

## SHELLFISH PLATTERS

### Atlantic Bar

4 oysters, Atlantic prawns, mussel, clams  
ceviche, cockles & whelks  
29.5

### Classic

4 oysters, cock crab, Atlantic prawns, mussels, clams,  
ceviche, cockles, whelks, langoustines & razor clams  
42

### ERDEM's Plateau de Fruit de Mer

4 oysters, tuna & salmon sashimi, dressed crab,  
1/2 lobster, 2 langoustine, Atlantic prawns,  
Surf clams, cockles & mussels  
64

Veuve Cliquot Yellow Label Brut  
16 125ml 96 750ml

## CHAMPAGNE & SPARKLING

### WHITE

	125ml	750ml
Delamotte - Private Cuvée NV	15.5	80
Veuve Cliquot Yellow Label Brut	16	96
Ruinart - Blanc de Blancs NV	20	120
Herbert Hall - Kent 2015	13.5	70
Prosecco - Cecilia Beretta - Veneto NV	9	48

### Rosé

Ayala - Rosé Majeur NV	16	90
------------------------	----	----

## BLOODY MARYS

All mixed with our special J.Sheekey spicy tomato mix,  
with horseradish cream, soy sauce, celery salt, lemon juice,  
Worcester sauce, Tabasco and cayenne pepper.

### Atlantic Bar Bloody Mary

Vida Mezcal Bulleit Bourbon & sea weed oil	14
--------------------------------------------	----

### Bloody Marys

Tequila, Gin, Bourbon, Vodka	10.75
------------------------------	-------

## COCKTAILS

### The Duchess

Dom Benedictine Cranberry juice	
Raspberry & Champagne	13.5

### Buck Fizz

Cointreau fresh orange juice & Champagne	13.5
------------------------------------------	------

### Bellini

Peach puree Crème de peche & Prosecco	13.5
---------------------------------------	------

\* Please be aware some of our cocktails contain traces of nuts

# J. SHEEKEY

ATLANTIC BAR

## BRUNCH

## SHELLFISH & OYSTERS

Brunch Basket  
selection of breads  
4.5

Carlingford *Ire*  
each 3.5 six 19

Morecambe Bay, *Eng*  
each 3.25 six 18

Tempura Oysters  
white soy ponzu dressing  
each 4.75

Mixed Oysters  
spicy sausage  
six 19.5

Gillardeau *Fra*  
each 4.5 six 26

Whole Devon  
Cock Crab  
22.5

Half Lobster Mayonnaise  
22.5

Atlantic Prawns  
1/4 pint 8.75  
1/2 pint 16.75

Dublin Bay Prawns  
each 5

## SPECIALS

Dry Spiced Chicken  
gem hearts & Caesar dressing  
16.5

Shrimp Thermidor Burger  
Gruyère cheese & pickles  
16.5

Black Angus Sirloin Steak  
with chimichuri  
22.5

Avocado & Poached Egg  
toasted sourdough, Sheekey's hot smoked salmon  
radish & watercress  
13.5

Gem Heart Salad  
avocado, Ortiz anchovies & shaved parmesan  
10.5

Atlantic Prawn & Crab Cocktail  
avocado, green onion & devilled Marie Rose  
13.5

Sheekey's Mac & Cheese  
shrimp, Portland crab  
13.5

Burrata Salad  
Sicilian tomatoes & olives  
13.5

Chilled Sweetcorn Soup  
lobster ceviche  
12.5

Nori Marinated Salmon  
spiced avocado & jalapeno  
12.5

Lobster Poke  
Tostadas, Peppered  
Pineapple & Chipotle Chilli  
14.5

Avocado & Sweet Potato Salad (vg)  
jalapeño dressing & toasted cashews  
10.25

Sheekey's Fish Pie  
18.5

Crab & Avocado Eggs Benedict  
11.50

Lobster Tempura  
chilli jam & shredded mooli  
22.25

Steamed Mussels  
smoked chorizo, spiced tomato  
grilled focaccia  
12.5

Lobster Po' Boy  
sriracha aioli & slaw  
23.5

## SIDES

Garlic Roasted  
King Oyster Mushrooms (vg)  
4.5

Fries with  
chorizo & manchego  
4.5

Mixed Tomato Salad (vg)  
4.5

A discretionary service charge of 12.5% will be added to your bill.

Please notify a member of staff if you have an allergy, or ask for  
further allergen information

Our fish is responsibly caught from sustainable sources



Includes 20% VAT

All our crab meat is carefully picked in house  
Beware traces of shell may remain

## WINES BY THE GLASS & THE CARAFE

### WHITE

	125ml	375ml	750ml
VR Lisboa - Artolas '17 - Portugal	5.5	16.5	33
Pinot bianco - Quercus '18 - Slovenia	6	18	36
Soave - Terre di Brogolino - C. Beretta '16 - Italy	6.5	19.5	39
Touraine - Sauvignon blanc - G. Allion '17 - Loire	7	21	42
Riesling - Cave de Turckheim '17 - Alsace	7.5	22.5	45
Rueda Verdejo - Naia K-Naia '17 - Spain	7.5	22.5	45
Albariño - L. Reyero - Pascual '18- Spain	8	24	48
Muscadet - Château du Cleray '17 - Loire	8.5	25	50
Malvazija - Alba - Matošević '18- Croatia	9	27	54
Sauvignon blanc - Crowded House '17 - N.Z.	9.5	28.5	57
Sancerre - P. Jolivet '17 - Loire	12	36	72
Chablis - B. Defaix '18 - Burgundy	14	41.5	83

### Rosé

Cote Rose - Lafage Cotes Catalanes '17	7	21	42
Catalunya- Mas Oliveras - Bodegas Roqueta' 16	7	21	42
Bordeaux- Marsannay C. Audoin '15	9.5	28	55
Tavel - Tardieu-Laurent '15	10	30	60
Côtes de Provence - Whispering Angel '17	12	36	72
Corse Figari- Clos Canarelli '16	13	38	76
Tuscany - Rosato Capannelle'15	14	40	80
Rioja - Primer - Marques de Murrieta ' 15	14	41	82
Côtes de Provence - Garrus- Chateau d'Eclans '16	45	135	270

### RED

Sangiovese & Syrah - Uggiano '17 - Tuscany	5.5	16.5	33
Alentejano - Flor de Maio '16 - Portugal	6.5	19.5	39
Mencia - Bierzo - G. Perez '17 - Spain	7	21	42
Côtes-du-Rhône - Clos St Antonin I. Sabon 2016	7.5	22.5	45
Blend - Secateurs - Badenhorst '15 - Sth Africa	7.5	22.5	45
Chianti Rufina Riserva - Prunatelli '11 - Italy	8	24	48
Nero d'Avola - Il Barroccio '16 - Italy	8	24	48
Shiraz - Little Yerring '15 - Australia	8.5	25	50
Pinot noir - Are You Game - Fowles '17 - Australia	9.5	28.5	57
Puy Rigaud Lussac St Emilion 2016	10	30	60
Bourgogne Pinot noir - Maillard '18 - Burgundy	13	39	78

Vegan & Vegetarian menu also available

(v) Vegetarian (vg) Vegan

Follow us @sheekeys