

Oyster, Seafood & Platter Menus

Our Oyster selection may be subject to change without prior notice.

Maldon

Cultivated and sustainably harvested by hand in the brackish waters of the blackwater estuary, Maldon, Essex, Oysters have been harvested from the blackwater estuary since roman times

Tasting notes of Fresh clean sea. Green grass & a slight hint of cucumber

Lindisfarne Oysters

cultivated and sustainably harvested by hand in sub-tidal waters situated within the Lindisfarne national nature reserve, being the oldest oyster farm in Great Britain, first established by the monks in 1381 Lindisfarne, Northumberland, tasting notes, fresh, meaty, creamy, buttery with slight hints of cucumber

Carlingford

Premium quality Irish oysters at its best. The patented flow of Carlingford Lough's grade-A Irish waters helps shape each of these beautiful, hand selected oysters into a perfect tear-drop shape to enhance their sweetness and increase the growth of their shells. These naturally grown premium oysters, rich in protein and low in fat with exceptionally high levels of trace elements such as iodine, iron, selenium copper and zinc make them. This is as natural and pure as food can be. Tasting notes sweet slightly nutty flavour followed by a slight tannic and lingering aftertaste.

Jersey Oysters

cultivated & sustainably Harvested by hand from the crystal-clear nutrient rich waters of the royal bay of Grouville, on the east coast of jersey. Facing the Normandy coast, which benefit from one of the largest tidal ranges in the world. Tasting notes, slightly salty, green grass, apple & cucumber

Eat in price for above opened, prepared & served with fresh lemon & red wine shallot mignonette sauce

Each - £2.50

6 - £14.50

12 - £28.00

Take away price for above supplied closed

Each - £1.75

6 - £9.50

12 - £18.50

Gillardeau

Gillardeau oysters are renowned for their exceptional quality, from Normandy France, often Known as the 'Rolls-Royce' of oysters, they are a favourite amongst the best chefs around the world. For their fleshiness and taste. guaranteed quality to the finest tables, they are laser engraved to combat counterfeiting has consolidated the brand and confirmed Gillardeau as a benchmark.

Tasting notes sweet taste with notes of dried fruit. They also have a firm and thick meat and a slight crunch.

Eat in £4.50 / Take away £3.95

Ostra Regal

La famille Boutrais a family-run business that own oyster farms in France and Ireland. They use their traditional French know-how and passion for oyster cultivation to create their premium oysters for top restaurants around the world. Ostra Regal Oysters have a high meat ratio & crispy texture, tasting notes salty with a sweet and sour after taste

Eat in £4.50 / Take away £3.95

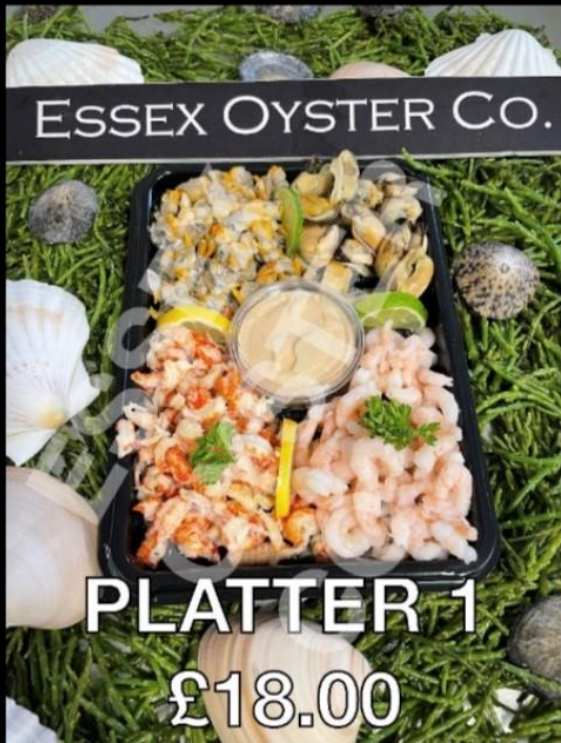
Seafood Menu

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<i>Jelled Irish eels</i>	<i>£6.00</i>
<i>Peeled Prawns</i>	<i>S..£3.50...L..£6.00</i>
<i>Peeled King Prawns</i>	<i>S..£3.50...L..£6.00</i>
<i>Cray Fish Tails</i>	<i>S..£3.50...L..£6.00</i>
<i>Cockles</i>	<i>S..£2.50...L..£4.50</i>
<i>Mussels</i>	<i>S..£2.50...L..£4.50</i>
<i>Whelks</i>	<i>S..£2.50...L..£4.50</i>
<i>Shell on Prawns</i>	<i>1/2 Pt £3.00 - 1pt £5.50</i>
<i>Winkles</i>	<i>1/2 Pt £4.00 - 1pt £7.50</i>
<i>Brown Shrimp</i>	<i>1/2 Pt £4.00 - 1pt £7.50</i>
<i>Orkney herring Rollmops</i>	<i>£2.00 each</i>
<i>Ocean Mix (Surimi crab, Prawn & Mayo)</i>	<i>S..£3.50...L..£6.00</i>
<i>Surimi crab Sticks</i>	<i>30p each or 4 for £1.00</i>
<i>Surimi Pinks</i>	<i>70p each or 4 for £2.50</i>
<i>Surimi imitation Lobster tails</i>	<i>£2.00 each</i>
<i>Cooked Crevettes (King Prawns)</i>	<i>S £1.00...L£2.50</i>
<i>Dressed Crab</i>	<i>S. £6.00...L....£10.00</i>
<i>Anchovies plain or chilli</i>	<i>£3.50</i>
<i>Octopus salad</i>	<i>£3.50</i>
<i>Anchovies & olive skewer</i>	<i>65p each</i>
<i>Whole Lobster, Live or Cooked</i>	<i>MARKET PRICE</i>
<i>Whole Brown crab , Live or Cooked</i>	<i>MARKET PRICE</i>

ESSEX OYSTER CO

FRESH SEAFOOD PLATTERS MADE TO ORDER







A few ideas of some of our seafood platters, see our menu platters can be made to your requirements