

BOTANICS

SQUID

Tempura Squid, Soy & Coriander
Dipping Sauce - 15.50 (DF)

Salt and Pepper Squid & Gurnard,
Asian Slaw, Raita - 13.00

CRAB

All Served with Lemon Mayo:

3 Crab Cakes - 15.00 (DF)

6 Crab Cakes - 29.00 (DF)

(may contain traces of shell)

WHOLE OR HALF LOBSTER

Chilled with Lemon Mayo.(GF)(DF)

Grilled with Garlic Butter.(GF)

Lobster Thermidor.

- MARKET PRICE

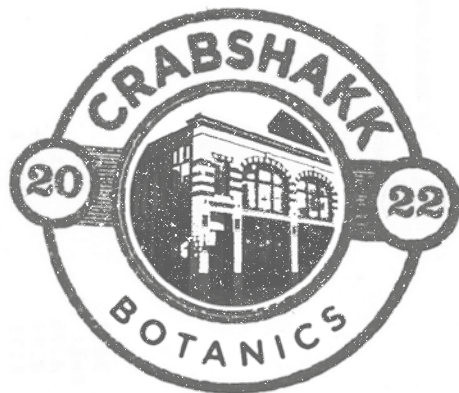
FRUITS DE MER

Selection of Shellfish of the Day

Served On Ice.(GF)(DF)

(For Two People)

- MARKET PRICE



FINNIESTON • BOTANICS

EST 2009

CRABSHAKK

CRABSHAKK BOTANICS

CRACKING GOOD FOOD

CRABSHAKK

OYSTERS ON ICE

Classic Mignonette & Tabasco.(GF)(DF)

3.50 each

SCALLOPS

Seared Scallops with Anchovy Butter & Sage.(GF)

Seared Scallops - Natural.(GF)(DF)

LARGE 26.00 / SMALL 15.50

MUSSELS MARINIÈRE

With White Bread.

LARGE 26.00 / SMALL 15.50

LANGOUSTINES

Chilled with Lemon Mayo.(GF)(DF)

Grilled with Garlic Butter.(GF)

LARGE / SMALL AT MARKET PRICE



SNACKS

- Olive & Pickle Mix (V)(GF)(DF) - 5.00
(may contain stones)
- Cocktail Nuts (V)(GF)(DF) - 5.00
- Boquerones Anchovies (GF)(DF) - 5.00
- Pickled Vegetables (V)(GF)(DF) - 6.00
- Taramasalata, Charred Toast (DF) - 9.00
- Tinned Sardines & Toast (DF) - 12.00
- Deep Fried Whitebait - 8.00

SOUP

- Shellfish Chowder, Bread - 14.00
- Crabshakk Bisque, Croutons, Saffron Aioli - 12.50
- Seasonal Vegetable Soup (Ask Your Server) - 9.00

FISH

- Gravadlax, Celeriac Remoulade, Rye Berry Bread(DF) - 13.00
- Smoked Fish Plate:
Arbroath Smokie (on the bone), Bradan Rost, Smoked Salmon, Horseradish Creme Fraiche(GF) - 24.00
- Fish & Chips with Tartare (DF) - 19.00
- Wee Supper(DF) - 10.00
- Breaded Monkfish Cheek + Skinny Fries, Salad & Shakk Tomato Ketchup - 25.00
- Crabshakk Smoked Fish Club Sandwich ~ Skinny Fries & Salad - 19.00
- Linguine Vongole (Clams)(DF) - 22.00
- Whole Lemon Sole, Brown Shrimp & Caper Butter + Fries - MARKET PRICE

MEAT

- Organic Grass-Fed Steak Frites, Cafe de Paris Butter - 30.00

NON-FISH

- Heirloom Tomato, Charred Watermelon & Salsa Verde (V)(GF)(DF) - 9.00
- Roast Beetroot, Haricot Beans, Smoked Almonds, Seaweed Cracker (V)(DF) - 10.00
- Spiced Pumpkin, Pumpkin Seed Tahini, Apple, Fennel & Walnut Salad (V)(GF)(DF) - 12.00
- Linguine, Artichokes, Red Peppers, Garlic & Chilli (V)(DF) - 18.00

SIDES

- Bread & Butter - 5.00
- House Salad (V)(GF)(DF) - 5.00
- Caesar Style Salad (GF) - 6.00
- Tenderstem Broccoli (V)(GF)(DF) - 6.00
- New Potatoes & Dulse Butter (GF) - 6.00
- Skinny Fries (V)(DF) - 5.00
- Chunky Chips (V)(DF) - 5.00

HOUSE SAUCES

- Garlic Mayonnaise (GF)(DF)
- Tartare (GF)(DF)
- Lemon Mayonnaise (GF)(DF)
- Shakk Ketchup (GF)(DF) - 1.00

DESSERTS

- Salted Caramel Tart, Ginger Ice Cream - 10.00
- Chocolate Cake, Brown Butter Ice Cream - 10.00
- Hazelnut & Cherry Financier, Mascarpone Ice Cream - 10.00
- Rhubarb & Custard, Kataifi Pastry, Fromage Frais - 10.00
- Peanut Butter & Dark Chocolate Delice, Raspberry Sorbet, Chantilly Cream (V)(DF) - 10.00
- Affogato (GF) - 8.00 make it boozy?
- Ice Cream (GF) - 8.00
- Sorbet (V)(GF)(DF) - 8.00
- Cheese Plate & Crackers - 15.00

**CRABSHAKK
EST. 2009**



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CRABSHAKK

(V) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE
PLEASE ASK OF ANY ALLERGENS & INFORM US OF
DIETARY REQUIREMENTS. NOT ALL INGREDIENTS ARE
LISTED ON OUR MENU.

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED
TO TABLES OF 6 OR MORE. ALL TIPS GO STRAIGHT
TO OUR LOVELY TEAM.