

SMOKING LOBSTER COWES

All of our dishes (excluding the mains) are designed to share like tapas. Some of our dishes are lighter than others so please ask your waiter for advice. We advise 3-6 small dishes per person, including sides, or a starter and a main. Dishes will arrive 'as it comes' unless specified. Please inform your waiter if you would prefer course by course.

OMAKASE - CHEFS SELECTION OF DISHES

Whole Table Only - Check Availability During Busy Times - Dishes Will Arrive 'As It Comes'

£75 PER PERSON

- SAMPLE MENU -

Sashimi Selection - Japanese Milk Bread - Wonton Soup - Szechuan Lobster Katsu Maki - Seared Scallops - IOW Partridge - Roasted Monkfish - White Chocolate & Matcha Entremet, Pistachio

SNACKS

Edamame £5

Goma

Japanese Milk Bread £8

Miso Butter or Lobster Szechuan

Tempura Ebi Prawns £12

Sweet Chilli

Bao Buns

(SEE BOARD)

FISH

Pan Seared Scallops £16

Cauliflower, Lemon, Black Garlic, Truffle Butter

Smoking Lobster Sashimi Platter For Two £35

Yellowfin Tuna, Green Mango & Kaffir Lime Salsa
Chalk Stream Trout, Wasabi Teriyaki
Hamachi, Yuzu, Truffle Ikura
Seared Scallop, Mandarin & Ginger
Torched Local Seabass, Yuzu & Jalapeño

Yuzu Miso Black Cod £17

Pickled Rice, White Kimchi

Szechuan Lobster Katsu Maki £14

Mango & Kaffir Lime Salsa

Spiced Monkfish Tail £17

(On The Bone)
Lobster Bisque, Fennel, Jalapeño

Smoked Eel Katsu Maki £12

Mango & Kaffir Lime Salsa

MEAT

Wagyu Beef Sirloin £15

Pickled Daikon, Chestnut, Shiso

Char Siu Iberico Pork Pluma £14

Rosemary, Pan Fried Radicchio

IOW Partridge £14

(May Contain Shot)
Shiitake, Sweetcorn, Partridge Leg Spring Roll

VEGETARIAN

Wonton Soup £10

Shiitake Mushroom, Ginger

Chinese Turnip Cake £10

Lo Bak Go, Kimchi, Quail Egg, Togarashi

Katsu Maki Roll £9

Torched Red Pepper, Green Mango Salsa

MAINS

Robata Grilled 10oz Rib-Eye £38

Chimichurri, Asian Slaw, Salad,
Fries / New Potatoes / Noodles

Miso Grilled or Tempura Lobster

Asian Slaw, Salad,
Fries / New Potatoes / Noodles

Tempura Fish of the Day

Yuzu Tartar, Asian Slaw, Salad,
Fries / New Potatoes / Noodles

(SEE BOARD)

(SEE BOARD)

Pan Fried Fish of the Day

Kaffir Lime Salsa, Asian Slaw, Salad,
Fries / New Potatoes / Noodles

(SEE BOARD)

Katsu Squash Thai Yellow Curry £23

Tofu Fried Vegetables, Jasmine Rice

BBQ Glazed Tofu £22

Stir Fried Vegetables, Peanut Noodles

Add to your Main - Tempura Ebi Prawns £8 or Miso Grilled / Tempura Lobster MP

SIDES

Peanut Noodles £6

Goma Tenderstem £8

Steamed Jasmine Rice £4

Asian Yuzu Slaw £5

Furikake Fries £4
Wasabi Mayo

SEAFOOD PLATTER FOR TWO £125 (SIGNATURE DISH)

Pan Fried Seabass, Seared Scallops, Tempura Ebi Prawns, Tobiko & Mango Katsu Maki,
Locally Picked Crab & Wasabi, Tuna & Yuzu Ceviche, Grilled Half Lobster, Furikake Fries, Asian Yuzu Slaw

