

# SALT.

ON THE HARBOUR

## Lindisfarne Oysters

Oysters traditionally served on crushed ice, with a shallot vinaigrette, lemon and tabasco sauce

3 - 12.75 / 6 - 25.00 / 12 - 48.75

## Tempura Oysters

Oysters lightly fried in a tempura batter served on a cucumber sesame salsa, topped with a wasabi mayonnaise

3 - 13.75 / 6 - 26.00 / 12 - 49.95

## Seafood Chowder

Spiced creamy chowder, Shetland mussels, king prawns, white fish & crusty bread

Starter - 13.95 / Main Course 18.95

## Classic Moules Mariniere

Fresh Shetland mussels cooked in a creamy white wine, garlic & parsley sauce, served with crusty bread for dipping & fries (main course only)

Starter 14.95 / Main Course 22.50

## Crab & Lobster Bisque

Bridlington bay crab & lobster bisque with a hint of brandy and crab toast

13.95

## Bridlington Bay Lobster

Our famous locally caught Bridlington bay lobster, freshly prepared one of three ways, choose from:

**Classic Thermidor**  
**Lemon & Caper Butter**  
**Garlic & Parsley Butter**

All served with fries, salad & lobster bisque

**Half or Full Lobster: Market Price**

*Subject to Availability*

## FISH & CHIPS

**Haddock & Chips 18.95**

8-10oz Haddock fillet, chips, mushy peas, lemon wedge & tartare sauce

**Light Bite 13.95**

6-7oz Haddock fillet, chips, mushy peas, lemon wedge & tartare sauce

**Jumbo Whitby Scampi 18.95**

Jumbo Whitby scampi, chips, garden peas & tartare sauce

**Chip Shop Curry 2.50**

**Bread & Butter (2 Slices) 1.75**

## STARTERS

**Spinach & Ricotta Tortellini 10.50**

Served on wilted spinach with a garlic & herb butter (v)

**Crispy Whitebait 9.50**

Deville Whitebait with a sweet chilli dip

**Thai Style Fishcakes 13.95**

Thai spiced crab & crayfish fishcake, crisp salad leaves, with an oriental dressing and a thai mayo

**Salt & Pepper Squid 14.95**

Fresh Scottish squid coated in a blend of salt & szechuan pepper, with a garlic aioli dip

**Trio of King Scallops 16.95**

Pan fried king Scallops, crispy bacon lardons, with a malt vinegar emulsion

**SALT. Sourdough Crumpet 13.95**

Toasted crumpet, topped with a rich Bridlington Bay crab butter, flakes of white crab and a shot of lobster bisque

**Coquilles Saint Jacques 16.95**

Oven baked Queenie scallops, with a garlic, cream sauce topped with melted gruyère cheese

## MAIN COURSES

**Aubergine Parmigiana 22.95**

Layers of roasted aubergine, aged parmesan, pomodorina sauce, topped with melted gruyere cheese (v)

**Whole Baby Sole 23.95**

Panfried duo baby sole with a lemon caper brown butter

**King Prawn Linguine 26.95**

King prawns cooked in a tomato, taragon & chilli sauce. Served with fresh linguine pasta & garlic ciabatta

**SALT. Mixed Seafood Thermidor 26.95**

Oven baked king prawns, salmon, white fish & smoked haddock. Cooked in a rich thermidor sauce, fries & crusty bread

**Crab & Ricotta Ravioli 24.95**

Fresh hand made ravioli filled with Bridlington bay crab & ricotta, with a rich lobster cream sauce

**Halibut Fillet 29.95**

Pan fried fillet of halibut, gnocchi, wilted spinach with brown shrimp butter

**Trotters Free Range Pork Tomahawk 27.95**

16oz Free range tomahawk pork chop oven roasted with dauphinoise potatoes, black pudding with a wholegrain mustard sauce

**Oliver Barker Ribeye Steak 32.95**

12oz 28 day aged ribeye, cooked to your liking, With grilled tomato & fries

## SIDES

**Chips / Fries (v) 4.50**

**Onion Rings (v) 5.95**

**Parmesan & Truffle Oil Fries (v) 5.75**

**Seasonal Vegetable (v) 3.75**

**Mixed Leaf Salad (v) 4.50**

**Peppercorn / Stilton Cream Sauce 4.50**

If you have a food allergy or dietary requirement please inform us when ordering. (v) = vegetarian