

Tel; 01478 612069  
 Harbour View  
 Seafood Restaurant  
 opens at 5-00pm for our early  
 evening discounted Menu  
 available to order until 5-30pm.



The Evening menu from  
 7-00 pm to 10-00 pm

### Starters

Vegetarian Soup of the Day served  
 with our own bread (V) £3-95

Cullen Skink -A traditional hearty  
 fish and potato soup served with  
 our own bread £4-25

Fresh Loch harport oysters with  
 shallot vinegrette £9-50

Pan seared Scallops with stornoway  
 black pudding and a cauliflower  
 puree £7-25

Salar Smokehouse Salmon from  
 South Uist served with horse  
 raddish crème fraiche and a tomato  
 & chive salsa £5-95

Loch Eishort Mussels steamed in  
 white wine & garlic and finished  
 with cream & parsley £6-75

### Main Course

Seafood Platter for one £27-75  
 Seafood platter for two £49-75  
 Served Hot; Mussels & Scallops  
 Served Cold; Langoustines, Oysters  
 & Smoked Salmon.

Pan Fried Salmon with crushed new  
 potatoes & a lightly minted pea  
 soup £12-95

Fillet of Sea Bass with wilted  
 Spinach and Sauce Vierge £14-50

Halibut wrapped in cured ham with  
 creamy champ mash & a mussel &  
 saffron broth £16-95

Seared Scallops on a bed of Chorizo  
 Risotto £18-75

Loch Eishort Mussels steamed in  
 white wine & garlic and finished  
 with cream & parsley £13-00

Crispy Polenta with roasted  
 Vegetables & Halloumi Cheese  
 (V) £9-95

Ribeye Steak (8oz) cooked to your  
 own preference , served with  
 dauphinoise potato and red cabbage  
 £16-95

## Dessert

Glazed Lemon Tart with a Berry  
Compote £5-20

Elderflower Jelly with Scottish  
Shortbread and Vanilla Cream  
£5-20

Crannachan - a traditional west  
highland dessert made with fresh  
raspberries, whipped cream  
flavoured with toasted oatmeal and  
Drambuie. £5-25

Tia Maria Crème Brulee £5-25

Baked Chocolate Cheesecake with  
Morello Cherries in syrup £5-25

Cheese board – a selection of  
Scottish cheeses served with our  
own oat cakes. £7-45

Gaelic Coffee – A measure of Bruzzi  
coffee, a little brown sugar, a  
measure of Scotch Whisky all  
stirred and topped with whipped  
double cream £5-25

All items are offered  
subject to availability

## Lunch

Served Midday until 2-00pm

Vegetarian soup of the day served  
with our own bread £3-95

Cullen Skink (A traditional hearty  
fish and potato soup) served with  
our own bread £4-25

Loch Eishort Mussels steamed in  
white wine & garlic and finished  
with cream & parsley £9-90

Salar Smoked Salmon from South  
Uist served with horse radish crème  
fraiche & a tomato and chive salsa  
£6-75

Flaked Mackerel served on a salad  
of new potatoes, fine beans, black  
olives & cherry tomatoes £6-75

Dressed Crab served on Isle of Skye  
salad leaves & with home made  
bread £8-95

Six freshly shucked Isle of Skye  
Oysters served with a shallot  
vinegarette £9-50

Cheese Platter - A selection of  
Scottish Cheeses served with our  
own apple chutney and bread  
£7-25