PLEASE INFORM A STAFF MEMBER IF YOU HAVE ANY ALLERGIES
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS

COCKTAILS

LYCHEE & CUCUMBER MARTINI £12

GIN - LYCHEE - CUCUMBER - APPLE
Smoking Lobster's signature cocktail shaken with fresh apple & cucumber

UMESHU PLUM NEGRONI £13

CAMPARI - UMESHU PLUM SAKE - GIN
An Asian twist on one of our favourites. Introducing umeshu providing deep notes of rich plums

SAKETINI £11

HAKU VODKA - TOKUBETSU SAKE
If you like a savoury martini you will love this. Clean fresh and boozy with a dash of cherry bitters

CUCUMBER & MELON CHAMPAGNE ROYALE £18

GIN - CUCUMBER - MELON - APPLE - CHAMPAGNE
Refreshingly boozy with hints of melon and green apples. Shaken and strained, topped up with Champagne for crisp effervescence

MANDARIN & MARASCHINO MARGARITA £14

TEQUILA - LIME - MARASCHINO LIQUEUR - COINTREAU - CHERRY
Boozy & well balanced Tequila cocktail with plenty of fresh citrus and a hint of cherry. Shaken and strained on ice.

COCONUT RUM - FALERNUM - ORGEAT- LIME - ANGOSTURA
A true taste of the tropics with this classic. Combining coconut rum, falernum & orgeat to produce a balanced favourite.

TROPICAL PINEAPPLE RUM SOUR £13

RUM - PINEAPPLE - APEROL - LIME - FOAMER
Smoking Lobster infused rum mix with kaffir lime leaf & Lemongrass, shaken with foamer and strained over ice.

SMOKING LOBSTER APEROL SPRITZ £12

APEROL - CAMPARI - PROSECCO - SODA - FRESH ORANGE
Smoking Lobster's take on the classic aperol spritz introducing Campari, yuzu sake and fresh orange juice for a balanced zesty finish.

CLASSIC ESPRESSO MARTINI £12

VODKA - ESPRESSO - DEMERARA

COCONUT ESPRESSO MARTINI £12

COCONUT RUM - ESPRESSO - DEMERARA

MISO SALT CARAMEL ESPRESSO MARTINI £12

MERMAID SALT VODKA - MISO CARAMEL - ESPRESSO

HAZELNUT PRALINE CARAJILLO £15

REPOSADO - LICOR 43 - ESPRESSO - AMARETTO - FRANGELICO

SOFT DRINKS

- 7 **MOCKTAILS** Mojito / Elderflower Spritz/
Lychee & Cucumber Breeze
- 8 Grapefruit Aegean Spritz
(Non Alcoholic Salcombe Gin, Honey, Mint, Fresh Grapefruit)
- 6 Freshly Juiced: Apple / Orange
- 4 Frobishers Bottled Juice: Apple / Orange
- 5 Luscombe Sparkling Mango & Peach
- 4 Lo Bros Kombucha - Lemon & Ginger
- 3.5 Coke / Diet Coke Bottle 200mL
Ginger Ale / Ginger Beer / Lemonade
- 5 Acqua Panna Water 750ml
- 5 San Pellegrino Sparkling 750ml

BEER & CIDER

DRAUGHT

- 3.75 / 7.5 Asahi Lager 5.2%
Authentic Japanese beer, dry & crisp with a quick, clean finish

BOTTLED

- 6.5 Meantime Pale Ale 330ml
- 8 Sassy Session Cider 330ml
- 6.5 Noam Bavarian Lager 340ml
- 6 Zen Green Tea Pale Ale 330ml
- 5 Small Beer Low Alcohol Lager 2.1%
- 4.5 Asahi 0% 330ml

SPIRITS

VODKA

- 5 Stolichnaya Red - Wheat & Rye
- 5.5 Mermaid Vodka - Grains & Sea Salt
- 6 Haku Japan - 100% Milled Rice
- 7 Chase - British Potatoes

