

BUOY & OYSTER

STARTERS

SALT & PEPPER SQUID - £12 GFA D

7 Spice seasoned, dusted & fried served with confit garlic aioli & lime

AUTUMN SQUASH SOUP - £10 GF D

Crispy sage, toasted pumpkin seeds, Godminster cheddar scone

DUCK LIVER PARFAIT - £12 GFA D

Toasted sourdough, fig jam, pink peppercorn, watercress & duck scratchings

PULLED SKATE WING OLD BAY TACO - £12 GF DF

Home made corn masa taco, pulled skate wing, smoked herring roe, BBQ sauce, jalapeño, cucumber, radish & coriander

SHETLAND MUSSELS - £11 / £17 GF D

Shetland Isle mussels cooked with garlic, shallot, parsley & white wine

PRAWN & CRAB DUMPLINGS - £13 DF

Green Thai coconut curry sauce, green chilli, spring onion, & nuoc chan dressing

MAIN COURSES

WILD SEA BASS - £22 D GFA

Herb gnocchi, fennel confit, monks beard, whipped smoked cods roe, seaweed cracker, Shetland mussels & split dill cream

KENTISH CHICKEN - £21 GF D

Herb fed chicken breast with a garlic butter thigh Kiev, Roscoff onion & bread sauce, charred hispi cabbage, charred sweetcorn & thyme jus

LOCAL COD & CHIPS - £20 GFA DF

Fried in Northdown Brewery beer batter, served with hand cut chips, crushed peas & homemade Tartar sauce

16OZ TAMWORTH PORK CHOP - £26 GF

Oven roasted & sliced, served with celeriac & Bramley apple slaw & Cowboy butter

MONKFISH CURRY - £24 GF DF

Marinated & served on the bone in a house curry sauce with a sweet potato & spinach sag aloo, red onion & samphire bhaji & coriander cress

Add: Braised Pilaf Rice - £4

Add: Nigella seed Chapati - £3

MARGATE MUSHROOM & AUTUMN SQUASH FILO PASTILLA - £19 VE

Butternut Squash, local oyster mushrooms, spinach, butter bean & vegan feta

THE BUOY BOWL - £22 GFA D

Salt & pepper squid, 4x king prawns served shell on & a miniature beer battered cod fillet served with skinny fries, confit garlic aioli, lemon & Tabasco

HOUSE SMOKED ABROATH HADDOCK CHOWDER - £12 / £24

Rich fish velouté, steamed clams, smoked pancetta, diced kohlrabi, beer batter scraps, sweetcorn & chives

SIDES: Heritage beetroot, maple glazed walnuts & goats cheese - £6 Skin on fries with seaweed salt - £5
Hand cut chips with Maldon salt - £5 Samphire - £5 Autumn squash, sage & seeds - £6

A Discretionary 12.5% service charge will be added to your bill which is shared amongst the entire team

SEAFOOD BAR

We are a family run, independent restaurant first opened in 2015 by husband & wife, Simon & Nadine. 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 in a relaxed & welcoming seaside setting. With customer service at the heart of all we do. Our autumn menu is a celebration of local Kent produce showcased in hearty & wholesome dishes that make you smile

"We are Knowledge led, passion driven, food fuelled & flavour obsessed" - Craig Edgell (Head Chef)
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BLOODY MARY O' CLOCK

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

PRAWN MARY - £13.50 GF

Pickled onion, celery salt, olive & a King prawn

THE BLOODY BUOY MARY - £14 GF

Celery salt, gherkin, crispy bacon & a rock oyster

VEGAN MARY - £11.50 GF

Cherry tomato, pickle & celery topped with a pickled wally, olive & vegan Worcestershire

BLOODY RIDICULOUS MARY - £19

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

VIRGIN MARY 100% Taste 0% Alcohol - Above prices less by £3.50

OYSTERS

We love what we do & we've shucked & slurped a fair amount of oysters in our time
Here's our personal favourite for taste & quality - Enjoy!

CARLINGFORD PACIFIC ROCK IRELAND

The award winning Louët Feisser family based in Carlingford Lough. High exchange of water in tides provides essential nutrients, creating the unique sweet taste and high meat content of the Carlingford Oyster

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

Both served natural with shallot vinegar, Tabasco & lemon

£4 EACH | 1/2 DOZEN - £22

BEER BATTERED OYSTER - £4.25 EACH

Lightly fried in homemade Northdown Brewery beer batter & served with yuzu mayonnaise

BLOODY MARY SHOT - £6.50 EACH Spiced tomato juice topped with an oyster

SHELLFISH

KING SCALLOP - £5 EACH D GFA

Spicy Nduja crumb

KING PRAWN - £3 EACH | 1/2 DOZEN - £16 D

Garlic & herb butter

PRAWN PIL PIL - £14 D GFA

King prawns in plenty of garlic & chilli butter served on sourdough

WHOLE CRAB - Market price(served cold & in the shell) - get stuck in!
Yuzu mayonnaise & lemon

COLD ATLANTIC PRAWNS
Bloody Mary sauce & lemon

1/2 PINT PINT
£7 | £11

SEA SHELLS PLATTER - £50

Served hot & with lashings of garlic & herb butter D GFA

6x King prawns
2x Rye Bay scallops in the shell
Razor clams (200g)
Palourde clams (250g)
Shetland mussels (250g)

Snacks & Sides: Sourdough bread & English butter - £4.50 D
Nocellara olives - £4.50 (ve)

Skinny fries with seaweed salt - £5
Beer battered pickles - £6 (ve)

ALLERGENS : Please let us know at the start of your meal if you have an allergy

V: Vegetarian **VE:** Vegan **GF:** Dish is Gluten free **GFA:** Gluten free alternative available (please ask) **D:** Contains Dairy **DF:** Dairy free