

# 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 Sesame Seeds	(SS)
Contains Soy	(SOY)
Contains Nuts	(N)
Contains Celery	(C)
Contains Lupines	(L)

# Quayside

## TO START



### FISH

- Potted Smoked Haddock & Mussels** £10.95  
CREAMED CHEDDAR & DIJON SAUCE, POACHED EGG & WILTED SPINACH. (D,S,F,M,E)
- Whitebait** £9.95  
WHITEBAIT WITH HOMEMADE TARTAR SAUCE. (W,F,E)
- Smoked Salmon** £9.95  
WAFER THIN SLICES OF SMOKED SALMON, SERVED WITH LEMON (F)
- Smoked Mackerel apple and chorizo Salad** £9.95  
SLICES OF SMOKED MACKEREL MIXED WITH WAFER THIN SLICES OF CHORIZO SERVED ON A BED OF LETTUCE WITH AN APPLE CELERY SAUCE. SERVED WITH MELBA TOAST (W,F,C)



### CRAB

- Crab Timbale Salad** £10.95  
CHANCRE CRAB POT SALAD, FRESHLY PICKED WHITE & YELLOW MEAT WITH BABY TOMATOES & DELICATE GARDEN HERBS. (E,D,S)
- Crab & Avocado Salad** £10.95  
CRAB, SMOKED SALMON & AVOCADO SALAD WITH A SPLIT LANGOUSTINE & TOMATO DRESSING. (E,F,S)
- Crab & Sweet Corn Chowder** £9.95  
A DELICIOUSLY CREAMY FRESH CHANCRE CRAB, FISH & SWEET CORN CHOWDER, SERVED WITH FRENCH BREAD (GARLIC OPTIONAL). (W,S,F)

- Crab & Scallop Pancetta Crumble** £11.95  
FRAGRANT CRAB, COMPRESSED WATERMELON, SEARED SCALLOP FINISHED WITH PANCETTA CRUMBLE. (S,SU)



### SQUID

- Deep Fried Calamari** £9.95  
DEEP FRIED CHILLI CALAMARI IN BREAD CRUMBS, SERVED WITH TARTARE SAUCE (W,E,S)



### SHELLFISH

- Shellfish Bisque** £9.95  
HOMEMADE CRAB & LOBSTER BISQUE WITH AIOLI CROUTES & CHIVE SNIPPETS. (W,S,E,D)
- Seafood Cocktail** £10.95  
CRAB, PRAWN & SMOKED SALMON COCKTAIL, SERVED IN A BED OF LETTUCE, TOPPED WITH MARIE ROSE SAUCE. (W,S,E,F)
- Tempura Prawns** £12.95  
FOUR DEEP FRIED TEMPURA PRAWNS WITH ASIAN SLAW, GOMA & WASABI DIPPING SAUCES. (W,P,S,SES, SOY)
- Le Petit Fruits de Mer** £13.95  
A SELECTION OF CRAB, PRAWNS, SCALLOPS AND GAMBAS SERVED WITH A LIGHT GREEN SALAD. (WS,MO,E)



### 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)

# Quayside

## TO START



### SCALLOPS

- Warm Scallop Salad** £10.95  
SCALLOP SALAD WITH PANCETTA, BALSAMIC & MARSALA SAUCE. (MO,SU,D)
- Pan Fried Scallop & Belly Pork** £10.95  
SEARED SCALLOPS WITH CRISP BELLY PORK, APPLE & VANILLA PUREE. (MO)
- Coquille St Jacques** £10.95  
SCALLOPS & COCKLES SERVED WITH POMME PUREE AND A CREAMED DILL SAUCE. (MO,D,S,F,SU)



### MEAT

- Carpaccio of Beef** £11.95  
WAFER SLICES OF BEEF FILLET WITH SMOKED ANCHOVIES, CAPERBERRIES, ROCKET, LEMON, OLIVE OIL & PARMESAN. (D,FSU)
- Char-grilled Chicken Caesar** £9.95  
CHAR GRILLED CHICKEN SERVED ON A BED OF ROMAINE LETTUCE WITH PARMESAN. CROUTONS AND ANCHOVIES (W,E,F,MU,D)
- Parma Ham** £10.50  
BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON, WITH A BASIL & MINT. (D)
- Charcuterie Board** £11.50  
CURED MEATS & CHARGRILLED BREADS WITH GORDAL OLIVES, STUFFED BABY PUMPKINS & PEPPERS. (W)



### MUSSELS

- Moules Mariniere** £10.95  
STEAMED MUSSELS IN A WHITE WINE, SHALLOTS, BUTTER, PARSLEY & GARLIC SAUCE. (MO,D,SU)
- Moules a La Crème** £10.95  
STEAMED MUSSELS IN A WHITE WINE, GARLIC, SHALLOTS, JERSEY CREAM, & PARSLEY SAUCE. (MO,D,SU)
- Thai Mussels** £10.95  
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** £10.95  
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)

