

STARTERS

Regular Fries	9.95
Truffle Fries White truffle oil, parsley & parmigiano	12.95
Fried Calamari	14.95
Battered Oysters On smashed eggs tapenade	24.95
Grilled Mediterranean Squid Royal chives, fried caper aioli & olives. Add \$2 for Spanish Octopus instead	21.95
Pan Seared Crab Cake Stuffed with crab chunks, Japanese potatoes & rice. Served with black pepper aioli	22.95
Swordfish Carpaccio With soba vinaigrette. Add \$6 to replace with Scallops	19.95
Tuna Carpaccio Olive oil, capers & aged balsamic	19.95
Cold Smoked Salmon Smoked in-house with Applewood. Served with sweet pickled onions	22.95
Stuffed Portobello Mushroom With pumpkin & creamed spinach Finished with gruyere	21.95
Scottish Diver Scallops Served in-shell with green pea hummus & royal chives	34.95
Boiled Live Prawn Each portion is a 300g serving	29.95

CAVIAR

Aristrocat Caviar

Served on an iced platter with caramelized Spanish onions, olives, cucumber, chives & eggs

	30g	100g
Amur River	98.00	198.00
Oscietra Imperial	118.00	238.00
Oscietra Classic	128.00	258.00
Beluga River	158.00	298.00

SOUPS

Mushroom Soup Drizzled with white truffle oil	11.95
Seafood Chowder Served with assorted seafood	13.95
Lobster Bisque Lobster chunks & a splash of brandy	13.95

SALADS

Mixed Green Salad Dressed in calamansi vinaigrette with olives & tomatoes	13.95
Caesar Salad With hot smoked ocean trout, baby romaine & a soft boiled egg	19.95
Seafood Salad Prawns, calamari, tuna & scallops with grilled asparagus, lentils, roasted butternut & pinto beans	23.95
Greek Salad With anchovy dressing, olives, feta, artichoke cucumbers & tomatoes	24.95

HOT DISHES

House Fish & Chips Served with mesculin salad. We use 1st grade frozen catfish fillets (soft textured)	21.95
Seafood Basket An assortment of battered fish, bay scallops, oysters, prawns & calamari. Served with a side of salad & chips	39.95
Hot Smoked Ocean Trout Smoked in-house with Applewood chips and charcoal	35.95

PASTAS, RISOTTOS

Spaghetti Vongole Clams in white wine, olive oil & clam stock	25.95
Prawn Aglio Olio Wild prawns, chilli flakes, anchovies, spinach & sun-dried tomatoes	25.95
Marinara Bucatini Served with assorted seafood in a spicy tomato sauce	28.95
Saffron Lobster Pappardelle Half a Boston lobster served in saffron cream sauce	49.95
Porcini & Mushroom Risotto With white truffle tapenade & king mushrooms	24.95
Lobster & Crabmeat Risotto Served in truffle tapenade	49.95

KIDS MENU

Barramundi or Red Snapper Your choice of fish & chips, steamed, chargrilled or pan fried. Served with a side of salad & chips	14.95
Pasta & Fish Spaghetti with tomato sauce & a strip of battered fish	11.95
Beef Burger Served on homemade brioche buns	12.95



COMES WITH FREE JUICE



SHARING PLATTERS
SERVES 2 AS A MAIN AND 4 AS AN APPETIZER

Cold Seafood Platter

109.95

Half of a steamed Boston lobster, yellowfin tuna with furikage, freshly shucked oysters, New Zealand green lip mussels & littleneck clams, boiled live tiger prawns, in-house applewood cold smoked salmon

Chef's Platter

289.95

Half of a grilled Boston lobster, king crab legs, baked oysters with onions & gruyere, USDA ribeye, Scottish scallops on the shell, battered barramundi with a side of chips & salad, mussels in spicy tomato arriabiatta, grilled whole Mediterranean squid

All prices are subject to 10% service charge and 7% GST charge.

All food are made to order. Eating raw seafoods, raw or uncooked meats, poultry, shellfish & eggs could increase risk of food borne illness.

