The Velvet Crab

SEAFOOD BOIL HOUSE

Aperitifs 14

Dirty Martini
Light, aromatic and coastal, with citrus and olive

sazerac
Rye whiskey and Peychaud's bitters in a chilled absinthe wash, sharp, smoky, and elegant

chilli margarita
Our Creole-kissed twist on the classic: tequila and fresh lime shaken with our fiery chilli blend and served over ice

Appetisers 6

Popcorn Cockles
Little fried explosions of the sea, spritzed with chilli vinegar, our own beachside classic

Oyster Shooter
A shot of our Creole-spiced Clamato with a freshly shucked oyster

Seafood Bisque
A New Orleans classic: rich, smooth, and deeply flavoured

Frickles
Sweet dill pickles, dredged and fried, dangerously moreish, served with your choice of dip

Corn Ribs
Buttered, seasoned, and roasted until caramelised, served with your choice of dip

Small Plates 14

Soft-Shell Crabs
Lightly dredged and fried crisp, served with lemon and Louisiana style remoulade

Creole Shrimp
Dusted in our secret blend, fried hot and fast, served with lemon and hot sauce

Green-lip Mussels
Served on the half shell. Grilled with hot garlic butter

Shrimp Cocktail Served Louisiana-style with our house-made hot sauce

Red Prawns
Deep-sea caught, pan-fried in Creole butter

Crab-loaded Fries
Skin-on fries smothered in warm crab, butter and Creole seasoning

Hot crab dip
50/50 crab blended with sharp cheddar and Cajun seasoning

Crab Cakes
Luxurious Cajun-seasoned crab cakes with sweetcorn and panko

Deep-fried Oysters
Crisp, briny, golden, served with lemon and hot sauce

Seafood Boils

Steamed & simmered, the soul of Louisiana, heat, abundance, and celebration.

40 The House Classic

This is what you came for! Clams • Mussels • Shrimp • Langoustines Corn on the cob • Smoked sausage • Potatoes

60 Smash & Crab

The full tangle of steam cooked crabs, get your hammer out!! Snow Crab • Brown Crab • Velvet Crab • Blue Swimmer Crab Corn on the cob • Smoked sausage • Potatoes

Choose your dipping sauces:

Garlic Butter • Cajun Fire Lemon Pepper • Blackstrap Creole

250 The Deluxe

Go big or go home.

All the good stuff from our House Classic then we pile on crabs, more shellfish and a full lobster for good measure *That's the Deluxe.*

Clams • Mussels • Shrimp • Langoustines Snow Crab • Brown Crab • Velvet Crab Blue Swimmer Crab • Whole Lobster Corn on the cob • Smoked sausage • Potatoes
Minimum Order Two persons

Dips & Sauces 5

Choose 3 from the range:

Hot Honey, Jungle BBQ, Lemon Mayo, Smoky Creole, Mango Habanero, Louisiana Hot Sauce, Roasted Garlic

Oysters 20

Served by the half dozen with lemon, hot sauce and shallot vinegar

Sourced in rotation from Jersey, Carlingford and Porthilly, our Atlantic oysters are selected at their finest

Seafood platters

The Siren £60pp
A cold-water chorus of crab claws, green-lip mussels, crevettes, clams, and oysters

The Siren's call £80pp
Featuring everything from The Siren plus a dressed Cromer Crab and a whole Lobster
Minimum Order Two persons

House Salads 14

Bayou Herb Salad
Our House Salad, mixed leaves, herbs, lemon vinaigrette

Southern Wedge
Blue cheese, bacon crumbs, roasted shallots, hot-sauce drizzle

House Caesar
Crisp Romaine, Caesar dressing, Parmesan and brioche crumbs — classic

How Hungry Double-ups!

Need more Mussels? Add a ½ kg £20
Atlantic fresh, plump & juicy

Add a half dozen shell-on shrimp £15 Half dozen extra shrimp should keep you busy!

