

The Scallop Shack

@THE BOATHOUSE

From our working unit, nestled within one of the fishermen's arches of The Boathouse, Plymouth, we produce the very finest South West Scallops. Each one is caught, in local waters, by our own day boat The Sidney Rose, then lovingly shucked, prepared and cooked to order by our expert chefs.

Alternatively, bring a bag and purchase from our fishmongers, to cook at home. The scallop is a wonderful 'fast food'. Check out our social media updates for recipe ideas. The scallop is a true gem among shellfish, its meat prized for its delicate taste and texture. We've chosen a variety of delicious recipes for our Scallop Shack menu. Try as a super tasty starter, light bight or go for the Shack Attack, a platter of scallops to share with friends, perfectly matched with a wine from our list!

Five fresh pan-fried scallops served with salad garnish and tiger bread

Garlic & Lemon £9.50

A traditional pairing and a match made in heaven!

Chilli & Lime £9.50

Try a bit of kick and zing with our sweet, fresh scallops

Chorizo & Honey £9.95

A full on, yet deliciously velvet taste combination

Black Pudding with Apple Purée £9.95

Another classic combination that perfectly complements the hero scallop!

Cheese Gratin £9.50

Creamy and indulgent, crisp breadcrumb and oozing cheese - dive in!

Pea & Mint Purée £9.50

A firm favourite - fresh minted pea purée, topped with our wonderful seared scallops

"The Shack Attack!"

A combination of any 5 of the above, for a sharing feast! £45