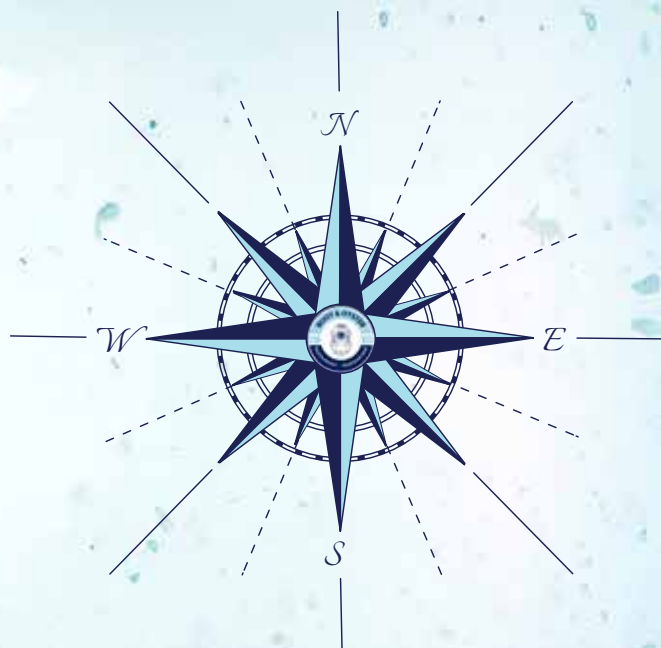


WINTER '24



# BUOY & OYSTER

*Restaurant - Seafood Bar*

- 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 winter 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)



@buoyandoyster   @margatesuites   @beach\_buoys   @margatechef

All of our prices include 20% VAT. A Discretionary 12.5% service charge will be added to your bill which is shared amongst the entire team

GF - Gluten Free Dish

VE - Vegan Friendly

Not all ingredients are listed in the descriptions, please let us know any allergies at the start of your meal.

## BAR SNACKS

|                                  |       |                                       |    |
|----------------------------------|-------|---------------------------------------|----|
| Nocellara Olives <span>VE</span> | £4.50 | Gordal Olives                         | £6 |
| Honey Roasted Cashew Nuts        | £4.50 | Beer Battered Pickles <span>VE</span> | £6 |
| Sourdough Bread & English Butter | £4.50 | Honey & Mustard Butcher's Sausages    | £6 |

## HOUSE COCKTAILS

|  |        |
|--|--------|
| Mermaid Margarita<br><i>Tequila, lime &amp; sea salt</i>         | £13.50 |
| Prawnstar Martini<br><i>Passion fruit, vanilla vodka, Passoa</i> | £13.50 |
| Chambord Royale<br><i>Chambord &amp; sparkling wine</i>          | £14    |
| Sailors G&T<br><i>Dockyard gin, Fever-Tree tonic, samphire</i>   | £13.50 |

## 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*



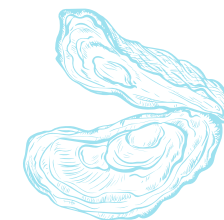
|   |        |
|---|--------|
| The Bloody Buoy Mary<br><i>Celery salt, gherkin, crispy bacon &amp; a rock oyster</i>   | £14    |
| Bloody Prawn Mary<br><i>Pickled onion, celery salt, olive &amp; a King prawn</i>  | £13.50 |
| Bloody Ridiculous Mary<br><i>Crispy bacon, pickle, cherry tomato, celery, pickled onion, olive &amp; lemon. Topped with an oyster, King prawn, beer battered pickle &amp; crispy olive - Go on, we dare you</i> | £19    |
| Bloody Vegan Mary<br><i>Cherry tomato, pickle &amp; celery topped with a pickled wally, olive &amp; vegan Worcestershire</i>  | £11.50 |
| Virgin Marys<br><i>100% Taste 0% Alcohol - Listed prices less £3.50</i>   |        |
| Don't Be Crabby<br><i>Fried softshell crab &amp; olives</i>   | £20    |





# OYSTERS

*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 & 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 and lemon  
£4 each or 1/2 dozen £22*

## Beer Battered Oyster

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

**£4.25**

## Bloody Mary Shot

*Spiced bloody mary topped with an oyster*

**£6.50**

*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 who are pregnant*

# FRUITS DE MER

## Cockles GF

**£5**

## Whipped Smoked Cod's Roe

**£8**

*Baby carrots, radish & celery*

## Bowen's Plate

**£17**

*Cockles, whelks, 1/2 pint of prawns & bread*

*Recommended pairing: Domaine Guyot Pouilly Fume £50*

## Whelks GF

**£5**

## John Ross Jnr Smoked Salmon GF

**£12**

*Lemon, caperberries & crème fraiche*

# SHELLFISH



## Shell-on Atlantic Prawns GF

*Bloody Mary sauce & lemon*

*Half Pint | Pint*

**£7.50 | £12**

## Rye Bay Scallop GFA

*Spicy Nduja crumb*

**£5 Each**

## King Prawn

*Garlic & herb butter*

*Each | Half Dozen*

**£3 | £16**

## Pil Pil Prawns GFA

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

**£14**

## Whole Crab

*Yuzu mayonnaise & lemon. Served cold and in the shell - get stuck in!*

**£MP**





# STARTERS

- Salt & Pepper Squid  
*7 Spice seasoned, dusted & fried served with confit garlic aioli & lime*

£12
- Prawn & Crab Dumplings  
*Green Thai coconut curry sauce, green chilli, spring onion, & nuoc chan dressing*

£13
- Shetland Mussels GF  
*Rope grown mussels cooked with garlic, shallot, parsley & white wine*

