Menu

LOUISIANA SEAFOOD BOIL

£59 SERVES 2

The quintessential New Orleans feast! Dive into a bounty of Cornish mussels, succulent whole tiger prawns, white fish, and spicy smoked sausage - all slow-simmered in our rich, signature crab and tomato bisque. This coastal treasure is served with sweet corn on the cob, baby potatoes and a fresh basket of bread. The ultimate indulgent dish.

SUNDAYS ONLY SUNDAYS ONLY: ADD BOTTOMLESS MEZCAL BLOODY MARYS FOR £10

BOIL ADD ONS

+ Half Lobster *Market price*
+ Whole Cornish Crab Locally caught & ready to pick *£23*
+ Soft-shell crab x 2 *£14*
+ Shell on prawns x 3 *£7*
+ Steamed corn on the cob x 2 *£6*
+ Cajun butter *£5*

LAND & SEA

JAMBALAYA *£21,95*
Smoky Southern rice dish packed with prawns, chorizo, peppers and tomatoes. Bold, spicy Louisiana comfort food.

GUMBO *£21,95*
A Louisiana classic with French roots. Prawns and white fish simmered with smoked andouille sausage, chorizo and greens. A soulful tribute to the dish's dual heritage.

FISH 'N' CHIPS *£19,95*
A Shack classic. Jamaican Red Stripe beer-battered fish served with fries, tartare sauce and peas.

SEAFOOD CHOWDER *£19,95*
Rich Cornish chowder loaded with fish, mussels, prawns and bacon. Served with warm homemade bread.

SHACK BURGER *£19,95*
2 juicy 3oz chargrilled beef patties with melted cheese, tomato, lettuce and pickles served with fries, burger sauce and house slaw.
Add pulled pork or smoky chilli for £2,50

DEAD MAN'S FINGERS RIBS *£21,95*
Tender baby back ribs glazed in sticky Dead Man's Fingers spiced rum & honey.

JERK CHICKEN *£21,95*
Caribbean jerk-roasted chicken packed with warming spices, served with rice n peas and fresh slaw.

CREOLE BEEF CHILLI *£19,95*
Slow-cooked brisket with beans, peppers and Cajun spices simmered in a rich smoky tomato sauce, served with rice, tortillas and sour cream.

SURF & TURF *£29,95*
Juicy 8oz ribeye steak served with 3 shell-on king prawns, fries and salad. A proper land-and-sea feast.

Lunch

12-3PM

CRAB & SAFFRON CROQUETTES *£9*
Crabmeat in velvety cream and saffron-infused potato, baked until bubbling and golden.

THE SHACK CRAB TOASTIE *£14,50*
Shredded crab, house pickles, and sharp cheddar pressed on a flat-top grill until gooey.

CHICKEN AND TARRAGON PIE *£13,50*
Chicken and fresh tarragon in a rich velvety sauce, topped with mash.

CORNISH FISH PIE *£14,50*
A rich medley of Cornish fish in a creamy dill and white wine sauce, topped with a chive mash.

SEAFOOD CHOWDER & CRAB ROLL *£14,50*
A steaming hearty bowl of our signature Cornish seafood chowder alongside a loaded fresh crab roll.

THE SPIRITUAL HOME OF DEAD MAN'S FINGERS AND STARGAZY EST. 2012

Crab & Lobster

CRAB SANDWICH *£19,95*
Fresh white and brown Cornish crab, in homemade bread with lemon, leaves and fries.
Upgrade to 100% White Meat £27

CRAB LOADED DIRTY FRIES *£19,95*
Old Bay seasoned fries piled high with Cornish crab, jalapeños and cool sour cream. Messy, indulgent and addictive.
Love the fries, want the smoke? Swap your crab for our signature Burnt Ends.

SOFT-SHELL CRAB BURGER *£19,95*
Whole tempura soft-shell crab in a soft white bun, lettuce and house relish with fries.

CRAB TACOS *£19,95*
Toasted tortillas loaded with Cornish crab, lime, chilli and spring onion, finished with salsa and fries.

CRAB GRATIN *£21,95*
Local Cornish crab in a rich creamy gratin, topped with melted cheese and crispy breadcrumbs, served in a crab shell.

