

Quayside

SEAFOOD BISTRO & GRILL



IMPORTANT NOTICE

If you have an allergy you MUST inform the duty manager who will assist you with your food order. Please do not ask or accept advice from waiters. For your assistance we have an allergy chart which will give you guidance but, again, please notify the manger before ordering any food.

ALLERGY KEY CHART

Contains Wheat	(W)
Contains Dairy	(D)
Contains Peanuts	(P)
Contains Shellfish	(S)
Contains Eggs	(E)
Contains Fish	(F)
Contains Sulphites	(SL)
Contains Molluscs	(M)
Contains Mustard	(MS)
Contains Chilli	(C)
Contains Sesame Seeds	(SS)
Contains Soy	(SOY)
Contains Nuts	(N)
Contains Celery	(C)
Contains Lupines	(L)

A 10% discretionary service charge will be added to your bill.

Quayside

TO START



FISH

Potted Smoked Haddock & Mussels £11.95

CREAMED CHEDDAR & DIJON SAUCE, POACHED EGG & WILTED SPINACH. (D,S,F,M,E)

Whitebait £9.95

WHITEBAIT WITH HOMEMADE TARTAR SAUCE. (W,F,E)



CRAB

Crab Timbale Salad £13.95

CHANCRE CRAB POT SALAD, FRESHLY PICKED WHITE & YELLOW MEAT WITH BABY TOMATOES & DELICATE GARDEN HERBS. (E,D,S)

Crab & Avocado Salad £13.95

CRAB, SMOKED SALMON & AVOCADO SALAD WITH A SPLIT LANGOUSTINE & TOMATO

Crab & Scallop Pancetta Crumble £14.95

FRAGRANT CRAB, COMPRESSED MELON, SEARED SCALLOP FINISHED WITH PANCETTA CRUMBLE. (S,SU)



SCALLOPS

Warm Scallop Salad £12.95

SCALLOP SALAD WITH PANCETTA, BALSAMIC & MARSALA SAUCE. (MO,SU,D)

Pan Fried Scallop & Belly Pork £12.95

SEARED SCALLOPS WITH CRISP BELLY PORK, APPLE & VANILLA PUREE. (MO)

Crab & Scallop Pancetta Crumble £13.95

FRAGRANT CRAB, COMPRESSED WATERMELON, SEARED SCALLOP FINISHED WITH PANCETTA CRUMBLE. (S,SU)

Coquille Saint Jacques £12.95

VERY FRENCH AND SIMPLY DELICIOUS, SCALLOPS AND COQUILLES IN A CLASSIC SAINT JACQUES SAUCE WITH SMOOTH MASHED POTATO.



SHELLFISH

Shellfish Bisque £10.95

HOMEMADE CRAB & LOBSTER BISQUE WITH AIOLI CROUTES & CHIVE SNIPPETS. (W,S,E,D)

Seafood Cocktail £12.95

CRAB, PRAWN & SMOKED SALMON COCKTAIL, SERVED IN A BED OF LETTUCE, TOPPED WITH MARIE ROSE SAUCE. (W,S,E,F)

Tempura Prawns £13.95

FOUR DEEP FRIED TEMPURA PRAWNS WITH ASIAN SLAW, GOMA & WASABI DIPPING SAUCES. (W,P,S,SES, SOY)

Garlic King Prawns £12.95

PAN FRIED KING PRAWNS & CHORIZO SERVED IN GARLIC BUTTER WITH TOASTED SEA SALT CIABATTA BREAD.



OYSTERS

Fresh Jersey oysters (6) £10.95

SERVED ON A BED OF CRUSHED ROCK SALT, WITH A CHOICE OF VINAIGRETTES. (S,MO,SU)

Simplicity Itself (6) £10.50

WITH FRESHLY SQUEEZED LEMON. (MO)

Oysters Bloody Mary (6) £12.50

SERVED WITH GREYGOOSE VODKA, FRESHLY SQUEEZED TOMATOES, WORSTERSHIRE SAUCE & A DROP OF TABASCO. (MO)

Grilled Oysters (6) £12.95

GRILLED WITH A CREAM AND PARMESAN TOPPING. (D,MO,MU,SU)

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TO START



MEAT

Carpaccio of Beef £13.95

WAFFER SLICES OF BEEF FILLET WITH SMOKED ANCHOVIES, CAPERBERRIES, ROCKET, LEMON, OLIVE OIL & PARMESAN. (D,FSU)

Char-grilled Chicken Caesar Salad £10.95

SLICES OF CHAR GRILLED CHICKEN SERVED ON A BED OF ROMAINE LETTUCE WITH PARMESAN. CROUTONS AND ANCHOVIES (W,E,F,MU,D)

Parma Ham £11.50

BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON, WITH A BASIL & MINT. (D)



SQUID

Deep Fried Calamari £10.95

DEEP FRIED CHILLI CALAMARI IN BREAD CRUMBS, SERVED WITH TARTARE SAUCE (W,E,S)