QUAYSIDE ISLE
31 OCEAN WAY #01-04/05 S(098375)

GREENWOOD
FISH MARKET

OUR SEAFOOD MARKET LIST

ASK WHAT'S FRESH TODAY OR VISIT OUR MARKET

CHOICE OF: PAN SEARED, BAKED, STEAMED, CHARGRILLED, BATTERED OR CRUMBED. (SERVED WITH DAILY VEGETABLES & STARCH)

FRESH FISH

29.95

Red Snapper
Sole Fillet
Atlantic Salmon
Barramundi
Yellowfin Tuna Steak
New Zealand Pink Snapper
Alaskan Wild Sockeye Salmon
Haddock Fillet
Spanish Mackerel
Ling Cod
Tarakihi
Escolar (oily)

TRAWLER CATCH

36.95

John Dory "St. Pierre"
Atlantic Halibut
Black Bream
Arctic Char
Hapuku
Threadfin
Orange Roughy
Australian Ocean Trout
New Zealand Swordfish
Blue Cod
Blue Nose
European Monkfish "Lotte"
Red Coral Trout
Fresh Atlantic Cod
Yellow Tail Kingfish
Black Cod "Patagonian Tooth Fish" (oily)

WHOLE FISHES

Dover Sole
Sea Bream
Halibut
Sea Bass "Lou de Mer"
Orange Roughy
French Turbot
Tai Snapper
Pink Snapper
Red Mullet
Lemon Sole
Plaice
Yellowtail King Fish

MARKET PRICE. SERVED WITH THE CHEFS' SPECIAL SIDES OF THE DAY

OYSTERS

PLEASE NOTE THAT OYSTERS ARE SEASONAL. DO ASK OUR STAFF FOR WHAT'S FRESH

Mary Point 3.95
Massive flesh size with a soft texture. Low salt, musky flavours (Canada)

Golden Mantle 3.95
Plump ivory meats with a deep cup. Sweet & mildly mineral (Canada)

New Zealand Pacific Rock 3.95
Delicate, light, creamy. Perfect for those starting in the oyster world (New Zealand)

Coromandel 3.95
Chewy, almost crunchy. Sweet & briny with a melon finish (New Zealand)

Coffin Bay 4.95
Meaty with a petite, rounded shell. Clean, crisp & briny with a sweet finish (Australia)

Fine de Claire No. 3 4.95
From Marennes-Oléron. Delicate brine reminiscent of soy sauce. Hazelnut finish (France)

Baron Point 6.95
Massive flesh with a soft texture. Sweet, mildly salty, musky flavours (USA)

Ostra Regal 8.95
From Bannow Bay. Slight iodine & mineral tastes leave a sweet, algal flavour (Ireland)

Gillardeau No. 3 8.95
Meaty, tender, crunchy. Aromas of hazelnut follow spicy, sweet & salty flavours (France)

SHELLFISH

CHOICE OF: WHITE WINE GARLIC OR SPICY TOMATO
Green Lip Mussels 21.95
North Island, New Zealand

Littleneck Clams 21.95
South Island, New Zealand

Black Mussels 29.95
Australia/ Korea

Black Mussels 34.95
Prat-Ar-Coum, France

Oriental Clams 24.95
Jeju, Korea

FAMILY STYLE SHARING



Order your choice of mains and get them in a long wooden platter at no extra cost. Available when 3 or more mains are ordered.

CRUSTACEANS

CHOICE OF: STEAMED, CHARGRILLED, THERMIDOR, CHILLI CRAB STYLE, CAJUN BUTTER, BLACK PEPPER

Russian King Crab Legs 79.95
(300g)

"Live" Mud Crabs 69.95
(600-700g)

Dungeness Crab 11.95/100g
(800g to 900g)

"Live" Blue Lobster 17.95/100g
Homard (800g and up)

"Live" Maine Lobster
Regular (500-550g) 69.95
Jumbo (1kg and up) 14.95/100g

MEATS

USDA Prime Rib 14.95/100g
USDA Choice Grade.
Varies from 800g to 1.1kg

US Ribeye 48.95
USDA Choice Grade, grain fed.
Approximately 300g

Australian Tenderloin 49.95
Grass fed. Approximately 250g

Australian Wagyu Strip 79.95
MB 4/5 grade. 400 days grain fed

Surf & Turf 79.95
Half a Boston lobster & 250g Australian tenderloin with potatoes & salad

BURGERS

Angus Burger 24.95
Portobello mushroom, gherkins, tomatoes & fried caper aioli

Lobster Burger 69.95
A whole deshelled lobster with portobello and melted gruyere

All prices are subject to 10% service charge and 7% GST charge.