GIN

- 6 Roku Japan - Sakura flower, Sakura leaf, Sencha tea,
Gyokuro tea, Sansho pepper, Yuzu peel
- 6.5 Mermaid Pink - IOW rock samphire, Strawberry
- 6.5 Mermaid Zest - Citrus & Grapefruit - Our favourite!
- 6.5 Mermaid Winter - Cassis & Fig - Limited Edition
- 7 Salcombe Four Seas - Smoky Citrus and Juniper
- 7 Salcombe Rosé Sainte Marie - Lemon Peel, Provence Herbs
- 7 The Botanist - 22 Hand foraged botanicals from the Island of Islay
- 8.5 Ki No Bi - Yuzu, hinoki wood chips, gyokuro tea, sansho
- 7.5 Sakurao Original Japan - Citrus, sweet summer oranges, yuzu, dai dai, jinoki, green tea, akoshiso & ginger
- 9.5 Monkey 47 - 47 botanicals, ever so complex!

0%GIN

- 6 Salcombe Aegean Sky - Zesty, Bitter Citrus and Olive
- 6 Pentire Adrift - Savoury, Fragrant and Herbacious

JAPANESE WHISKY

- 5 Suntory Toki -
Blended whisky from Suntory's three distilleries: Yamazaki, Hakushu and Chita. This is a round and sweet blend with a refreshing citrus character & spicy finish.
- 15 Suntory Yamazaki Distillers Reserve -
Vanilla oakiness is complimented by hints of dried fruits and spice which reveal notes of coconut and spice
- 16 Suntory Hibiki Japanese Harmony -
Well balanced, blended whisky, adored for its oak, honey, orange zest & floral flavor notes
- 19 Suntory Yamazaki 12 Year -
Single malt whisky, balanced superbly with its fruity sweetness
- 24 Hakushu 12 Year Single Malt - Wonderful peated Japanese single malt whisky. Residing in the forests of Mk Kaikomagatake, it boasts a fresh & foresty flavour profile.

SCOTCH & BOURBON

- 8 Jura Red Wine Cask Finish Single Malt - Aged in ex Bourbon barrels and finished in red wine casks for a rich berry profile
- 9 Bruichladdich 'Classic Laddie' Single Malt - Unpeated artisanal Whisky from the Island of Islay made with Scottish Barley
- 6 Woodford Reserve - Labrot & Graham's Woodford Reserve is a superbly smooth, flavoursome bourbon, rich & full bodied
- 7 FEW - A three grain bourbon from Chicago's FEW distillery, combining the legally required corn majority with spicy rye & a bit of malt to get things going

RUM

- 6 Mount Gay Eclipse - Barbados
- 6.5 Salcombe Spiced - Salcombe, UK
- 7 Diplomatico Reserva - Venezuela
- 7 IOW Distillery 'HMS Victory' Navy Strength - Isle of Wight
- 8 Mount Gay Navy Strength - Barbados
- 8 Mount Gay Black Barrel - Barbados
- 10 Mount Gay XO - Barbados
- 24 Ron Zacapa XO Centenario - Guatemala

TEQUILA

- 5 El Rayo - 100% Agave
- 8 Codigo 1530 Rosa - 100% Agave

COGNAC & ARMAGNAC

- 6 Rémy Martin VSOP - Smooth notes of vanilla, oak & apricot
- 6.5 Eau-de-Vie - Poire Williams
- 7 Baron de Sigognac VSOP - Warming notes of apple, each and apricot
- 12 Rémy Martin 1738 Accord Royal - Exceptionally rounded with notes of spiced butterscotch and chocolate
- 24 Courvoisier XO - Well aged, expertly blended delectable Cognac
- 30 Rémy Martin XO - Sublimely smooth with notes of candied orange and gingerbread.