MUSSELS

Moules a La Crème £11.95

STEAMED MUSSELS IN A WHITE WINE, GARLIC, SHALLOTS, JERSEY CREAM, & PARSLEY SAUCE. (MO,D,SU)

Thai Mussels £11.95

STEAMED MUSSELS IN CURRIED COCONUT MILK WITH BAMBOO SHOOTS, SPRING ONION, LEMON GRASS & PAK CHOI. (MO)

ALL MAIN COURSE PORTIONS £16.45



VEGETARIAN

Avocado Salad (vegan) £10.95

HASS AVOCADO WITH FRESH FIG, GALIA MELON, MINT & BASIL

Deep Fried Goats cheese £9.95

DEEP FRIED GOATS CHEESE IN GOLDEN BREAD CRUMBS, WITH A BEETROOT SALAD AND SWEET CHILLI JAM. (W,D)

Saute Wild Mushrooms £11.95

WILD MUSHROOMS ON TOASTED Brioche, TOPPED WITH A POACHED EGG AND TRUFFLE OIL. (W,D)

Italian Tomato Buffalo Mozzarella £11.95

SERVED IN A PESTO SALAD WITH FRESH BASIL LEAVES. (D)

Penne Pasta & Vine Tomatoes (v) £10.95

WITH GARLIC, CHILLI, BASIL & BUFFALO MOZZARELLA. (W,D,E)

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MAIN COURSES



SHELLFISH

1/2 Jersey Lobster £30.95

½ LOBSTER, CRAB & PRAWN SALAD SERVED WITH JERSEY NEW POTATOES. (W,E,D,S,SU)

Whole Jersey Lobster £53.95

WHOLE LOBSTER, CRAB & PRAWN SALAD SERVED WITH JERSEY NEW POTATOES. (W,E,D,S,SU)

Fruits de Mer £65.00

½ LOBSTER, MUSSELS, SMOKED SALMON, CRAB CLAW, COCKLES, OYSTERS & GAM-BAS, WITH A LIGHT SALAD. SERVED WITH JERSEY NEW POTATOES. (W,D,S)

Thai Green Crab & King Prawn Curry £24.95

FRESH CRAB MEAT IN GREEN THAI CURRIED COCONUT MILK SAUCE WITH SPRING ONION AND PAK CHOI. (S)

Whole Crab £29.95

A WHOLE MEDIUM SIZE CHANCER CRAB SPLIT IN TWO, READY TO PICK SERVED WITH A MIXED SALAD, & JERSEY NEW POTATOES, (S,D,E,SL)

Lobster Thermidor £30.95

1/2 LOBSTER REMOVED FROM THE SHELL, DICED AND COOKED WITH WHITE WINE, SHALLOTS, GARLIC, DIJON MUSTARD AND PARMESAN CHEESE AND CREAM WITH A FEW DROPS OF, COGNAC ON A BED OF RICE. (S,D,MS,SL)

Royal Surf & Turf £57.95

CHAR-GRILLED FILLET STEAK COOKED TO ORDER WITH A WHOLE LOBSTER TAIL AND FRENCH PRAWNS, SERVED WITH A PARMESAN ROCKET SALAD, & FRENCH FRIES. GARLIC BUTTER OPTIONAL (S,D,SL)



SURF 'N' TURF

Rib-eye & King Prawns £29.95

CHAR-GRILLED 8OZ RIB-EYE STEAK (COOKED TO ORDER) TOPPED WITH GARLIC KING PRAWN TAILS, SERVED WITH A ROCKET, RED ONION & PARMESAN



FISH

Beer Battered Cod £22.95

SERVED WITH MUSHY PEAS, HAND CUT QUAYSIDE CHIPS & TARTARE SAUCE. (W,S,F)

Sea Bream burre blanc £19.50

TWO GRILLED FILLETS OF FRESH SEA BREAM SERVED WITH A DELICIOUS BURRE BLANC FISH SAUCE, SERVED WITH FRENCH BEANS, BROCCOLI & FRENCH FRIES (D,F,SL)

Pan-fried Fillet of Jersey Seabass £21.95

WITH A CREAMED SAFFRON SAUCE AND MUSSEL SAUCE, ASPARAGUS, SPROUTING BROCCOLI & NEW POTATOES. MUSSEL, PERNOD AND SAFFRON SAUCE (F,D,M,SL)

Pan fried Fillet of Salmon £20.95

CRUSHED JERSEY NEW POTATOES, WILT-ED SPINACH, SERVED WITH A CREAMED WHITE WINE SAUCE. (D,F,SL)

Whole Grilled Plaice on the bone £20.95

SERVED WITH LEMON & CHIVE BUTTER, FRENCH BEANS & JERSEY NEW POTATOES. (D)

Dover Sole £38.95

GRILLED DOVER SOLE SERVED ON THE BONE, WITH NEW POTATOES, AND SEASONAL VEGETABLES & HOME MADE TARTARE SAUCE. (D,E,F)

Oven Baked Cod Fillet £21.95

TOPPED WITH A RED PEPPER & FOCACCIA CRUST, SERVED ON A CASSOULET OF CHORIZO, CHICKPEAS & SHALLOTS WITH GRILLED BABY GEM. (F,W)

Quayside Luxury Fish Pie £22.95

DICED COD, LOBSTER, EGGS AND MUSHROOMS TOGETHER WITH GREENLAND PRAWNS & CRAB. BAKED IN A BEUTIFUL QUAYSIDE SAUCE TOPPED WITH MASHED POTATO AND GRATED CHEESE.