CRAB MAC N CHEESE *£19,95*
Creamy macaroni cheese loaded with sweet Cornish crab and finished with a toasted parmesan breadcrumb crust.
Option to swap crab for Burnt Pork Ends.

CRAB & MUSSEL LINGUINE *£23,95*
Cornish crab and Fowey mussels tossed through linguine with white wine, garlic, chilli and parsley.

WHOLE OR ½ LOBSTER *(GFA)*
Seasonal availability, please ask for market price.

WHOLE / DRESSED CRAB *(GFA)*
Whole *£27,95* | Dressed *£28,95*
Locally caught crab dressed and ready to go, or get involved and start from scratch - we provide the tools! Served hot or cold with fresh bread and dip.

DIETARY REQUIREMENTS

Please inform staff if you have any intolerances or allergies.

V Vegetarian *VG* Vegan *GF* Gluten free *GFA* Gluten free option available, please ask.

The Rum & Crab Shack EST. 2012

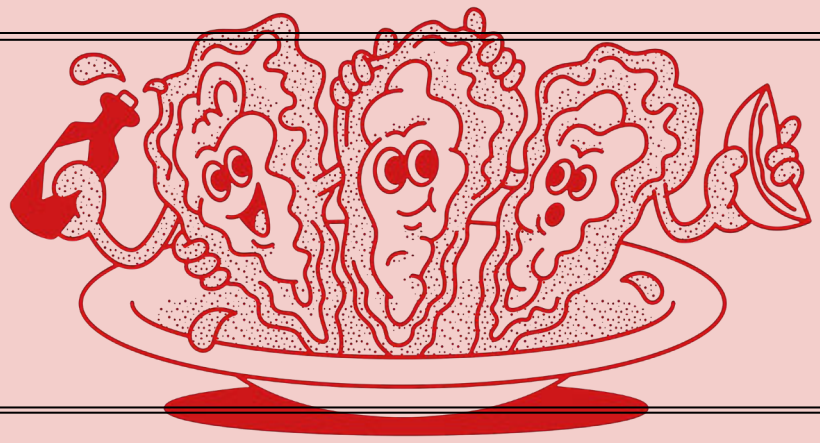
DEAD MAN'S FINGERS

CORNISH RUM LIQUEUR STARGAZY® Keep it Cosmic!

GET SHUCKED

PORTHILLY OYSTERS *(GF)*

With either:
(1) BIoody Mary sauce
(2) Frozen Margarita
(3) Mignonette



3	£12
½ Dozen	£22

BROUGHT TO YOU BY:

DODGY OYSTER APPAREL LTD.



PLEASE ASK YOUR SERVER

Hearty Sharers

JERK CHICKEN & DEAD MAN'S FINGERS RIB COMBO SERVES 2 (GF) *£39*
Why not go aII out for both? Jerk roasted chicken and rum covered rack of ribs. Served with fries, house sIaw, corn on the cob.

SHACK CRAB SHARER SERVES 2-4 *£79*
WhoIe crab, crab dirty fries, Cajun fish bites, bucket of musseIs, crispy whitebait, corn, fries, house sIaw and garIic mayo.

LIGHT BITES

SHACK-BAKED BREAD & DIPS *(V)* — *£7,95*
Shack-baked breads, puIled fresh from our ovens, served with our house dips.

FISH TACO — *£9,95*
A warm open tortiIIa with crispy Cajun-spiced tempura fish, saIsa & garIic mayo.

DEVILLED WHITEBAIT — *£8,95*
Crispy fried whitebait tossed in our secret spice mix, with Iemon wedges and roasted garIic mayo.

POPCORN SHRIMP — *£9,95*
GoIden fried tiger prawns seasoned with OId Bay spice, with vibrant CreoIe mayo and fresh Iime.

SALT & PEPPER SQUID — *£9,95*
FIash fried squid tossed with sea saIt and cracked bIack pepper, with Iime and roasted garIic aioIi.

MOULES MARINIÈRE *(GF)* — *£12,95*
Cornish musseIs steamed in white wine, garIic and parsIey broth, with Shack-baked bread.

