

THE BOAT HOUSE

SEAFOOD RESTAURANT & BAR

Set Sail

Served until 11.30am

Boathouse Breakfast	£12.5
two sausages, two bacon rashers, black pudding, egg, vine tomatoes, portobello mushroom, hashbrown, beans and toast	
Little Nippers	£8
sausage, bacon, egg, beans & toast	
Vegan Breakfast <small>Ve V</small>	£10.5
two plant-based sausages, portobello mushroom, spinach, vine tomatoes, beans, hash brown	
Eggs Benedict	£9
poached egg, bacon, toasted muffin, hollandaise	
Eggs Florentine <small>V</small>	£8.5
poached egg, spinach, toasted muffin, hollandaise	
Eggs Royale	£10
poached egg, smoked salmon, oasted muffin, hollandaise	
Beech Wood Smoked Kipper	£11
butterflied kipper, toast, mixed leaf salad	
American Pancakes <small>V</small> /Belgian Waffles	£9
- berries and yoghurt - maple syrup - chocolate sauce + bacon £1.5	
Toast & Preserves <small>GF</small>	£4
toasted white bloomer bread jam, marmalade or honey	

Caught in Between

Served 12.00 – 17.30pm

Boathouse 'FLT'	£12
breaded haddock goujons, pretzel bun, baby gem lettuce, sliced tomato, tartare sauce, mixed salad, crisps	
North Atlantic Prawn Cocktail Sub	£13
Prawns, brioche sub roll, marie rose, crispy onions, mixed salad, crisps	
Devonshire Crab Sub	£15
handpicked, local crab, soft brioche sub roll, curried mayo, crispy onions, salad, crisps	
Crispy Chicken Wrap	£13
crispy chicken, coronation slaw, garlic aioli, soft tortilla wrap, mixed salad, crisps	
Wild Mushroom Crispy Taco <small>NEW! Ve V</small>	£13
battered wild mushroom, vegan tartare, baby gem, tomato salsa, chermoula, sriracha, lime	
Fish Tacos <small>NEW!</small>	£15
breaded haddock, baby gem, tomato salsa, tartare, chermoula, sriracha, lime	

Cast Away

Crispy Calamari <small>GF</small>	£10
fried squid, homemade tartare	
Deviled Whitebait <small>GF</small>	£9
whitebait, paprika, cajun spice, garlic aioli	
Mackerel Pate <small>GF</small>	£10
smoked mackerel pate, pickled vegetables, toasted bloomer	
Pan Fried Tiger Prawns <small>GF</small>	£12
whole tiger prawns, chilli, garlic & white wine, bloomer bread	
Grilled Whole Sardines <small>GF</small>	£10
locally caught sardines, heritage tomato and red onion salad, toasted bloomer	
Sweetcorn Ribs <small>Ve V</small>	£9
fried sweetcorn ribs, seaweed salt, sweet chilli sauce	

Little Nippers £10

served with vanilla ice cream pot

Mini Moules Marinière, with Pomme Frites	
Fish Fingers, Chips & Peas	
Mini Beef Burger & Chips	
Sausage, Chips & Beans	
Margherita Ciabatta Pizza & Chips	