Add a whole Brown Crab £25 freshly steamed Brown Crab, get crackin"!

Add a whole Canadian Lobster £45 A whole steamed cooked Canadian Lobster, delicious

Sides & Extras 6

Skin-on Fries
Crisp and Golden

Cajun Fries
Seasoned with Cajun spice

Corn & 'Taters
Boil house classics

Soppin' Bread
Freshly baked bread for sopping up sauces, order as much as you like, we'll keep it comin'

Smoked Sausage
Smokey, juicy & made for the Boil (Chicken sausage also available)

Allergens & Dietaries Please inform you server of any allergies dietary requirements before ordering. Whilst every care is taken, trace allergens may be present. Some dishes contain shellfish, dairy, gluten or alcohol.

Parties & Events
Planning a gathering? Ask our team about private bookings, seafood feasts and event menus.

THE VELVET CRAB

SEAFOOD BOIL HOUSE

GOTHICGOTHIC CHOCOLATE BROWNIEBROWNIE

Warm Salted Caramel chocolate brownie served with hot butterscotch sauce and vanilla gelato

£8

LEMON &LEMON & MINTMINT SORBET

Lemon sorbet, served with our own mint syrup

£8

SPECIALS
See boards for weekly specials

Dessert Cocktails

GOTHIC ESPRESSO MARTINI

Vodka, espresso, Cazcabel liqueur

£14

THE LOUIS ARMSTRONG

Sazarac rye, crème de cacao sweet cream, cacao

£14

VOODOO CREAM SODA

Wild Turkey 101, vanilla gelato cream soda

£14

AMARETTO FLOAT

Amaretto, espresso, dark chocolate gelato

£14

BANANA FOSTER POT

Inspired by the New Orleans classic Appletons rum caramel, banana Crème Brûlée, vanilla gelato and cinnamon sugar

