



FOOD MENU

Starters

Oyster Bar

Choose an accompaniment with your oyster(s)

Smoked jalapeño salsa

Spicy smoked jalapeño & shallot salsa with fresh lime juice

Soy and seaweed ponzu

Tangy soy, lemon juice & rice wine dressing with Kombu seaweed & sesame

Randy's Buffalo sauce and diced pickled celery

Spicy, Buffalo sauce with aged cayenne pepper, butter & pickled celery

Virgin Mary sauce (tomato and grated horseradish)

Tomato, horseradish & sherry vinegar dressing with Cajun spices

West Mersea Island oyster 3.5

Half a dozen oysters 18

Dozen oysters 35

Grilled oyster Rockefeller

Spinach, Pernod, shallots and parmesan with a gruyere cheese and a bread crumb topping

4.5

Grilled oyster Mardis Gras

Butter combined with Worcestershire sauce, smoked paprika, cayenne, lemon juice, parsley, tarragon and hot sauce

4.5

Small Plates

Fried tempura broccoli and cauliflower with pickled red onions and Mississippi comeback sauce 7.5

Crayfish mac and cheese with a parmesan breadcrumb crust 8.5

BBQ'd shrimp served with parmesan grits and bacon (from the Konro Grill) 8.5

Drunken clams and mussels with fennel, garlic, corn and herbs served with cornbread 9

Pint of prawns with Cajun crab remoulade 9.5

Grilled crab claws with escargot butter and lemon (from the Konro Grill) 9.5

Rock lobster tail served with a spiced lobster butter and wedge of lime 14.5

Snow crab cluster 16.5

Mains

Hot Pots

All hot pots come with traditional smoked sausage, corn on the cob and red potatoes in a Cajun style broth, served with French bread on the side. Pescatarian and Halal options available upon request.

New Orleans hot pot - crawfish and shrimp single 21 sharing 35

Alabama hot pot - crab claws and shrimp single 24 sharing 44

Louisiana hot pot - snow crab, clams and mussels single 29 sharing 55

Served with a side butter of your choice

Lobster butter (butter flavoured with lobster reduction and our Claw and Hammer signature seasoning)

Escargot butter (garlic and parsley flavoured butter with lemon juice and Pernod)

Louisiana bang bang butter (a tomato based butter, seasoned with Randy's signature hot sauce and parsley)

Extra butter 2.5

Sides

French bread 1

Homemade jalapeño cornbread with Mardis Gras butter 2.5

Homemade French fries with Cajun seasoning 3.5

Steamed French beans with chipotle mayo 4.5

Grilled asparagus with Mardi Gras butter and brown shrimp (from the Konro Grill) 7

Dessert

Louisiana chocolate donuts with Buffalo Trace caramel & vanilla ice cream 5.5

New Orleans bread pudding with orange and raisins 5.5