Sides & Sauces

Cheesy garIic bread	£5,95	Rice n peas	£5,95
GarIic bread	£4,95	GarIic mayo	£2,95
Skin on fries	£5,95	House sweet chiIIi sauce	£2,95
FenneI and diII sIaw	£4,95	Dead Man's Fingers rum sauce	£2,95

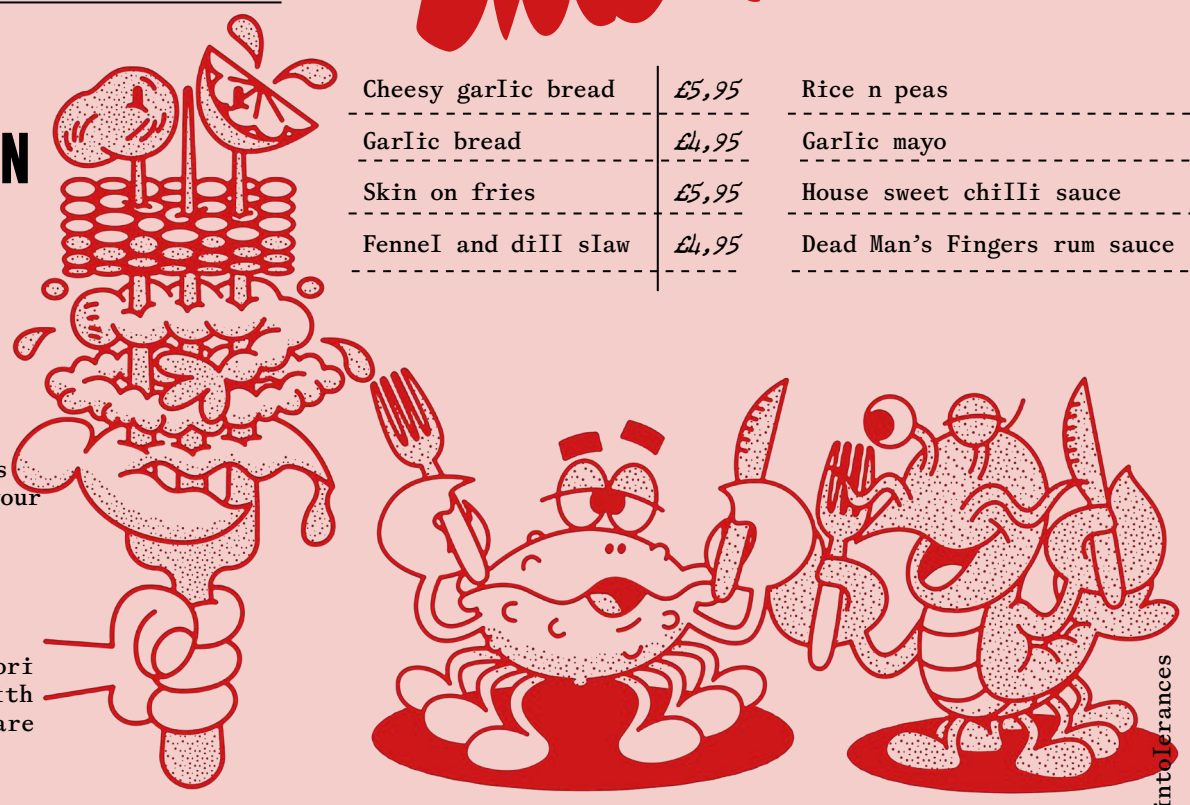
VEGETARIAN & VEGAN

VEGAN JAMBALAYA
(VG)(GF) £17,95

Spicy rice cooked with peppers, beans and herbs deIivering deep Cajun fIavour without the meat.

TOFU FISH & CHIPS
(VG) £18,95

Tofu wrapped in crispy nori and deep-fried, served with peas, chips & vegan tartare sauce.



OUR BREAD

AII our bread is made fresh, daiIy on the premises. We're proud of that and hope you enjoy it.

OUR CRAB

AII our crab is caught IocaIIy and hand-picked IocaIIy. We feeI this gives a better quaIity product, but it aIso means it may contain smaII pieces of sheII.

DIETARY REQUIREMENTS

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V Vegetarian *VG* Vegan *GF* GIuten free *GFA* GIuten free option avaiIabIe, pIease ask.

SERVICE CHARGE: To keep things simpIe, a 10% discretionary service charge wiII be added to your biII

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The Rum & Crab Shack EST. 2012

DEAD MAN'S FINGERS

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