£8

COFFEE AFFOGATO

Joe DeLucci's vanilla gelato, drowned in hot espresso

£8

COCKTAIL MENU Ask a team member for the full cocktail menu

The Velvet Crab

Wine List

SEAFOOD BOIL HOUSE

White

Lua Nova Vinho Verde
PORTUGAL
Glass - £8 / Bottle - £29

Come Pulpo y Bebe Albariño SPAIN

Glass £8.50 / Bottle - £33

La Vieille Cure Muscadet
Sèvre et Maine sur lie
FRANCE
Bottle - £35

Ormarine 'Plo de l'Isabelle'
Picpoul de Pinet
FRANCE
Bottle - £38

Jackson Estate 'The Settler'
Sauvignon Blanc
NEW ZEALAND
Bottle - £45

JDomaine Reverdy
Ducroux Sancerre
FRANCE
Bottle - £55

Pierre Ponnelle 'Vauligneau' Chablis 1er Cru
FRANCE
Bottle - £65

Red

Von Der Land Zweigelt AUSTRIA

Glass - £9 / Bottle - £35

Domaine du Sabot
Beaujolais Villages
FRANCE
Glass - £10.50 / Bottle - £42

Ritual Organic Pinot Noir
CHILE
Bottle - £45

Josh Cellars Reserve
Cabernet Sauvignon USA

Bottle - £55

Sparkling Champagne

Henri Ehrhart 'Harmonie' Crémant
Brut
FRANCE
Glass £9.50 / Bottle - £35

Sainchargny 'Catharsis'
Crémant de Bourgogne Brut Rosé
FRANCE
Bottle - £45

Olivier Baudin Brut
Champagne
FRANCE
Bottle - £50

Veuve Clicquot Brut
FRANCE
Bottle - £80

The Ritual Collection

WHITE WINE

Alain Chavy 'Les Charmes'
Puligny-Montrachet
FRANCE
Bottle - £120

CHAMPAGNE

Ruinart 'Second Skin'
Brut Rosé
FRANCE
Bottle - £150

DOM PERIGNON, 2015
FRANCE
Bottle - £350

Rose

Lua Nova Vinho Verde Rosé PORTUGAL

Glass - £8 / Bottle - £29

Château d'Estoublon
Roseblood Rosé Provence france

Bottle - £50

Sherries & Dessert

L'Ouest de Lamothe Guignard
Sauternes Half Bottle FRANCE

Half Bottle - £13

Hidalgo Manzanilla La Gitana
SPAIN
Glass - £10

Gonzalez Byass Solera 1847 cream
SPAIN
Glass - £18

De-alcoholised Wine

TORRES NATUREO MUSCAT
SPAIN
Glass - £6.50 / Bottle - £25

TORRES NATUREO SYRAH RED SPAIN

Glass - £6.50 / Bottle - £25

TORRES NATUREO *ROSE*
SYRAH-CABERNET SPAIN

Glass - £6.50 / Bottle - £25

SPECIALS See boards for weekly specials

TASTINGS Look out for Tasting Events

THE VELVET CRAB

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Drinks List

Water

STIIL/SPARKLING WATER 750ML
£4.50

Spritzers

APEROL SPRITZ £12

CAMPARI SPRITZ £12

SARTI SPRITZ £12

HUGO SPRITZ £12 (MONDORO ELDERFLOWER)

CRODINO 0% SPRITZ £12

Premium Spirits

FAMOUS GROUSE – £5.45 / 8.45 LAPHROIAG 10 YR WHISKEY – £5.8 / 8.8 SAZERAC RYE WHISKEY – £6 / 12 SAILOR JERRY/CAPTAIN MORGAN – £5.8 / 7.5 APPLETON ESTATE SIG. RUM – £8 / 12 ABSOLUTE VODKA – £4.75 / 7.75 BOMBAY SAPPHIRE – £5.7 / 7 SAMBUCA WHITE – £4.5 / 7.5 ESPOLÓN TEQUILA – £5.2 / 8.2 COFFEE CAZCABEL – £4.95 / 7.65 JAGERMEISTER – £4.5 / 8 LIMONCELLO – £5 / 7.5 TUACA – £5 / 7.95 COURVOISIER VS – £8 / 12

Soft Drinks

COKE/DIET COKE £3.75

SAN PELLEGRINO ORANGE/LEMON
£3.75

FEVERTREE INDIAN TONIC GINGER ALE/LEMONADE
£3.75

GINGER BEER
3.75

PINEAPPLE JUICE
3.5

ORANGE JUICE
3.5

Cocktails

MARGARITA CLASSIC – £12 TEQUILA, COINTREAU, LIME

HURRICANE – £12
OUR TAKE ON THE SOUTHERN CLASSIC
RUM, APRICOT BRANDY, PASSION FRUIT, ORANGE JUICE, PINEAPPLE JUICE, LIME, GRENADINE

NEGRONI – £13
GIN, MARTINI RED (VERMOUTH), CAMPARI

DARK & STORMY – £12
RUM, LIME JUICE, GINGER ALE

SAZERAC – £15
RYE WHISKEY, ABSINTHE,
PEYCHAUDS BITTERS, SUGAR

WHISKEY SOUR – £12
WHISKEY, LEMON, BITTERS

BLOODY MARY – £12
VODKA, TOMATO JUICE, WORCESTERSHIRE SAUCE, CELERY, SALT, HORSERADISH

ESPRESSO MARTINI – £12 VODKA, KAHLUA, COFFEE

MOJITO – £12
WHITE RUM, LIME, MINT, SODA

CHILLI MARGARITA – £15
ESPOLÓN TEQUILA, FRESH LIME, TRIPLE SEC, HOUSE HOT SAUCE

DIRTY MARTINI – £15
LIKE A MARTINI BUT DIRTY!

Beer

PACIFICO CLARO (4.4%)
355ML
£6.50

EASY STREET IPA (4.9%)
440ML
£8

MODELO (4.5%)
355ML £6.50

HEINEKEN ZERO (0%) 330ML
£5