

Quayside

SEAFOOD BISTRO & GRILL



IMPORTANT NOTICE

Please note that we cannot fully guarantee the complete absence of allergens in our final dishes. If you have any allergies or dietary requirements, kindly let a member of our team know so that we can make every effort to ensure that your dining experience is safe and enjoyable.

ALLERGY KEY CHART

Contains Gluten	(1)
Contains Milk	(2)
Contains Peanuts	(3)
Contains Crustaceans	(4)
Contains Eggs	(5)
Contains Fish	(6)
Contains Sulphur Dioxide	(7)
Contains Molluscs	(8)
Contains Mustard	(9)
Contains Sesame	(10)
Contains Soybean	(11)
Contains Tree-nuts	(12)
Contains Celery	(13)
Contains Lupin	(14)

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

Quayside

TO START



FISH

Potted Smoked Haddock & Mussels £14.95

CREAMED WHITE WINE SAUCE,
POACHED EGG & WILTED SPINACH (2, 5, 6, 8)

Whitebait £14.95

WHITEBAIT WITH HOMEMADE
TARTARE SAUCE (1, 5, 6)



CRAB

Crab Timbale £15.95

CHANCRE CRAB POT SALAD, FRESHLY
PICKED WHITE & YELLOW MEAT WITH BABY
TOMATOES & DELICATE GARDEN HERBS
(2, 4, 5)

Crab & Avocado Salad £15.95

CRAB & AVOCADO SALAD WITH A CHERRY
TOMATO (4, 5, 6)

Crab & Scallop Pancetta Crumble £15.95

FRAGRANT CRAB, COMPRESSED MELON,
SEARED SCALLOP FINISHED WITH PANCETTA
CRUMBLE (4, 8)

Crab Thermidor £17.95

FRESHLY PICKED CRAB MEAT SERVED IN A
THERMIDOR SAUCE ON A BED OF AROMATIC
RICE (2, 4, 7)



SCALLOPS

Warm Scallop Salad £14.95

SCALLOP SALAD WITH PANCETTA, BALSAMIC
& MARSALA SAUCE (4, 12)

Pan Fried Scallop & Belly Pork £14.95

SEARED SCALLOPS WITH CRISP BELLY PORK,
APPLE & VANILLA PUREE (8)

Coquille Saint Jacques £14.95

VERY FRENCH AND SIMPLY DELICIOUS,
SCALLOPS AND COQUILLES IN A CLASSIC
SAINT JACQUES SAUCE WITH SMOOTH
MASHED POTATO (2, 8)



SHELLFISH

Shellfish Bisque £14.95

HOMEMADE SEAFOOD BISQUE WITH
AIOLI CROUTES & CHIVE
(1, 2, 4, 5, 7)

Seafood Cocktail £14.95

CRAB, PRAWN & SMOKED SALMON
COCKTAIL, SERVED IN A BED OF LETTUCE,
TOPPED WITH MARIE ROSE SAUCE (1, 4, 5, 6)

Tempura Prawns £14.95

FOUR DEEP FRIED TEMPURA PRAWNS WITH
ASIAN SLAW, GOMA & WASABI DIPPING
SAUCES (1, 3, 4, 7, 11)

Garlic Prawns £14.95

PAN FRIED KING PRAWNS & CHORIZO
SERVED IN GARLIC BUTTER WITH TOASTED
SEA SALT CIABATTA BREAD. (1, 2, 4, 7)



OYSTERS

Fresh Jersey Oysters (6) £15.95

SERVED ON A BED OF CRUSHED ICE WITH A
CHOICE OF VINAIGRETTES (7, 8)

Simplicity Itself (6) £15.95

WITH FRESHLY SQUEEZED LEMON (8)

Oysters Bloody Mary (6) £17.50

SERVED WITH GREY GOOSE VODKA,
FRESHLY SQUEEZED TOMATOES,
WORCESTERSHIRE SAUCE & A DROP OF
TABASCO (1, 6, 7, 8)

Grilled Oysters (6) £16.95

GRILLED WITH A CREAM AND PARMESAN
TOPPING (2, 8, 7)



SQUID

Deep Fried Calamari £12.95

DEEP FRIED CHILLI CALAMARI IN BREAD
CRUMBS, SERVED WITH TARTARE SAUCE
(1, 5, 7, 8)

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TO START



MUSSELS



VEGETARIAN

Moules a La Crème

£14.95

STEAMED MUSSELS IN A WHITE WINE, GARLIC, SHALLOTS, JERSEY CREAM, & PARSLEY SAUCE (2, 7, 8)

