

NIBBLES

Gordal Olives with green chillis	4.5
Sourdough Boule with salted butter	5
Prawn crostini with marie rose sauce	7.5
Tuna tartare crostini with sriracha mayonnaise	7.5
Scottish smoked salmon crostini with a sesame & soy cucumber salad	9

RAW

Maldon Rock Oysters served with a shallot vinaigrette, lemon, and tobasco	
Each	4.75
Three	14
Six	27.5
Yellowfin Tuna Sashimi	13
Scottish Salmon Sashimi	13
Sashimi duo	14.5
Salmon gravadlax with a wakame seaweed salad	15
Tuna tartare with capers, gherkin & pickled shallots	17

APERITIFS

Prosecco Brut, Bella Modella, IT	8
Canterbury Brut, Simpsons, Kent	12
Canterbury Rose, Simpsons, Kent	12.5
Harbour Lager 4%	6.8
Harbour Arctic Sky Pale Ale 4.3%	6.8
Aperol Spritz	12
Negroni	12
Applebee's Martini - Zubrowka bison grass vodka, apple juice, Krupnik honey liquer	13
Bloody Mary - Ketel one vodka, worcestershire sauce, tomato juice, horseradish, spices	12
Pinkster G&T - Pinkster gin, fresh raspberries, mint and elderflower tonic	14



APPLEBEE'S FISH

STARTERS

CRAB CROQUETAS	9	CACIUCCO	15.5
Three croquetas made with British crab and a bechamel sauce served with alioli & paprika		Caciucco, which is a tomato-based Tuscan seafood stew, served on top of garlic bread	
COD CHEEKS	9	DRESSED CRAB	18
Sustainably sourced cod cheeks in a rich and creamy leak sauce		British crab handpicked and dressed back in the shell served with alioli	
CORNISH SARDINES	11	SCALLOPS & BACON	19.5
Grilled Cornish sardines served with a heritage tomato chutney		Shetland scallops with a mushroom and truffle cream topped with a piece of pancetta	
MOULES MARINIERE	14.5	XL MADAGASCAN PRAWN	MP
Shetland mussels cooked in a white wine sauce, double cream, and shallots		Wild XL Madagascan prawn grilled and served with a garlic & parsley dipping sauce	

MAINS

FISH & CHIPS	19.5	SEAFOOD RISOTTO	25
Using sustainably caught cod from the North Atlantic with Marris Piper triple-cooked chips and a homemade tartare sauce - add mushy peas - 2.5		A scallop, prawn, squid & mussel risotto cooked in a crab bisque	
HAKE FILLET	22	TUNA STEAK	26.5
Hake fillet served with crushed potatoes, avruga caviar and a prosecco sauce		Line-caught yellowfin tuna steak coated in sesame seeds and served with a tahini sauce and pak choi	
SALMON FILLET	24	MONKFISH & CHORIZO SKEWER	28
Grilled Scottish Salmon fillet with a creamy baby spinach and sundried tomato sauce		Monkfish & Chorizo skewer served with a red cabbage coleslaw	
WHOLE SEABREAM	24	CATCH OF THE DAY	MP
Whole Seabream served with a lemon, caper & butter sauce (sauce on the side available)		Please ask a member of staff to see what special fish the boats have brought in today	

PLATTERS

COLD SHARING PLATTER	85
A selection of dressed crab, eight Mediterranean prawns, six Maldon oysters, tuna tartare & salmon gravadlax. served with toasted garlic bread, alioli and marie rose sauce	
MIXED SEAFOOD PLATTER	145
Luxury seafood platter (for 2 to share) - two 500g lobsters, eight king prawns and four scallops. Cooked with garlic and chilli butter and served with a side of chips and a mixed leaf salad with a honey & mustard dressing	

BUILD YOUR OWN PLATTER

Build your own Mixed Seafood Platter, all the fish is grilled and we can finish it with either a garlic & herb butter, garlic & chilli butter, lemon butter or caper butter.

King Prawn (each) - 2.7
Sea bream fillet - 13
100g Salmon fillet - 11
100g Monkfish - 14
100g Scallops - 16.5
XL Madagascan Prawn - Market Price
500g Lobster - Market Price

SIDES

TRIPLE COOKED CHIPS	5.75
TRUFFLE MASHED POTATOES	5.5
SEASONAL VEGETABLES	5.5
TOMATO & ONION SALAD	5.75
MIXED LEAF SALAD WITH A HONEY & MUSTARD DRESSING	5