## MAIN COURSES



### SHELLFISH

#### 1/2 Jersey Lobster £24.95

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

#### Whole Jersey Lobster £44.95

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

#### Fruits de Mer £48.00

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

#### San Francisco Cioppino di Mari £35.95

KING PRAWNS, GAMBAS, MUSSELS, CRAB, SQUID, FRESH FISH COOKED IN A DELICIOUS TOMATO & CHILLI BROTH WITH RICE, POTATOES & FRESH HERBS. SERVED WITH PARMESAN SHAVINGS, CROSTINI & AIOLI. (W,D,S,M,C)

#### Fruits de Mer Royale (for 6) £199.00

KING PRAWNS, GAMBAS, MUSSELS, CRAB CLAWS, LOBSTER, OYSTERS, CRAB CURRY, SALADS, JERSEY NEW POTATOES, SAUCES AND CRUSTY FRENCH BREAD.. EACH DISH SERVED ON SEPERATE PLATES SERVED SO YOUR PARTY CAN PICK AND MIX. VERY, VERY FRENCH (W,S,D,E,M,SL)

#### Thai Green King Prawn Curry £23.95

KING PRAWNS IN GREEN THAI CURRIED COCONUT MILK SAUCE WITH SPRING ONION AND PAK CHOI. (S)

#### Panfried Scallops & King Prawns £23.50

SERVED WITH A SWEET & SOUR MINTED CUCUMBER, ROCKET & ORANGE SALAD & NEW POTATOES. (S,M,D,SL)

#### Whole Crab £24.95

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

#### Lobster Thermidor £25.95

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)



### FISH

#### Beer Battered Cod, Seabass & King Prawn £20.95

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

#### Oven Baked Cod Fillet £19.95

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

#### Sea Bream burre blanc £18.50

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 £20.95

WITH A WHITE WINE CREAM, FENNEL, NEW POTATOES MUSSEL, PERNOD AND SAFFRON SAUCE (F,D,M,SL)

#### Pan fried Fillet of Salmon £19.95

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

#### Grilled Sea Bream on the Bone £19.95

SERVED WITH A FRESH SALAD, JERSEY NEW POTATOES, OLIVE OIL & SEA SALT (F,D)

#### Pan fried Sword Fish

A CHOICE PAN FRIED SWORD FISH STEAK LIGHTLY SEASONED WITH GARLIC ROCK SALT. SERVED WITH A STUNNING CARIBBEAN PINEAPPLE AND AVACADO CREAM SAUCE AND JERSEY POTATOES (IF IN SEASON) (D,SL,F) £29.95

#### Dover Sole £36.95

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

#### Turbot en papillote (when available) New

TURBOT WITH A CREAM WHITE WINE, LEMON AND TARRAGON SAUCE, SERVED WITH JERSEY POTATOES AND ASARAGUS TIPS. (D,E,SL) £34.95

#### Jersey Plaice £18.95

GRILLED JERSEY PLAICE OFF THE BONE, SERVED WITH FRENCH BEENS AND NEW POTATOES WITH A LEMON BUTTER SAUCE (D,F,SL)

## MAIN COURSES



### PASTAS / RISOTTO / VEGETARIAN

<b>Seafood Linguine</b>	<b>£22.95</b>
A MIX OF CRAB, FISH AND MUSSELS WITH ROASTED VINE TOMATOES, CHILLI, GARLIC & BASIL. (W,S,E,F,M,SL)	
<b>King Prawn &amp; Crab Linguine</b>	<b>£21.95</b>
WITH CHILLI, RED ONION & PAK CHOI. (W,S,E,SL,D)	
<b>Smoked Haddock Risotto</b>	<b>£18.50</b>
WITH CHIVE SNIPPETS & PARMESAN. (D,E,SL)	
<b>Wild Mushrooms Penne Pasta (v)</b>	<b>£17.95</b>
WITH BLACK TRUFFLE, BASIL PESTO AND JERSEY CREAM (W,D,E,SL)	
<b>Penne Pasta &amp; Vine Tomatoes (v)</b>	<b>£16.95</b>
WITH GARLIC, CHILLI, BASIL & BUFFALO MOZZARELLA. (W,E,SL,D,C)	
<b>Risotto and baby artichoke (vegan)</b>	<b>£16.95</b>
WITH ROASTED GARLIC, SUNBLUSHED TOMATO AND BASIL (W,SL)	



