

SEA SHACK MENU

THE PUFFER

MAINS

Loch Fyne Jarl Battered Haddock, served with Twice-cooked Chips, Pea Puree and Tartare Sauce 14.00

Loch Fyne Jarl Battered Wholetail Scampi, served with Twice-cooked Chips, and Choice of Sauce 14.00

Fresh Locally caught langoustine served with 'Bloody Mary' Rose Sauce
— Small 11.50
— Large 22.00

Puffer Salad – See Specials Board

Over the 5 yrs I was skipper on the "puffer", as she was affectionately called, we carried a variety of cargos including coal, fish food, hay, timber, lime, aggregate, sand, cheese, fish, malt, silica sand, kit homes, cars, tar, seaweed, telegraph poles, peat and hay. We were involved with salvage operations and helped test a very expensive winch for BP, and chugged about the West coast from Liverpool to Stornoway.

—
Rob Sharp
former master of the Eilean Eisdial

BURGERS

Served in a Brioche Bun with Twice-cooked Chips.

'The Works' with Orkney Cheddar, Lettuce, Red Onion, Tomato, Gherkin, Ketchup and Mustard
— Auchnasaul Beef
— Wild Argyll Venison
— Moving Mountains Veggie 14.00

Haddock Bites with Pea Puree and Tartare Sauce 12.00

Panko Breaded Locally Caught Langoustine with Guacamole and Sweetcorn Salsa 14.00

Breaded Halloumi with Pea Puree, Pickled Veg and Garlic or Siracha Mayo 12.00

SAUCES

Tartare, 'Bloody Mary' Rose, Lemon and Garlic Mayo, Siracha Mayo 1.00

SMALL PLATES & SIDES

Vegan Coleslaw 3.50

Twice-cooked Chips 4.50

Three Cheese Macaroni & Cheese 5.00

Green Salad with Maple Vinaigrette 3.00

White, Brown or Irish Soda Bread with Whipped Butter 2.00

KIDS

Fish and Chips 7.00

Scampi and Chips 7.00

Macaroni & Cheese and Chips 5.00

Food Allergies and Intolerances:
Please speak to our staff about the ingredients in your meal when making your order. Thank you.