

Seafood Special Menu

PLATTER

*Steamed Islay Lobster & Islay
Brown Crab*

HAND-DIVED ISLAY SCALLOPS

Raw

*Raw- Islay Whisky Marinated
Freshly cooked on the BBQ in a homemade garlic-
chilli butter*

ACCOMPANIMENTS

Freshly Baked Bread

Fresh Salad

Olives

Homemade Garlic Mayo & Marie Rose Sauce

Homemade Salsa Verde

Homemade Pickled Red Onion, Carrot & Cucumber

Garlic - Chilli & Plain Butter

DRINKS

Still Water

*Other seafood may be offered subject to the season & availability.

Seafood Special Menu

WHERE OUR
SEAFOOD COMES
FROM

All of our delicious lobster & crab is sourced from a local fishing boat called 'Lucky Lucy'.

The boat has three local Islay fishermen working on it. These are Jed, Lewis and Sean. Lucky Lucy operates out of Port Ellen and fishes along the south-east coast of Islay.

This means all of the seafood on our Seafood Trips is from an area that can be seen from the trip's route.

It is only a couple of miles from creel to plate adding to the freshness and taste of our food.

You will never see a lobster that is under-size or carrying eggs on our platters.

This is because the fishermen put these lobsters back into the sea to ensure a healthy population in the future. This sustainable fishing practice we very much support.

Seafood Special Menu

WHERE OUR
SEAFOOD COMES
FROM

The scallops on our Seafood Trips are all Islay hand-dived scallops. This means we never use dredged scallops.

Hand-diving for scallops is a much more sustainable fishing practice and does not degrade the seabed like dredging does.

All of the scallops are from along the south-east coast of Islay.

Again, this means all of the scallops on our Seafood Trips are from a area that can be see from the trip's route.

Less than a couple of miles from creel to plate adding to the freshness and taste of our food.

As our scallops are so fresh, it allows our guests to sample them both raw and raw - Islay whisky marinated.

A truly unique taste experience.

Seafood Special Menu

WHERE OUR
SEAFOOD COMES
FROM

Sometimes you may find a sea urchin on our Seafood Trips. These will also be hand-dived in the same way our scallops are.

All of the food for our Seafood Tours is prepared by our local Chef - Leo. You may also see Leo on board our boats as a Guide too.

For our butter, we use Grahams Scottish Butter.

The bread on our Seafood Trips is from Argyll Bakery.

Although we strive for as much of our accompaniments to come from Scottish producers and suppliers, it can be difficult on an island. Therefore, it is subject to the supply and season.