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MAIN COURSES



PASTAS / RISOTTO / VEGETARIAN

Seafood Linguine £24.95

A MIX OF LOBSTER & CRAB, FISH AND MUSSELS WITH ROASTED VINE TOMATOES, CHILLI, GARLIC & BASIL. (W,S,E,F,M,SL)

Smoked Haddock Risotto £22.95

WITH CHIVE SNIPPETS & PARMESAN. (D,E,SL)

Wild Mushrooms Penne Pasta (v) £18.95

WITH BLACK TRUFFLE, BASIL PESTO AND JERSEY CREAM (W,D,E,SL)

Wild Mushrooms Risotto (v) £17.95

PANFRIED WILD MUSHROOMS IN A CHEESE AND CREAM SAUCE, SERVED IN A BED OF RISOTTO TOPPED WITH ROCKET.



SIDE ORDERS All side orders £4.50

Green Salad	Vegetables of the day (D)
Mixed Salad	Sauteed Mushrooms (D)
New Potatoes (D)	Dauphinoise Potatoes (D)
Hand Cut Chips	Baby Spinach
French Fires	Fragrant Basmati Rice



FROM THE GRILL

Panfried Breast of Chicken £20.95

WITH DAUPHINOISE POTATOES, WILD MUSHROOM & TARRAGON JUS. (D,W,SL,C)

Soy Glazed Breast of Duck £21.95

WITH FONDANT POTATO, SESAME PAK CHOI & A BITTER ORANGE JUS. (W,SOY,C)

Quayside Flamed Grilled Burger £17.95

WITH MELTED CHEDDAR CHEESE, BACON, HAND CUT QUAYSIDE CHIPS & SALAD. (W,D,E,F)

Chargrilled 10oz Ribeye Steak £27.95

SERVED WITH WILD MUSHROOMS, SPINACH, CHERRY TOMATOES, HAND CUT QUAYSIDE CHIPS, PEPPERCORN SAUCE & BÉARNAISE SAUCE ON THE SIDE. (D,E,SL,W)

Chargrilled 8oz Fillet Steak £31.95

SERVED TO ORDER WITH WILD MUSHROOMS, SPINACH & CHERRY TOMATOES, JERSEY NEW POTATOES, PEPPERCORN & BÉARNAISE SAUCES ON THE SIDE. (D,E,SL,W)

Chicken Shnitzel (lunch time only) £18.95

WITH CHEESE, BACON SAUCE, SALAD & POMMES FRITES. (W,D,)

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ALLERGENS

- ① Cereals containing gluten, namely: wheat (spelt and khorasan), rye, barley, oats or their hybridized strains and derivatives, except:
 - a) grain-based glucose syrups, including dextrose (*);
 - b) grain-based maltodextrin (*);
 - c) barley based glucose syrups;
 - d) cereals used for manufacturing alcoholic distillates, including ethyl alcohol of agricultural origin;
 - ② Crustaceans and products based on shellfish;
 - ③ Eggs and egg-based products;
 - ④ Fish and fishery products, except:
 - a) fish gelatin used as a support for vitamin preparations or carotenoids;
 - b) gelatin or isinglass used for the clarification of beer and wine;
 - ⑤ Peanuts and peanut-based products;
 - ⑥ Soy and soy based products, except:
 - a) oil and refined soy fat (1);
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, soy-based D-alpha tocopherol succinate;
 - c) Phytosterol derived vegetal oils and soy-based phytosterol esters ;
 - d) vegetal stanol esters produced by soy-based vegetal oil sterols.
 - ⑦ Milk and milk-based products (including lactose, except:
 - a) whey used for manufacturing alcoholic distillates ;
 - b) lactate;
 - ⑧ Nuts, more precisely:
almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], brazilian nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*macadamia ternifolia*), and their products except for nuts used for manufacturing alcoholic distillates, including ethyl alcohol of agricultural origin.;
 - ⑨ Celery and celery-based products;
 - ⑩ Mustard and mustard-based products;
 - ⑪ Sesame seeds and sesame seeds-based products;
 - ⑫ Sulfur dioxide and sulfites in concentrations above 10mg/kg or 10mg/l in terms of the total amount of SO₂ to be calculated for the products as they result ready to consume or reconstituted as per manufacturers instructions ;
 - ⑬ Lupines and lupines-based products;
 - ⑭ Mollusks and mollusks-based products;
- (*) And all the derived products whose transformation does not impact on the level of allergy