### SURF 'N' TURF

<b>Rib-eye &amp; King Prawns</b>	<b>£28.95</b>
CHAR-GRILLED 8OZ RIB-EYE STEAK (COOKED TO ORDER) TOPPED WITH GARLIC BUTTER KING PRAWN TAILS, SERVED WITH A ROCKET, RED ONION & PARMESAN SALAD, FRENCH FRIES. (S,D,SL)	
<b>King Prawn &amp; Beef Fillet Brochette</b>	<b>£23.50</b>
MARINATED KING PRAWNS GRILLED & SERVED ON PAD THAI NOODLES (S,SS,SOY,W,M)	
<b>Royal Surf &amp; Turf</b>	<b>£49.95</b>
CHAR-GRILLED FILLET STEAK COOKED TO ORDER WITH A WHOLE LOBSTER TAIL, SERVED WITH A PARMESAN ROCKET SALAD, & FRENCH FRIES. GARLIC BUTTER OPTIONAL (S,D,SL)	



### FROM THE GRILL

<b>Panfried Breast of Chicken</b>	<b>£19.95</b>
WITH DAUPHINOISE POTATOES, WILD MUSHROOM & TARRAGON JUS. (D,W,SL,C)	
<b>Soy Glazed Breast of Duck</b>	<b>£20.95</b>
WITH FONDANT POTATO, SESAME PAK CHOI & A BITTER ORANGE JUS. (W,SOY,C)	
<b>Crackling Belly Pork</b>	<b>£19.95</b>
WITH BLACK PUDDING, APPLE PUREE AND FENNEL SERVED WITH DAUPHINOISE POTATOES. (W,D,SL,C)	
<b>Quayside Flamed Grilled Beef Burger</b>	<b>£15.95</b>
WITH MELTED CHEDDAR CHEESE, BACON, HAND CUT QUAYSIDE CHIPS & SALAD. (W,D,E,F)	
<b>Chargrilled 10oz Ribeye Steak</b>	<b>£25.95</b>
SERVED WITH WILD MUSHROOMS, SPINACH, CHERRY TOMATOES, HAND CUT QUAYSIDE CHIPS, PEPPERCORN SAUCE & BÉARNAISE SAUCE ON THE SIDE. (D,E,SL,W)	
<b>Chargrilled 8oz Fillet Steak</b>	<b>£29.95</b>
SERVED TO ORDER WITH WILD MUSHROOMS, SPINACH & CHERRY TOMATOES, JERSEY NEW POTATOES, PEPPERCORN & BÉARNAISE SAUCES ON THE SIDE. (D,E,SL,W)	



### SIDE ORDERS

All side orders £3.50

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

# Quayside

## EXPRESS MENU

LUNCHTIME MONDAY TO SATURDAY ONLY



### FISH

**Lobster Salad** £24.95

½ JERSEY LOBSTER SERVED WITH JERSEY NEW POTATOES & A LIGHT SALAD. (S,E,D,SL)

**Quayside Homemade Fish Cakes** £12.95

SALMON & CRAB CAKES IN PANKO BREADCRUMBS, SWEET & SOUR, FENNEL WITH GINGER & CORIANDER SALAD. (W,D,S,F,SL)

**Oak Smoked Salmon** £14.95

WITH BABY SPINACH, TOASTED SOUR-DOUGH BREAD, POACHED FREE RANGE EGG & HOLLANDAISE SAUCE. (W,D,SL,E)

**Pan-fried Scallops & King Prawns** £23.50

SERVED WITH A SWEET & SOUR, MINTED CUCUMBER, ORANGE SALAD & JERSEY NEW POTATOES. (S,M,D)

**Pan-fried Fillet of Jersey Seabass** £20.95

WITH A WHITE WINE CREAM, FENNEL, MUSSEL, PERNOD AND SAFFRON SAUCE (M,D,SL)



### MEAT

**Steak Diane** £14.95

DIJON MUSTARD, COGNAC CREAM SAUCE, SERVED WITH A SALAD & FRENCH FRIES. (D,MS,SL,F)

**Chicken Shnitzel** £13.95

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

**Quayside Homemade Beef Burger** £13.95

WITH GHERKINS, TOMATO & MELTED ONIONS WITH CHIPS. (W,D,E,MS,SL)

**Chargrilled Chicken Caesar Salad** £13.95

WITH CRISPY PANCETTA CROUTONS, ANCHOVIES AND PARMASAN. (W,D,E,F,MS)



### VEGETARIAN

**Wild Mushroom Penne Pasta** £17.95

WITH LEMON, COURGETTE, SAGE AND PARMESAN. (W,D,E,SL)

**Italian Tomato Buffalo Mozzarella** £11.95

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

**Avocado & Melon Salad** £9.95

HASS AVOCADO, MELON, FIGS SERVED WITH FRESH MINT AND BASIL (VEGAN)

LUNCH TIME ONLY



## 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 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 SO<sub>2</sub> 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