Thai Mussels

£14.95

STEAMED MUSSELS IN CURRIED COCONUT MILK WITH BAMBOO SHOOTS, SPRING ONION, LEMON GRASS & PAK CHOI (1, 8)

Mussel Main Course Portions

£21.00



MEAT

Charcuterie

£16.95

WAFFER SLICES OF COLD CURED MEATS, TRIO OF HARD AND SOFT CHEESE, BRINED GHERKINS AND OLIVES, CONDIMENTS, FRUITS, AND CRACKERS. (1, 2, 7)

Char-grilled Chicken Caesar Salad

£15.95

SLICES OF OF CHAR GRILLED CHICKEN SERVED ON A BED OF BABY GEM LETTUCE WITH PARMESAN. CROUTONS AND ANCHOVIES (1, 2, 5, 6, 9)

Parma Ham

£13.50

BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON, WITH A BASIL & MINT (2)

Avocado Salad (vegan)

£12.95

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

Deep Fried Goats Cheese

£13.95

DEEP FRIED GOATS CHEESE IN GOLDEN BREAD CRUMBS, WITH A BEETROOT SALAD AND SWEET CHILLI JAM (1, 2, 5)

Sauté Wild Mushrooms

£13.95

WILD MUSHROOMS ON TOASTED BRIOCHE, TOPPED WITH A POACHED EGG AND TRUFFLE OIL (1, 2, 5)

Italian Tomato Buffalo Mozzarella

£12.95

SERVED IN A PESTO SALAD WITH FRESH BASIL LEAVES (2, 12)

Penne Pasta & Vine Tomatoes

£11.95

WITH GARLIC, CHILLI, BASIL & BUFFALO MOZZARELLA (1, 2, 5)

Quayside

MAIN COURSES



FISH

Beer Battered Cod £27.95

SERVED WITH MUSHY PEAS, HAND CUT QUAYSIDE CHIPS & TARTARE SAUCE (1, 5, 6, 7)

Sea Bream Beurre Blanc £27.95

TWO GRILLED FILLETS OF FRESH SEA BREAM SERVED WITH A DELICIOUS BEURRE BLANC FISH SAUCE, SERVED WITH FRENCH BEANS, BROCCOLI & FRENCH FRIES (2, 6, 7)

Pan-fried Fillet of Sea Bass £28.95

WITH A CREAMED SAFFRON SAUCE AND MUSSEL SAUCE, ASPARAGUS, SPROUTING BROCCOLI & JERSEY ROYALS. MUSSELS, PERNOD AND SAFFRON SAUCE (2, 6, 7, 8)

Pan fried Fillet of Salmon £28.95

CRUSHED JERSEY ROYAL POTATOES, WILTED SPINACH, SERVED WITH A CREAMED WHITE WINE SAUCE (2, 6, 7)

Whole Grilled Plaice on the Bone £28.95

SERVED WITH A RICH SALSA VERDE, JERSEY ROYAL POTATOES (2, 6)

Dover Sole £45.95

GRILLED DOVER SOLE SERVED ON THE BONE, WITH JERSEY ROYALS AND SEASONAL VEGETABLES & HOME MADE TARTARE SAUCE. (2, 5, 6, 7)

Oven Baked Cod Fillet £25.95

TOPPED WITH A RED PEPPER & FOCACCIA CRUST, SERVED ON A CASSOULET OF CHORIZO, CHICKPEAS & SHALLOTS WITH GRILLED BABY GEM (1, 2, 6)

Quayside Luxury Fish Pie £30.95

DICED COD, LOBSTER, EGGS AND MUSHROOMS TOGETHER WITH GREENLAND PRAWNS & CRAB. BAKED IN A BEAUTIFUL QUAYSIDE SAUCE TOPPED WITH MASHED POTATO AND GRATED CHEESE (1, 2, 4, 5, 6, 8)

Lemonsole Meunier £34.99

PAN-FRIED AND TOPPED WITH A NUTTY MEUNIER SAUCE AND JERSEY ROYALS (2, 6,)

Chef's Catch of the Day

SERVED WITH JERSEY ROYALS AND FRESH SEASONAL VEGETABLES. (2, 6)



SHELLFISH

1/2 Jersey Lobster £34.95

½ LOBSTER, CRAB & PRAWN SALAD SERVED WITH JERSEY ROYAL POTATOES (1, 2, 4, 5, 7)

Whole Jersey Lobster £63.00

WHOLE LOBSTER, CRAB & PRAWN SALAD SERVED WITH JERSEY ROYAL POTATOES (1, 2, 4, 5, 7)

