet Pepsi
£1.00

Schweppes

Tonic, Indian Tonic.
£2.00

Schweppes Bitter Lemon or Ginger Beer
£2.50

Fever Tree

Indian Tonic Water
£2.50

Britvic Tomato Juice

£2.00

Non alcoholic

Soft Drinks

Pepsi, Diet Pepsi, Lemonade
£3.00

Appletiser

£3.95

Fruit Juice

Orange, Cranberry or Apple
£3.00

Water

Still / Sparkling
500ml £3.00

Iced Coffee - £3.95

Additional Vanilla / caramel syrup - £0.95

Hot Drinks

A selection of Teas - From £2.20

Cappuccino - £2.95

Latte - £2.95

Espresso - £2.95

Hot Chocolate - £2.95

Flat White - £2.95

Mocha - £2.95

Americano - £2.95

Liqueur Coffee

Tia Maria, Brandy, Drambuie etc.
£7.00

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To Finish

All desserts- £7.95

Crustacean Cheesecake

Please ask your server for our weekly special

Crème Brûlée

fresh Raspberries and coulis -#

Triple Chocolate Brownie

Miso Caramel With Vanilla Ice Cream

Trio of Ice Creams

Chocolate, Strawberry or Vanilla

Vegan Ice Creams

Sorbets

Mango, Lemon or Raspberry

Cheese

Cheese Board

served with Grapes, Chutney & Crackers
£11.95

*All major Credit and Debit
Cards are accepted*

*A 10% service charge will
be added to parties of 5+*

Thank you!

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