

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

SMALL PLATES

Crispy Whitebait

Devilled Whitebait with a sweet chilli dip

9.50

Seafood Chowder

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

13.95

Trio of King Scallops

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

16.95

Salt & Pepper Squid

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

14.95

SALT. Sourdough Crumpet

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

13.95

Moules Mariniere

Fresh Shetland mussels cooked in a creamy white wine, garlic & parsley sauce, served with crusty bread for dipping

14.95

Spinach & Ricotta Tortellini

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

10.50

MAIN COURSES

Haddock & Chips

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

18.95

Light Bite & Chips

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

13.95

Jumbo Whitby Scampi

Jumbo Whitby scampi, chips, garden peas & tartare sauce

18.95

Aubergine Parmigiana

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

22.95

Moules Mariniere

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

22.50

SALT. Mixed Seafood Thermidor

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

26.95

Crab & Ricotta Ravioli

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

24.95

Oliver Barker Ribeye Steak

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

32.95

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

Two Courses for £22.95 or Three Courses for £26.95

(Available Monday - Friday 12-3pm Only)

Soup of the Day

Served with crusty bread (v)

Devilled Whitebait

With a garlic aioli dip

Parma Ham Salad

On toasted garlic muffin, pesto dressing

Spinach & Ricotta Tortellini

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

Thai Spiced Fishcakes

With sweet chilli dipping sauce

Haddock & Chips

With mushy peas & tartare sauce

Jumbo Whitby Scampi

With chips, garden peas & tartare sauce

Classic Moules Mariniere

with fries & crusty bread

King Prawn Linguine

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

Aubergine Parmigiana

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

Two Scoops of Award Winning Dairy Ice Cream

Choose from:

Vanilla, Strawberry or Chocolate (V)

Warm Double Chocolate Brownie

With luxurious vanilla ice cream (V)

Tia Maria Crème Brûlée

With homemade shortbread (V)

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