

new

All our dishes are lovingly prepared by the Crabby kitchen team, dedicated to serving up splendid plates of pleasure. We do hope you enjoy your selections and your visit to our humble home.

Each dish is freshly prepared to order, so please do allow us the time to create food that you will take time to enjoy. And do chat to any member of the team with specific dietary requests or questions about the menu or wine list. Here's to happy appetites...

SHARING BOARDS FOR TWO OR MORE

Seafood board:

Garlic king prawns, monkfish & chorizo, king scallops, crab thermidor & charred squid (marinated in garlic, chilli & lemon) served with fresh leaves, focaccia, aioli, lobster dipping butter & samphire. £49.95

Ploughman's board:

Beautiful wild boar & apple sausages, Clive's Homity Pie, Parma ham, Quicke's cheddar, chicken liver parfait, pickles, ample toast, home-made chutney & salad. £25.95

All our sharing boards can be Gluten Free too!



CRABSHELL FAVES

Most of our Crabshell favourites are available for you to enjoy in 2 sizes so that you can choose to dine in the way you like most. starter/main

Crabshell Bouillabaisse

Our Devon version of Marseille's classic fish stew with scallops, mussels, cod & salmon served with yummy home-made focaccia. £10.95/18.95

Large King garlic prawns

Large easy peel king prawns in garlic, lemon & parsley served with focaccia. (GFA) £10.95/18.95

King scallops served in the shell

Topped with bread crumb, lemon, garlic, parmesan & parsley butter (gremolata) served with home-made focaccia & samphire. (GFA) £10.95/19.95

Moules à la crème

Locally rope grown mussels steamed in wine, a hint of garlic, splash of cream and parsley. (GFA) £9.95/17.95

Premium breaded scampi

Served with French fries & home-made tartar sauce. £8.95/15.00

Prime deep fried cod fillet & chips

Battered, gluten free, with crushed peas, fries & home-made tartar sauce. (GFA) £14.50

Salcombe crab salad

Baby leaves, confit fennel, sun blushed tomatoes & lemon vinaigrette. £11.95/16.95

Salcombe crab sandwich (lunchtime only)

Salcombe hand-picked crab served in granary bread. £10.95

FROM THE JOSPER

A rack of glazed baby BBQ Pork back ribs

Marinated, then rubbed with our, not so secret, 11 herb & spices. Served with french fries & scrumpy slaw. £14.95

Crab Thermidor

Salcombe crab, Quicke's cheddar cheese, cream & calvados served with our home-made focaccia. £15.95

Steak burger

Home-made prime beef burger, onion rings, melted cheddar & crispy bacon in a brioche bun with fries & Gareth's slaw. £15.45

Crispy whole Poussin (little chicken)

Rubbed with our secret recipe and cooked to perfection with a crispy skin served with fries & Aimee's leek, fennel & date slaw. £15.95

Monkfish & chorizo skewers

Served with your choice of Zest salad. £15.95

Josper charred squid

Baby squid fired over charcoal brushed with olive oil, garlic, lemon, chilli & served with focaccia. £10.95/18.95

SIDES & SKINNY DIPPING

French fries. £3.50

Cheesy fries. £4.25

Sriracha, chipotle fries. £3.95

French fries & lobster butter. £4.25

Sweet potato fries with Chablis, cream cheese & truffle dip. £3.95

Garlic pizzetta. £6.45

Garlic pizzetta with cheese. £6.95

Samphire with melted butter. £3.95

Tender stem broccoli with garlic, chilli, toasted almonds & lemon with melted butter. £3.95

Crushed peas. £1.95

VEGGIE VEGAN & FOODIE CONSCIOUS

Yasai Tempura

Garden fresh crispy vegetables in gluten free tempura batter fried and served with a Goma; (Japanese toasted sesame dip) & yellow pimento & ginger dip with coriander, garlic and chilli. £13.95

Purple reign

Smokey cauliflower, roasted red & yellow peppers, served in a luscious beetroot wrap with crispy little gem & spring onion accompanied with two Borani dips: Beetroot & sumac with garlic & spinach & walnut. (GFA) £13.95

Zest Superfood salad

Feta, quinoa, tender edamame beans, avocado, broccoli, wilted cavallo nero, pumpkin seed, pomegranate spring onions, three seed mix & toasted almonds. (GFA) £12.95

Daily Vegan Salad

Please ask any of the team about today's special.

PUDS

Churros to share

With ample hot chocolate sauce dip, cinnamon dusting. A chocolate fondue! £7.95

Hot chocolate fondant

With toasted nuts, popping candy & salted caramel ice cream. £7.45

Sticky toffee pudding

Toffee sauce & Salcombe Dairy vanilla ice cream. £7.45

Lemon Posset

Topped with crumble & forest berries. £6.95

Apple & blackberry tart

Served with Devonshire clotted cream. £6.95

Salcombe dairy ice cream selection.

£6.95

KIDS

Crispy roast chicken

Roast in our Josper charcoal oven, with french fries & tender stem broccoli. £7.95

Prime deep fried cod fillet

Battered gluten free, served with french fries & crushed peas £7.45

Local pork sausages

French fries & peas. £7.45

Margherita pizza

The classic with tomato, mozzarella & Basil Add black olives if you wish. £7.45

Oahu pizza

Tomato base, mozzarella, ham & pineapple. £7.45

Pepperoni pizza

Tomato base, mozzarella & pepperoni. £7.45

FOOD ALLERGENS & DIETARY REQUIREMENTS:

Food safety is of paramount importance to us. Please note that many of our menu items will contain nuts, or may be prepared using nut oil in an environment where nuts may have been used in preparation. For a full and detailed ingredients list with allergens information simply ask any member of the team and they will happily provide. Please note (GFA) denotes Gluten Free Option Available.