The Main Haul



Pan-Fried Seabass	£26	Seafood Linguine	£22
sautéed potatoes, buttered spinach, cockle & laverbread sauce		shell-on king prawns, clams, mussels, baby squid, rich tomato sauce	
Grilled Whole Lemon Sole	£30	Langoustine Scampi	£19
local sole, summer salad, cowboy butter, salt & pepper pomme frites		breaded langoustine tails, hand cut chips, peas, tartare	
Whole Baked Mackerel, Fresh Quinoa Salad	£26	Monkfish Curry <small>GF</small>	£26
local mackerel, spiced African sauce, quinoa salad		butter roasted local monkfish tail medallions, sweet spice curry, jasmine rice, prawn crackers	
Catalan Monkfish	£30	Tagliatelle <small>NEW!</small>	£22
roasted local monkfish, rich tomato & garlic sauce, wilted greens, roasted mids		- Cajun chicken, Tomato & Basil - Basil Pesto & Sun-blushed tomato <small>Ve V</small>	
Moules Mariniere	£22	Aromatic Chicken Breast	£20
local river exe mussels, cream and white wine sauce, pommes frites & bloomer bread		roasted aromatic, free range chicken breast, charred chilli sauce, greek yoghurt, mixed salad, cajun fries	
Fish & Chips	£19	Boathouse Burgers	£18
local haddock fillet in our signature beer batter, hand cut chips, peas, homemade tartare		pretzel bun, baby gem lettuce, tomato, pommes frites.	
Boathouse Lobster Thermidor	£38	- 2x3oz Rib Beef Burger with cheddar cheese	
local lobster, rich white wine sauce, cheese crust, tomato & red onion salad, pommes frites		- Katsu Chicken Burger	
		- Plant Based Burger <small>Ve V</small>	
		+ bacon £2 + cheese £1 + prawns £4	

Seafood Sharing Platter

bucket of mussels, smoked mackerel, deviled whitebait, tiger prawns, chilli & garlic seared scallops, grilled sardines, chermoula, tartare, ciabatta, sea salted butter

£70
(Ideal for 2)

The Scallop Shack



Five Local Seared Scallops & Rustic bread

Garlic & Lemon Butter	£16
Chorizo & Honey	£16
Chilli & Lime	£16
Black Pudding & Apple	£16
Pea & Truffle	£16

"The Shack Attack" Sharing Board £65
All five of the above

Starboard Sides

Chips	£3.5
Add Cheese	£1
Wilted Greens	£5
Tomato & Red Onion Salad	£4.5
Onion Rings	£4.5
Cajun Fries	£4

Saucy Sailors

Katsu curry	£2.5
Curried Mayo	£1.5
Marie Rose	£1.5
Aioli	£1.5
Tartare	£1.5
Mushy Peas	£1.5

V Vegetarian Ve Vegan

GF Gluten Free GF Gluten Free Option Available

All our dishes are cooked fresh to order. Full allergen information is available on request. Please advise a member of the team of any allergies you may have prior to ordering. While every care is taken, all dishes are prepared in a kitchen where allergens may be present.

Desserts

Please ask about
chef's specials

Chocolate Brownie	£6.5	Yarde Farm Ice cream	£6.5
Sticky Toffee Pudding	£6.5	- Vanilla	
Cinnamon Apple Crumble	£6.5	- Chocolate	
		- Strawberry	
All served with a choice of ice cream, cream or custard		Affogato	£5
		Shot of espresso and choice of ice cream	

Warm The Cockles

Americano	£3.25	Babycino	£2
Latte	£3.6	Extra Shot	£2
Cappuccino	£3.6	Add Cream	£1.5
Flat White	£3.4	Add Marshmallows	£1.5
Chai Latte	£3.4	Add syrup shot	£2
Espresso	£3	(Vanilla, caramel or hazelnut)	
Macchiato	£3.4	Tea	£2.8
Mocha	£4.5	(English reakfast/ Earl Grey)	
Hot Chocolate	£3.6	Fruit Tea	£2.8
Deluxe Hot Chocolate	£4.5	(Green Tea/ Peppermint Tea)	



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We are an independent, family run business and fishing runs through our veins! We care greatly about the ocean and fish stocks, after all the livelihoods of local fishermen like us and the future of the industry depends on us working in harmony with our waters.

Our under 15 metre, inshore day boats use sustainable fishing methods including potting, line fishing and responsible trawling. We work within strict guidelines, on approved fishing grounds, ensuring that protected areas are left untouched.

Continuing Plymouth's proud fishing heritage, our seafood is locally caught, landed to our unit on Plymouth Fish Quay and delivered straight to The Boathouse, so you can be certain it's fresh and locally sourced!



We're very proud to be part of the Southwest fishing community and grateful for what the ocean gives us. To give a little back, we support the National Lobster Hatchery in Padstow, Cornwall. For every lobster purchased we add a discretionary £1 to the bill, which we match fund.

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MAIN MENU