

## ~ SNACKS ~

**SMOKED ALMONDS | 4**

**SHUCK! MIXED OLIVES | 4.5**

**WARM POPPYSEED BAKERY FOCACCIA | 5.5**

Lobster oil, balsamic

**GILDA PINTXO | 3**

Ortiz anchovies, olives & Guindilla peppers

**OSCIETRA CAVIAR | POA**

Blinis, cream cheese

# SHUCK!

**NEIGHBOURHOOD SEAFOOD  
RESTAURANT & BAR**

## ~ OYSTER BAR ~

**RAW | 4**

Toppings: Shallot mignonette *OR* Chimichurri dressing

**CRISPY | 4**

Toppings: Ranch and sriracha dressing *OR* Citrus aioli

**CHARCOAL GRILLED | 4**

Toppings: Bone marrow *OR* Smoked anchovy butter

**SHUCK! OYSTER PLATE  
SMALL (6) 23 | LARGE (12) 42**

Oyster plates are either equal numbers of every topping  
or all the same topping from above

## ~ SMALL PLATES ~

**RYE BAY SCALLOPS IN SHELL | 12.5**

Arlington chicken butter sauce, crispy chicken skin

**CORNISH MUSSELS | 12**

Nduja, gremolata, warm foccacia

**CRISPY CHIPIRONES | 9.5**

Citrus aioli, shichimi

**CHARCOAL GRILLED GALICIAN OCTOPUS | 14**

Crispy capers, lemon zest, new season extra virgin olive oil

**EMBER ROASTED LEEKS | 9**

Marinated barrel aged feta, leek ash (*V with VEO*)

**BASQUE GIN CURED CHALK FARM TROUT | 9.5**

Chive creme fraiche, Granny Smith apple salsa

**OAK HALL HONEY ROASTED HERITAGE BEETROOT | 9**

Tahini, labneh, bitter leaves (*V*)

**GRILLED CORNISH SARDINE | 10/7**

'Pan con tomate' (*V on request*)

**WILD SEA BASS CEVICHE | 11.5**

Summer tomato, piquillo peppers, mango caviar

**TEMPURA MONKFISH CHEEKS | 11.5**

Soy, sesame, Oak Hall honey, spring onion

**WOOD FIRED PADRON PEPPERS | 9**

Paprika salt, saffron aioli (*V with VEO*)

**SHELL ON CHARCOAL GRILLED WILD  
ARGENTINIAN RED PRAWNS | 13.5**

Chimichurri dressing, charred lime

**SUSSEX LOBSTER & CRAB ARANCINI | 14.5**

Bisque, tarragon oil, shaved pecorino

**MALAYSIAN COCONUT CURRIED LOCAL  
HAKE SKEWER | 11.5**

Cucumber salad, lime dressing

## ~ SIDES ~

**HERITAGE TOMATO SALAD | 7**

Shallot, sherry vinegar, minced garlic, chives, new season extra virgin olive oil (*VEO*)

**CHARCOAL GRILLED TENDERSTEM BROCCOLI | 7**

Romesco dressing, toasted almonds (*V*)

**SHAVED FENNEL SALAD | 7**

Oak Hall honey, yoghurt (*V*)

**BITTER LEAF SALAD | 6.5**

SHUCK! citrus house dressing (*V*)

**CRISPY CRUSHED JERSEY ROYALS | 7**

Bravas sauce (*V*)

## ~ SHARING FISH ~

**CHARCOAL GRILLED FRESH LOCAL WHOLE FISH FOR THE  
TABLE | POA**

See the specials board - when it's gone it's gone!

We're a seafood restaurant - let us know if you have any allergies.  
Please don't say fish!

*V=Vegetarian | VE=Vegan | VEO=Vegetarian with Vegan option*