

# Menu

## **DELUXE SEAFOOD PLATTER**

Smoked salmon, crab claw, peppered and spiced mackerel, hot smoked salmon, marinated herring, smoked mussel, salmon gravadlax, mixed salad and dressing £7

## **FISH AND CHIPS**

Freshly breaded haddock fillet, homemade coleslaw, thick cut chips and Marie Rose dip  
£5

## **CREAMY SMOKED FISH CHOWDER**

A rich soup of smoked fish, potatoes, vegetables, double cream, garlic and fresh herbs  
£2

## **SEAFOOD PAELLA**

£4

## **YELL CRAB CLAWS**

with garlic and herb butter £4

## **SHETLAND SALMON CAJUN STYLE**

with herb dressing £4

## **SEARED SCALLOPS**

with sweet chilli glaze £4

## **SALAD WITH A TRIO OF SMOKED MACKEREL**

£4

## **YELL STRAWBERRIES WITH SHETLAND CREAM**

£2

## **MOULES MARINÈRE**

Shetland mussels cooked in white wine, onions and herbs. Served with crusty bread and a complimentary glass of wine  
£5

## **MUSSELS ARRABBIATA**

Steamed Shetland mussels with a tomato, garlic and chilli sauce. Served with crusty bread and a complimentary glass of wine  
£5

Brought to you by chef Glynn Wright and North Atlantic Shellfish