All food are made to order. Eating raw seafoods, raw or uncooked meats, poultry, shellfish & eggs could increase risk of food borne illness.

HOT / COLD BEVERAGES

JUICES

Cranberry	6.95
Orange	6.95
Kala Lime	6.95
Apple	6.95
Mango	6.95
Pineapple	6.95

STILL / SPARKLING

Acqua Panna	11.95
San Pellagrino	11.95

SOFT DRINKS

Coke	6.95
Diet Coke	6.95
Sprite	6.95
Ginger Ale	6.95
Tonic	6.95
Ice Lemon Tea	6.95

NUTMEG DRINK

Hot / Cold Nutmeg	7.95
-------------------	------

FROM THE BEANS

Americano	5.95
Flat White	5.95
Machiatto	4.95
Latte	6.95
Cappucino	6.95
Espresso	4.95
Double Espresso	6.95

FROM THE LEAVES

Earl Grey	6.95
Chamomile	6.95
Mint Tea	6.95
Green Tea	6.95
English Breakfast	6.95

ITALIAN SODAS

Green Apple	7.95
Mint	7.95
Passion Fruit	7.95
Peach	7.95
Apricot	7.95
Blueberry	7.95

APERETIFS

Campari	10.95
Aperol	10.95
Cinzano Bianco	10.95
Cinzano Rosso	10.95

SPIRITS

GIN

The Bankes	11.95
Bombay Sapphire	13.95
Hendrick's	14.95

VODKA

Skyy Vodka	11.95
Belvedere	12.95
Grey Goose	13.95

RUM

Bacardi Light	11.95
Mount Gay	12.95
Ron Zacapa	13.95

TEQUILA

Jose Cuervo	11.95
Patron Silver	14.95

BOURBON

Jack Daniel's	12.95
Maker's Mark	13.95

WHISKY

Old Smuggler	11.95
Chivas Regal 12 Years	13.95
Johnnie Walker Black Label	13.95
Balvenie Doublewood 12 Years	14.95
Macallan 12 Years	14.95

BRANDY / COGNAC

St Remy	11.95
Remy Martin VSOP	12.95
Remy Martin XO Excellence	25.95

COCKTAILS

CLASSICS

Singapore Sling	16.95
Long Island Tea	16.95
Cosmopolitan	16.95
Negroni	16.95
Magarita (Lime/ Mango)	16.95
Mojito	16.95
Old Fashioned	16.95
Bloody Mary	16.95
Pina Colada	16.95
Daiquiri (Lime/ Mango)	16.95

MARTINIS

Vodkatini	18.95
Gin Martini	18.95
Espressotini	18.95
Lycheetini	18.95
Mangotini	18.95
Appletini	18.95

BEERS

BOTTLED

Heineken	12.95
Corona	12.95
Kronenbourg Blanc	12.95
Asahi	12.95

DRAUGHT BEER

Tiger (500ml)	12.95
Erdinger Weisse (500ml)	13.95
Guinness (500ml)	14.95

CIDERS

Sommersby Apple	10.95
-----------------	-------

DIGESTIVES / LIQUEURS

Bailey's Irish Cream	11.95
Frangelico Hazelnut	11.95
Kahlua	11.95
Jagermeister	11.95
Grappa	13.95
Limoncello	13.95

DESSERTS

Key Lime Tart	11.95
Sticky Date Pudding	11.95
Red Date & Earl Grey Panna Cotta	11.95
Warm Apple Crumble	12.95
Valhrona Chocolate Fondant	14.95

All prices are subject to 10% service charge and 7% GST charge.