

SMOKING COCKTAIL

BOURBON TOSCAN, \$9.99

bourbon, aperol, angostura, orange

SMOKING CAESAR, \$10.99

gray goose, clamato, tabasco, lime

BITES WITH SOME ZING

FISH TACO, \$5.99 NF

blackened fish, pico de Gallo, shaved cabbage, chipotle mayo, lime

SEARED TUNA, \$18.99 NF, GFR, 19

Cajun dusted seared tuna slice, poke sauce, wakame

SUSHI, \$14.99 NF, 19

pickled ginger, wasabi, soy, drizzled chilli mayo

TO INDULGE

TOWER OF BONES & SHELL BURGER, \$25.99 NF, 19

breaded fish, crispy calamari & shrimps, smoked mayo, salad, fries, togarashi

SZECHUAN BLACKENED SALMON & SHRIMPS, \$28.99 NF, GF

jasmine rice, seawall vegetable, pineapple salsa, charred lime

LINGUINI FRA DIAVOLO, \$25.99 NF

shrimps, san marzano tomatoes, red chilli, shallots, grilled focaccia

SWEET SWIRL

S'MORES BROWNIE, \$10.99 19

fudge brownie, marshmallow, whipped cream

PB-plant based, V-Vegetarian, NF-Nut Free, LF- Lactose Free, GF-Gluten Friendly, GFR- Gluten Friendly on Request, 19- Our All Time Favourites.

We Take Pride in Preparing Our Food from Scratch Every Day...

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.

Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.

we work closely with our partners to source sustainable & responsibly harvested ingredients.

Some ingredients are cooked in a deep fryer that also been used to cook meat products.

Our menu items are not prepared in an allergen-free environment. We support local suppliers..

plus taxes



SHELL & BONES SATURDAY



Welcome to classy upscale dining with modern charm. Our shell and bones is a seafood-lovers dream.

