



SEAFOOD RESTAURANT DOUGLAS I.O.M

NIBBLES – provençal olives 3.00

STARTERS

FISH SOUP 6.95 

Classic fish soup served w/ rouille, parmesan, & garlic croutes

MANX QUEENIE PANCAKE 8.95 

Homemade crepe filled w/ Manx Queenies, crispy bacon lardons & creamy white wine sauce, baked in the oven w/ a topping of Manx Vintage Cheddar Cheese

TWICE BAKED GOATS CHEESE SOUFFLE 8.25

Homemade tomato jam (v)

SMOKED FISH BOARD 8.95 

Manx Kipper pate, Paddy's smoked Salmon, & smoked Haddock brandade w/ toasted soda bread (gf*)

CRAB TOASTIES 8.50 

Niarbyl Bay crab meat w/ mayo, cream cheese & soy sauce oven baked on toasted ciabatta

CHICKEN & PORK TERRINE 6.95

w/ fennel & radish salad, apple compote & toasted soda bread (gf*)

SALMON FISHCAKE 7.95

w/ gazpacho salsa, tomato & basil sauce

MAINS

GOAN SEAFOOD CURRY 16.95

Fish, mussels, ginger, coriander, cumin & turmeric in a tomato chilli sauce w/ basmati rice & lime Greek yogurt (gf)

FISH PIE 17.00 

w/ Manx Queenies, smoked fish & seafood, white wine sauce, creamy mash & Manx vintage cheddar (gf)

PAN ROASTED HAKE FILLET 18.95

w/ parmesan & sage crust, sautéed potatoes, chorizo & spinach (gf*)

WHOLE ROASTED SEABASS 18.75

w/ sweet chilli, lime & ginger sauce, served w/ chips or rosemary & garlic potatoes (gf)

SIRLOIN STEAK 20.95

w/ hand cut chips, onion rings & diane sauce (gf*)

ROAST GARLIC POTATO GNOCCHI 14.95 

w/ cherry tomatoes, red peppers, olives, feta cheese & rocket (v)

TANROAGAN FISH FRYER

Choice of battered fish w/ fresh wedge of lemon, homemade tartare sauce & thick cut chips.

BEER BATTERED FISH FINGERS 16.00



BATTERED FILLET OF SEABASS 15.00

SIDES

thick cut chips 3.25 / rosemary & garlic potatoes 3.25

mushy peas 2.25 / spring green vegetables w/ thyme 3.50 / house salad 3.75 / extra bread roll & butter .75

v – suitable for vegetarian, gf – suitable for gluten free, v*/gf* - dish can be adjusted

Lobsters from Port St Mary, Flour from Laxey Mills, Cheese, Butter, Milk & Cream from IOM Creamery, Smoked fish, Queenies &  Scallops from Manx fishmongers Makins, Geo. Devereau & Son, Robinsons Fish Market, eggs from Close Leece Farm 

Food Allergens – Please ask a member of staff about any of our dishes.

We cannot guarantee the absence of nuts. Gratuities at your own discretion – tips shared among all staff