

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)
£6.95

Oysters Au Natural

with pickled shallots
Half £12 Dozen £23 - #*

Moules Marinière

served with Garlic Bread
Small £9 Large £18

Crab Thermidor

Apple, Basil and, Parmesan cheese. Served with garlic bread (may contain shell)
£9.95

Potted Pâté

Served with pickles and sour dough toast.
£8.95

Oven Roasted Pear

With Roquefort cheese, walnuts and a ginger and honey dressing
£8.95 - # (vegan cheese available)

Pan Fried Lyme Bay Scallops

with Pea Purée & Pancetta Dust
£10.95

Lightly Dusted Calamari with Cracked Black Pepper

Served with Garlic Aioli
£8.95 - #

Cod Strips

Served with mushy peas and tartare sauce.
£8.95

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Mains

Whole Lobster (served hot)

Mixed Leaves, Chips & a choice of butters: Garlic, Lemon Caper, Blue Cheese, Peppercorn or Citrus Mayo..
£34.95 - #

Whole Lobster Thermidor

Topped with Parmigiano crumb, mixed leaves & chips
£37.95 - #

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 £42.95

Whole Oven Roasted Plaice

Leeks, samphire, brown shrimps new potatoes and a orange and tarragon butter.
£24.95 - #

Oven Roasted Cod

With a Cheddar and Parsley Crust, Pea Purée, Mushrooms and Spring Onion mash, warm Tartare sauce.
£21.95


Pan Fried Sea Bass

Crushed Crab Potatoes, Spinach, Saffron and Orange Sauce, Seasonal Vegetables
£22.95 - #

Seafood Linguine

Scallops, King Prawns, Calamari and Mussels in a creamy sundried tomato, basil and pesto sauce (gluten free pasta available)
£20.95 - #

Creamy Mushroom and Miso Pasta (gluten free pasta available)

£17.95 - V 

Fillet Steak

Roasted Cherry Toms, Seasonal Vegetables, Chips & Choice Garlic Butter,
Horseradish Butter, Blue Cheese or Peppercorn Sauce
£29.95

Surf & Turf

Fillet Steak with a Half Lobster (served hot),
Chips, Seasonal Vegetables with a choice of Garlic or Horseradish Butter, Blue Cheese or Peppercorn Sauce
£39.95

Sides

Additional Sauces or Butters	£2.50
Chips - #	£4.00
Garlic Bread	£3.00
Seasonal Vegetables	£3.50
Side Salad	£3.00
Warm Bread (gluten free available)	£2.50

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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 £22.95

Gavi (Italy)

Bottle £29.95

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

Frascati (Italy)

Bottle £24.95

Refreshingly crisp, recommended with Fish, or Risotto.

Rye Mill Chardonnay (Australia)

Bottle £22.95

A rich Chardonnay, with light and refreshing fruit notes

Riviera French Sauvignon Blanc

Bottle £27.95

Fresh and crispy.

Caracara Sauvignon Blan (Chile)

Bottle £22.95

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 £22.95

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

Cougars Moon Zinfandel

Bottle £22.95

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

Fizz

Prosecco Vispo Allegro (Italy)

200ml Bottle £9

Elegant, slightly lemony nose & a long crisp palate

Prosecco Treviso (Italy)

Bottle £25.95

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

San Miguel & Peroni available
Bottle £4.95

Ciders

Thatchers Gold, Thatchers Haze
Bottle £4.95

Bitter

Doom Bar
Bottle £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

£2.50

Fever Tree

Indian Tonic Water
£2.50

Britvic Tomato Juice or Ginger Beer

£2.00

Non alcoholic

Soft Drinks

Pepsi, Diet Pepsi, Lemonade
£2.50

Fruit Juice

Orange, Cranberry etc
£2.50

Water

Still / Sparkling
500ml £3.00

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

Crème Brûlée

fresh Raspberries and coulis -#

Chocolate Brownie

Miso Caramel With Vanilla Ice Cream
Vegaon option available - #

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 discretionary 10%
service charge will be added
to parties of 6+*

Thank you!

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