



SEAFOOD

WRECKERS HOT AND COLD PLAT DE FRUIT DU MER

Raw or Rockefeller Oysters, Cracked Crab Claws, Crevettes, Steamed Mussels and Garlic Tiger Prawns served with Aioli and Hunks of Crusty Bread **G Main 24.95**

WRECKERS SEAFEAST

Moules Marinières, Garlic Tiger Prawns, Crispy Calamari and Skinny Fries or Crusty Bread **G Main 20.95**

SEARED FRESH SCALLOPS

with Lemon Butter Glaze on Salad Leaves **G**
4 for 10 8 for 18.00

ST AUSTELL BAY OYSTERS

Simply shucked and served on Ice with Lemon **G**
6 for 15 12 for 28

OYSTERS ROCKEFELLER

St Austell Bay Oysters baked with a Butter, Herb and Breadcrumb Crust
6 for 18 12 for 34

MOULES FRITES

St Austell Bay Mussels with Skinny Fries **G**
Marinières - Provençal - Thai
Starter 8.00 Main 16.00

FRESH AND SMOKED SALMON RILLETTES

Garnished with Salmon Caviar served with Blinis and Wasabi Crème Fraiche Dip **G Starter 8.50**

SHELL ON TIGER PRAWNS

Pan fried in Garlic Butter with Sweet Chilli Dip **G**
5 for 10 10 for 18

WRECKERS CRAB POT

Fresh Crabmeat baked in a delicious Creamy Cheese and Brandy Sauce
Served with warm Flatbread **G Starter 8.50**

CLASSIC PRAWN COCKTAIL

Icelandic Prawns and King Prawns served on Shredded Salad Leaves with a traditional Marie Rose Dressing
Starter 7.50 Main with House Salad 15.00

CRISPY CALAMARI RINGS

dusted with Cornish Seaweed Salt and Black Pepper with Tartar Dip
Starter 8.00 Main with House Salad 16.00

ALL SUBJECT TO AVAILABILITY