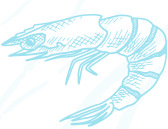
£11 | £17
- Pulled Skate Wing Old Bay Tacos  
*Home made corn masa taco, smoked herring roe, BBQ sauce, jalapeño, cucumber, radish & coriander*

£13
- Celeriac Risotto VE GF  
*Kale & cashew nut pesto*

£11 | £19
- Fisherman's Pie Scotch Egg  
*Smoked haddock & salmon with a classic Mornay sauce*

£12.50
- Braised Pig Cheek  
*Jerusalem artichoke purée, braised baby leeks & crispy garlic*

£13



# SEAFOOD PLATTERS

- Hot Seafood Platter **£68**  
*2x beer battered oysters  
250g Palourde clams  
250g Shetland mussels  
2x Rye Bay scallops in nduja butter  
6x king prawns  
Salt & pepper squid  
Confit garlic mayonnaise, lemon & samphire*
- Fruits De Mer **£25pp**  
*1x Carlingford rock oyster  
South coast Cockles & Whelks  
John Ross Jnr smoked salmon with herring roe  
Whipped smoked cod's roe  
Shell on Atlantic prawns with Marie Rose sauce  
Sourdough bread, lemon & samphire*

*Recommended Additions:  
Whole local crab (Market price)  
Whole local lobster (Market price) (pre-order only)  
1/2 Dozen Carlingford rock oysters £22*

# PASTA

- Braised Beef Shin Parpadelle **£21**  
*16 hour braised beef, rich red wine jus & a bone marrow & Parmesan crumb*
- Lobster & Pancetta Mac 'n' Cheese **£24**  
*Bisque & prawn head seasoning with a three cheese sauce*
- Smoked Salmon Linguine **£19**  
*Lemon mascarpone, cavolo nero & dill*

# VEGAN

- Aubergine & Chickpea Curry **£19**  
*Sweet potato & spinach sag aloo, red onion & samphire bhaji & coriander cress*
- Soy Bean & Margate Mushroom Burger **£20**  
*Chickpea hummus, beetroot, miso mayo & seaweed fries*





# MAIN COURSES

## 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  
Fruit & Vegetables from Trevor, Canterbury  
Wine from Clive Barlow MW at Sheridan Coopers

## FISH

### Wild Halibut

*Pan fried fillet, herb gnocchi, confit fennel, sea herbs, whipped smoked cod's roe, seaweed cracker, Shetland mussels & split dill cream*

£24

### Monkfish Curry

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

£24

### Catch of the Day

*Whole day boat fish served at market price*

*Add: Braised Pilaf Rice - £4*

*Add: Nigella seed Chapati - £3*

### Gilthead Sea Bream Fillet

*Served with seaweed butter*

£20

### Whole Gilthead Sea Bream (350-400g)

*Served with seaweed butter*

£29

## MEAT

### Beef Feather-blade GF

*Smoked mashed potato, stock pot carrot, cavolo nero & beer braised onions*

£24

### Smoked Bacon Chop GF

*Bubble & squeak hash, black pudding, grain mustard hollandaise & Braddock white duck egg*

£22.50

### Butcher's Steak

*Hand cut chips & peppercorn butter (Pre-order recommended)*

£MP

### 16oz Veal T-Bone GF

*Served with Margate mushroom sauce*

£36

## SIDES

### Hand cut chips with Maldon Salt

£5.50

### Smoked Mashed Potato

£5.50

### Skin-on Fries with Seaweed Salt

£5.50

### Samphire VE

£5

### Beer Battered Pickles VE

£6

### Winter Greens GF

£6



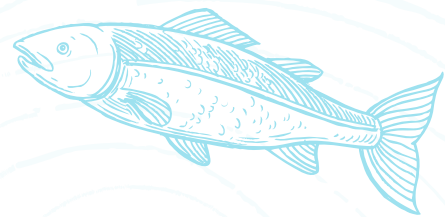
# SEASIDE CLASSICS

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

**£21**

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

**£23**



## LIGHT LUNCH

*Available Monday - Friday | 12-5pm  
(excludes Valentine's Day & Half Term)*

|                          |               |                                |               |
|--------------------------|---------------|--------------------------------|---------------|
| Shetland Mussels & Fries | <b>£12.50</b> | Battered Sausage & Chips       | <b>£12.50</b> |
| Squid & Chips            | <b>£12.50</b> | Mussel Carbonara               | <b>£12.50</b> |
| Fish & Chips             | <b>£12.50</b> | Shell-on Prawns with Sourdough | <b>£12.50</b> |

Add glass of house wine or pint of local draught beer for £5

## SUNDAY ROAST

*Working closely with our trusted local butcher, Andy and Team at Chef & Butcher. Our roasts are available alongside our full menu every Sunday October - April*

*All served with duck fat roasted potatoes, Rose Farm cauliflower cheese, stock pot carrot, allotment greens & bone-marrow gravy*

**Hereford Beef Sirloin**  
*Yorkshire pudding & celeriac purée*

**£24**

**Old Spot Pork Porchetta**  
*Crackling & smoked apple butter*

**£22**

**Celeriac & Margate Mushroom Filo Parcel**  
*Roasted celeriac, mushrooms, baby spinach, butter bean & vegan feta, served with roasted potatoes & seasonal vegetables*

**£21**

**Braised Bishopsbourne Lamb Shoulder**  
*Mint sauce & celeriac purée*

**£26**



## SOCIAL HOUR

*Monday - Friday | 16:00pm - 17:00pm  
£1 oysters and weekly drink offers*



## MUSSEL WEDNESDAYS

*Join us for unlimited mussel refills every wednesday.*



## BEACH BUOYS

*Located directly opposite Margate main sands, we are open for takeaway and dine in customers with direct sea views.  
[www.beachbuoys.co.uk](http://www.beachbuoys.co.uk)*



## 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)*

