



PRE – STARTER

Botago Humous inhouse cured & smoked roe, chickpea, green pea with crudities & ciabatta toasts	<i>df</i>	5.9
Padron Peppers pan fried, Dorset smoked sea salt	<i>gf/df</i>	4.9
Fish Crackling umami style (nose to tail), Bramley apple sauce	<i>gf/df</i>	3.5

T O S T A R T

Crab & Shellfish Bisque , fennel, Pastis, finished with saffron aioli	<i>gf</i>	10.5
Scallops roasted in the shell, truffle parsnip puree, chorizo crumb, apple matchsticks & pea shoots		15.5
Crab Remoulade handpicked Portland white claw meat, celeriac, Dijon mustard, lobster mayo, tomato & cucumber	<i>gf/df</i>	14
Crab House Smoked Mackerel Mousse , Chesil smoked, Fleet Lagoon Eel batons, beetroot ketchup, horseradish, ciabatta toasts		11.5
Silver Mullet cured 3 ways, beetroot & vodka, turmeric & cumin, maple & brown sugar	<i>gf/df</i>	11
Monkfish Scampi, herb crumb & seaweed tartare sauce	<i>df</i>	10.9
Mussels (rope grown Lyme bay) white wine, garlic, lemon & thyme finished with cream	<i>gf</i>	13.9

M A I N S

Ray Wing (Skate) roasted with salami sausage, paprika & spring onion	<i>gf</i>	22.5
Whole Plaice , roasted with anchovy butter & Somerset cider onions	<i>gf</i>	20
Sea Bass & Silver Mullet fillet duo (NPV), citrus fruits & coriander butter	<i>gf</i>	25.5
Brace of John Dory (Trimmed on the bone) lemon, caper, parsley & English rapeseed oil	<i>gf</i>	26
Gurnard fillet, tandoori marinated, red lentils, yogurt, coriander & chilli curry, preserved lemon rice, cucumber & yogurt dip		22.5
Brill fillets, mussels (rope grown), Dorset spinach, sea purslane, garlic & cream tagliatelle		27
Lemon Sole fillets stuffed with white crab claw meat & cheddar cheese (Open-air dairy farm)	<i>gf</i>	26.5
Hake fillet Dorset spinach & rocket, cashew nut, Ford farm cave aged hard goats cheese pesto, toasted almonds, wild variety (cultivated) truffle scented mushrooms	<i>gf</i>	23.5

Unless otherwise stated - all mains are served with lemon, rosemary & sea salt potatoes, Minted spring greens

Children's Fish & Chips simply floured, buttered & baked fish of the day, chips & vegetables	<i>gf</i>	11.9
---	-----------	------

S I D E O R D E R S

Extra rustic Bread		4
Chips hand cut, twice cooked, rosemary scented sea salt	<i>gf/df</i>	4.5
Tamarisk organic farm (West Bexington) herby mixed leaf Salad , French dressing	<i>gf/df</i>	5.5
Pan fried marsh Samphire & land samphire (Agretti) lemon & black pepper butter	<i>gf</i>	7.9
Roasted Carrots with truffle honey & crumbled goats cheese	<i>gf</i>	5.5

Please inform a member of our team before ordering of any food allergies or intolerances. Meat & vegetarian dishes are available upon request. Please note, all shellfish dishes may contain traces of shell.





C R A B H O U S E C R A B S

<u>Brown Crab to Crack</u>	Half Crab:	Whole Crab:
<i>Dressed Salad Garnish, Mayo</i>	20	34
<i>Served Cold</i>		
<u>Chinese Style Spicy Crab to Crack</u>	Half Spicy:	Whole Spicy:
<i>Ginger, Garlic, Soy, Kaffir Lime,</i>	22	36
<i>Served Hot</i>		

All crabs are to crack and served with hammer, board, pick, and crackers.

*The Crab House bibs that are supplied with your crab are **NOT** souvenirs and must be returned to a member of our team please, thank you*

P O R T L A N D R O Y A L O Y S T E R S

	Oyster's au Natural 3 Nat Oysters:	Half dozen:	Dozen:	
	8.5	13.5	25	
	Oysters Italiano, pesto & parmesan	Half dozen:	Dozen:	
		14.5	28	
	Country style bacon, thyme & cream	Half dozen:	Dozen:	
		14.5	28	

C R A B H O U S E P H I L O S O P H Y

As a restaurant we believe in doing things the right way. We have forged long standing partnerships with what we believe are the best suppliers in the local area.

We are proud of the fact we have a kitchen garden, growing a variety of fruit & vegetables that can be seen on our menu. Our kitchen team hand forage along the shoreline of the Fleet Lagoon and surrounding areas to make use throughout our menu's including botanicals for our house gin.

Our oysters are farmed just feet away in the Fleet, growing for up to 3 years before reaching your table. Our famous Crab and Lobsters are caught just off the isle of Portland. All smoked fish is smoked by hand, on site, by our exec chef/proprietor Nigel Bloxham in our large rotisserie smoker unless otherwise stated.

We are huge advocated of offering often underutilised fish on our menu and supporting the most sustainable methods of fishing. You will see on our menu, fish marked NPV, these fish have been landed by non-powered fishing vessels, which are rowing boats operate by local families.