Fruits de Mer (serves 1 person) £79.00

½ LOBSTER, MUSSELS, SMOKED SALMON, CRAB CLAW, COCKLES, OYSTERS & GAMBAS, WITH A LIGHT SALAD, SERVED WITH JERSEY ROYAL POTATOES (1, 2, 4, 6, 8)

Thai King Prawn Curry £28.95

COOKED IN A DELICIOUS GREEN THAI CURRIED COCONUT MILK SAUCE WITH SPRING ONION AND PAK CHOI. (1, 4, 11)

Whole Crab (Amazing) £38.00

A WHOLE MEDIUM SIZE CHANCRE CRAB SPLIT IN TWO, READY TO PICK SERVED WITH A MIXED SALAD, & JERSEY ROYAL POTATOES, (2, 4, 5, 7)

Grilled Lobster £37.00

1/2 LOBSTER AND FRENCH CREVETTES WITH GARLIC BUTTER, CHORIZO SERVED WITH FRAGRANT COCONUT RICE (2, 4)

Lobster Thermidor £35.00

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 (2, 4, 7, 9)



SURF 'N' TURF

Rib-eye & King Prawns £33.95

CHAR-GRILLED 8OZ RIB-EYE STEAK (COOKED TO ORDER)TOPPED WITH GARLIC KING PRAWN TAILS, SERVED WITH A ROCKET, RED ONION & PARMESAN SALAD. (2, 4, 7)

Royal Surf & Turf £63.00

CHAR-GRILLED FILLET STEAK COOKED TO ORDER WITH A 1/2 LOBSTER TAIL. AND FRENCH PRAWNS, SERVED WITH A PARMESAN ROCKET SALAD, & FRENCH FRIES. GARLIC BUTTER OPTIONAL (2, 4, 7)

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MAIN COURSES



FROM THE GRILL

Panfried Breast of Chicken £25.95

WITH DAUPHINOISE POTATOES, WILD MUSHROOM & TARRAGON JUS (1, 2, 7, 13)

Duck AL 'orange £27.95

WITH DAUPHINOISE POTATO, SESAME PAK CHOI & A BITTER ORANGE JUS. (1, 2, 10, 13)

Quayside Flamed Grilled Burger £21.95

WITH MELTED CHEDDAR CHEESE, BACON, HAND CUT QUAYSIDE CHIPS & SALAD (1, 2, 5)

Chargrilled 10oz Ribeye Steak £34.95

SERVED WITH WILD MUSHROOMS, SPINACH, CHERRY TOMATOES, HAND CUT QUAYSIDE CHIPS, PEPPERCORN SAUCE & BÉARNAISE SAUCE ON THE SIDE (1, 2, 5, 7))

Chargrilled 8oz Fillet Steak £34.95

SERVED TO ORDER WITH WILD MUSHROOMS, SPINACH & CHERRY TOMATOES, JERSEY NEW POTATOES, PEPPERCORN & BÉARNAISE SAUCES ON THE SIDE (1, 2, 5, 7))

Chicken Schnitzel £22.95

WITH CHEESE, BACON SAUCE, SALAD & POMMES FRITES (1, 2)



PASTAS / RISOTTO / VEGETARIAN

Seafood Linguine £27.95

WITH A MIX OF SCALLOPS, CRAB, SQUID, MUSSELS AND PRAWNS, GARLIC & BASIL (1, 2, 4, 5, 7, 8)

Smoked Haddock Risotto £24.95

WITH CHIVE & PARMESAN (2, 6, 7))

Wild Mushrooms Penne Pasta (v) £24.95

WITH BLACK TRUFFLE, BASIL PESTO AND JERSEY CREAM (1, 2, 5, 7, 12)

Wild Mushrooms Risotto (v) £22.95

PANFRIED WILD MUSHROOMS IN A CHEESE AND CREAM SAUCE, SERVED IN A BED OF RISOTTO TOPPED WITH ROCKET (2, 7)

Thai Green Vegetarian Curry £22.95

PAT CHOI RED ONIONS, GREEN CHILLI, BAMBOO SHOOTS WATER CHESTNUTS AND SPRING ONIONS (12) (VEGAN)

Seafood Risotto £25.95

WITH PRAWNS, MUSSELS, SQUID, SCALLOPS, CHIVE & PARMESAN (2, 4, 7, 8))



SIDE ORDERS

All Side Orders £6.50

HAND CUT CHIPS

FRENCH FRIES

JERSEY ROYALS (D)

DAUPHINOISE POTATOES (D)

FRAGRANT BASMATI RICE

GREEN SALAD

MIXED SALAD

VEGETABLES OF THE DAY (D)

SAUTÉED MUSHROOMS (D)

BABY SPINACH (D)

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) latito;
- 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 excels*), 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