

# M E N U

## S M A L L P L A T E S . . . . .

- 3.5 Olives
- 9 Szechuan scallop kiev, crushed edamame, corn puree, char siu pork
- 10 Sweet & sour octopus bruschetta, mango, chilli & lime salsa
- 8.5 Confit duck, pickled cucumber, hoisin, crispy pancake, smoked duck drumstick
- 8.5 Loch Duart salmon, wasabi, apple, I.O.W crab, nasu dengaku
- 7.5 Avocado, red pepper, pickled ginger, Szechuan uramaki
- 8 Tempura squid, sweet chilli dipping sauce

## L A R G E P L A T E S

- MP Half or whole lobster, yuzu miso garlic butter (subject to availability)
- MP Fish of the day, kaffir lime salsa (see board)
- MP Tempura fish of the day, yuzu tartar sauce
- 26 Whole ginger baked seabass, black bean sauce
- 30 Fillet steak, onion ring, veal & thyme ponzu  
(Surf & turf - Add miso butter lobster half or whole - MP)  
*All above dishes are served with new potatoes or fries, salad & slaw*
- 24 Local crab, tempura soft shell crab, mussel, scallop, chilli & lime noodles
- 15 Bento box; Tempeh yellow curry, sushi rice, tempura broccoli, yuzu slaw

80 **SEAFOOD PLATTER FOR 2:** Whole baked black bean sea bass, seared scallops, Szechuan king prawns, tempura squid, local crab, tobiko uramaki rolls, tuna yuzu ceviche (Add lobster half or whole)

## S I D E S

- |     |                |   |                                    |
|-----|----------------|---|------------------------------------|
| 4   | Furikake fries | 4 | Soy & sesame stir fried vegetables |
| 3.5 | New potatoes   | 4 | Asian slaw, yuzu dressing          |
| 4   | Wakame salad   | 5 | Tempura tenderstem, wasabi mayo    |

**\*\*ALWAYS INFORM A STAFF MEMBER IF YOU HAVE ANY ALLERGIES\*\***

## DESSERTS . . . . .

- 7.5 Lemongrass & Kaffir Panna Cotta, Toasted Coconut Meringue, Poached Pineapple, Mango Sorbet
- 9 Toki whiskey baba, miso marshmellow, banana parfait, dark chocolate mousse
- 7.5 Pandan Doughnuts, Passion Fruit Curd
- 8.5 Cheeseboard - Comte, Tunworth Soft, Isle of Wight Blue, Tomato Chutney

## HOT DRINKS . . . . .

- 2 Single Espresso
- 2.5 Single Macchiato / Double Espresso / Americano
- 3 Double Macchiato / Cappuccino / Latte / Flat White
- 2.75 English Breakfast Tea / Earl Grey / Chamomile / Fresh Mint
- 3 Jasmine Tea Pearls / Fresh Ginger & Lemon

## BOOZY DIGESTIF . . . . .

- 11 Miso Salt Caramel, Espresso Martini - Mermaid Salt Vodka, Miso Caramel, Espresso
- 6 Amaretto Coffee, Cream
- 8 Japanese Coffee - Double Toki Whisky, Black Coffee, Sugar, Cream
- 6 Cognac, Orgeat, Bitters
- 9 Coconut Espresso Martini- Coconut Rum or Vodka, Espresso
- 5.5 Muscat de Saint Jean De Minervois, Barroubio- Fruity & Floral with Grape, Pear & Citrus Flavours
- 6.5 Yuzushu Ginjo Sake, Akashi-Tai - A Light, Delicate Sake Made by Macerating the Yuzu Fruit in Ginjo Sake
- 5 Xeco Fino Sherry
- 6 Crasto Lbv Port

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