

SEAFOOD

PLEASE ALSO SEE OUR DAILY MENU BOARD FOR FISH AND SEAFOOD SPECIALS

BOUILLABAISSSE FOR 1 £26.00, FOR 2 £50.00

SAM'S SIGNATURE DISH. A PROVENÇAL STYLE FISH STEW WITH MIXED FISH, MUSSELS, CREVETTES, CALAMARIS, ROUILLE, CROUTONS & FOCACCIA BREAD

SARDINES (GF) £18.00

PAN SEARED & ROASTED IN THE WOOD FIRED OVEN WITH GARLIC BUTTER, HERBS, SEA SALT, SALAD AND FOCACCIA BREAD.

SARDINES PROVENÇAL (GF) £18.95

PAN SEARED & ROASTED IN THE WOOD FIRED OVEN WITH A MIX OF PROVENÇAL VEG & FRESH TOMATO SAUCE, WHITE WINE, GARLIC & FRESH HERBS. SERVED WITH FOCACCIA BREAD

CALAMARIS £18.00

LIGHTLY BATTERED SQUID, SERVED ON A BED OF SALAD & LEMON MAYO

SEAFOOD LINGUINI £19.00

LINGUINI PASTA IN A IN MIXED VEGETABLE MEDLEY OF PEPPERS, FRESH TOMATOES, GARLIC & WINE SAUCE WITH LOCAL MUSSELS, PRAWNS & CHORIZO

SAM'S SHARING SEAFOOD FEAST FOR 2 £54.00

OVEN COOKED SEASONED SARDINES, TIGER PRAWN SCAMPI, CREVETTES, MOULES MARINIÈRE, TEMPURA CALAMARIS, SALAD & FOCACCIA BREAD.

MOULES MARINIÈRE £19.00

SIMPLE AND DELICIOUS. MUSSELS COOKED IN WHITE WINE, GARLIC, RED ONION, PARSLEY & SERVED WITH FOCACCIA BREAD

*** ADD ADDITIONAL CREVETTES TO MOULES DISHES £6.50**

