



Welcome to The Murray Arms Hotel and Seafood Restaurant. We are a small family run hotel who strive to bring you the freshest seafood available to our shores and cut food miles to an absolute minimum. We own our own scallop diving vessels and are registered buyers to purchase other seafood directly from our local fishermen, many of whom are longstanding family friends. Using the freshest of seafood can mean that dishes can change very quickly during service, depending on stock and weather, but rest assured you will be eating the freshest seafood Orkney has to offer. We also make our own bread, butter, and have our own herb garden. Our aim is to eventually grow all our own vegetables for the restaurant, and this goal is continuously being worked on and developed.

To Start

Orkney Hand Dived Scallop and Seafood Chowder, Fresh from our own vessels, A thick and Creamy Soup, Homemade Bread, and Homemade Butter (1.2.3.5.6.7.8.9.13) - £10.95

Soup of the Day, A Gluten Free, Dairy Free, and Vegan Friendly Soup, Homemade Bread (GF Oatcakes available) and Homemade Butter (butter not vegan) - £7.95

Local Fresh Crab Pate, a delicious Brown and White Crabmeat mix, Orkney Oatcakes (2.3.4.6.7.9.13) - £9.95

(V) Deep Fried Locally produced Grimbister Farm Cheese with Homemade Chutney (1.2.4.6.7.9.13.14) - £9.95

Garlic Creamy Wine Steamed Shetland Blue Mussels, Homemade Bread wedges and Homemade Butter (1.2.4.6.7.8.9.13.14) - £13.95

Butter Pan-Fried Hand Dived Scallops, Smoked Salt & Seaweed, Scapa Whiskey & Honey, or Garlic & Parsley (7.8.9.14) - £13.95

Main

“Orkney Gold” Beer Battered Haddock, Hand Cut Chips, Buttered Corn on the Cob & Homemade Tartare Sauce (2.4.5.6.7.13.14) - £17.95

Seafood Penne Pasta, Creamy White Wine & Smoked Salmon Sauce (vegetarian option available), please ask your server for today's catch (1.2.3.4.5.6.7.8.9.13.14) - £18.95

Garlic Creamy Wine Steamed Shetland Blue Mussels, Homemade Bread, and Homemade Butter - (1.2.4.6.7.8.9.13.14) £19.95

Butter Pan Fried Hand Dived Scallops, Salad, Hand Cut Chips or Homemade Bread Choose from – Smoked Salt & Seaweed, Scapa Whisky & Honey, or Garlic & Parsley (2.6.7.8.9.13.14) - £25.95

Roasted Fish of the Day, See Specials Board (5.7.13.14) - £22.95 - £27.95

Grilled Half Lobster, Dill & Garlic Butter, Hand Cut Chips & Salad (3.7.13.14) - £29.95



Black Rock Grill Steak Stones

New for us here at The Murray Arms Seafood Restaurant, a searing hot steak stone to cook your steak to your perfection accompanied with a seasoning rub, Chimichurri, and Peppercorn Sauce. Hand Cut Chips, Corn on the Cob, and Homemade Onion Rings. Choose from our steaks and add some seafood of choice for the Ultimate Surf and Turf

Orkney Reared Beef 6oz Steaks – Choose from Feather Blade or Fillet Tail Strips,
1.2.6.7.9.13.14) £34.95

Surf Options – Scallops, Fish of the Day, Monk, Half a Lobster Tail (3.5.6.7.8) - £49.95

Murray Arms Hot Seafood Platter:

Our Signature dish that we have become well known for, A daily landing of Seafood (please ask you server for today's seafood, served with Home Made Bread and Butter, Hand Cut Chips, and a selection of Dips (1.2.3.4.5.6.7.8.9.13.14) - £59.95 (for 2 £74.95)

To Finish

- (V) Orkney Fudge Cheesecake & Cream, Hearty chunks of Orkney Fudge folded into a cream cheese filling, on top of a buttery biscuit base (2.4.6.7.13.14) - £7.95
- (V) Lemon Tart & Cream, Zesty Lemon Curd filling on a short crust pastry base (4.7.13.14) - £7.95
- Homemade Ice cream or Sorbet using the best of Orkney Produce (please ask for today's flavours) - £2.50/scoop
 - Chocolate Ganache with a Scapa Whisky Cream - (2.4.6.7.13.14) - £7.95
- Orkney Cheeseboard, a selection of Orkney Cheeses with Orkney Oatcakes, Homemade Butter, and Homemade Chutney – £9.95

Please let us know if you have an allergy and ask if unsure. Please note our fryers/equipment are used to cook seafood and gluten too.

Allergens 1 = Celery, 2 = Gluten Cereals, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs, 9 = Mustard, 10 = Nut, 11 = Peanuts, 12 = Sesame Seeds, 13 = Soya, 14 = Sulphites