



In the cool clear waters of the Lynn of Lorne and its surrounding sea lochs, the finest shellfish in the world thrives. EE-USK has access to this fantastic produce. Our shellfish is exclusively local. Below we list the names of our fishermen and the area they fish.

Oysters are grown from seed by [Judith and Hugo Vajk](#) on the shores of Loch Creran. Their Pacific oysters are graded according to weight. Ours are 75g minimum and at least 3 years old. The Vajks have a passion for their livestock and are rightly proud of their product.

Langoustines, courtesy of [Jordan Kerr and his brother John](#) who fish the waters and sea lochs surrounding Oban and the nearby islands. Thankfully, they work seven days a week in the summer, sometimes in dreadful weather.

Crabs & Lobsters are harvested around the rocky coastline of the island of Luing by [Neil MacQueen and his family](#) on a daily basis. Neil selects his finest examples for us and delivers them live to our kitchen.

Our native **Blue Mussels** are farmed in the beautiful waters of Loch Leven by [James MacLean](#). James has been supplying mussels to Ee-Usk for over 14 years.

Scallops are supplied by [John Goldsworthy](#) of Tarbert who has been in business for 30 years. All of his shellfish comes from various waters around the West Coast.

White fish like [halibut, turbot, brill, lemon sole, hake, John Dory and plaice](#) is sourced through various agents who are as passionate as we are about provenance and quality.

Our award winning **Smoked Salmon** and **Smoked Trout** are supplied by [Ruari Murray](#) at Ford on Loch Awe.

Our **Scotch Beef** is supplied by [Alister Jackson](#), our local butcher. This is Jackson's 85th year as butchers in Oban. Ali has been buying his beef exclusively from Whitehouse Farm, Stirling, for over 20 years. We are sure they have passed the test of time.



To Start

Local Mussels	£7.45
<i>In wine and garlic butter.</i>	
Bigger bowl to share	£11.45
Taster Platter (for two)	£16.45
<i>Two salmon and prawn parcels, two Thai fishcakes, a pile of local mussels</i>	
Loch Creran Oysters (fresh every day)	£1.95 ea
<i>1/2 Dozen</i>	£10.95
<i>Dozen</i>	£19.95
Scallops	£9.95
<i>Seared scallops with mornay sauce.</i>	
Scallops and Chorizo	£9.95
<i>Seared scallops with chorizo and lemon butter.</i>	
Gratin	£5.95
<i>Choose between scallop or monkfish.</i>	
An EE-USK Fishcake	£6.95
<i>Fresh and smoked salmon blended with potato served with salad and cucumber mayo.</i>	
Smoked Salmon	£8.95
<i>Smoked salmon from the local smokehouse with salad and marie rose dip.</i>	
Smoked Haddock Chowder	£5.95
<i>Our rich and creamy soup.</i>	
Whole Dressed Crab	£11.95
<i>With side salad and marie rose dip.</i>	
Thai Fishcakes	£6.95
<i>With chilli and ginger dressing and salad.</i>	
Salmon and Prawn Parcels	£8.95
<i>Local smoked salmon enveloping local langoustines with green leaves.</i>	
Salmon Mousse	£6.95
<i>Fresh and smoked salmon blended with cream and lemon juice served with toast.</i>	
Deep Fried French Brie (V)	£6.95
<i>Brie dipped in fresh breadcrumbs served with redcurrant jelly and green salad.</i>	

Filletted fish may still contain bones despite our best efforts.

N.B. 10% service charge will be added for parties of 8 or more.



Main Courses

Halibut	£21.95
<i>Oven baked fillet of halibut, served with creamed leeks and Boulangère potatoes.</i>	
King Scallops	£18.95
<i>Local scallops seared and served with Boulangère potatoes, vegetables and mornay sauce.</i>	
Two EE-USK Fishcakes	£11.95
<i>Fresh and smoked salmon blended with potato, served with salad and cucumber mayo.</i>	
add chips +£3.00	
Thai Fishcakes	£13.95
<i>With side salad, EE-USK chips and chilli and ginger dressing.</i>	
Sea Bass	£18.95
<i>With creamed leeks and savoury mash.</i>	
Seafood Platter	£20.95
<i>Oysters, langoustines, cracked crab claw, smoked salmon, mussels and a scallop, served with salad and cocktail sauce.</i>	
<i>Occasionally we may be required to substitute one of the seafood items listed above with a suitable alternative. We will let you know if this is the case.</i>	
EE-USK Fish Selection	£23.95
<i>Halibut, seabass and a fish of the day oven baked in parsley sauce with vegetables and potato croquettes.</i>	
Grand Platter (for two)	£100.00
<i>6 oysters, half lobster, dressed crab, king scallops, langoustines, Thai fishcakes, smoked salmon, mussels, fresh salmon, crab claws.</i>	
Salmon Mornay	£13.95
<i>Poached salmon in a creamy mornay sauce with EE-USK chips and vegetables.</i>	
add queenies +£4.00	
add peeled prawn tails +£4.00	
Langoustines (cold in shell with cocktail sauce or butterflied warm in garlic butter)	£21.95
<i>A pile of locally caught king prawns served with mixed leaves.</i>	
Haddock in Batter or Breaded	£12.95
<i>Served with EE-USK chips, salad and homemade tartare sauce.</i>	
Mussels and Chips	£10.45
<i>Local mussels cooked in white wine and garlic butter served with EE-USK chips.</i>	

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Main Courses

Trio of Salmon (served cold) £16.95

Hot smoked salmon, cold smoked salmon and fresh salmon served with salad and EE-USK chips.

Seafood Penne £16.95

Penne in mornay sauce with mussels, fresh salmon and queenies.

Scotch Beef

Served with EE-USK chips and salad

Ribeye 12oz £19.95

Fillet 8oz £22.95

add queenies +£4.00

add 3 langoustines +£8.00

add both +£11.00

add Pepper Sauce + £2.00

Side Orders

(Available with any dish)

EE-USK Chips	£3.00	Crusty Bread (per person)	£1.00
Creamed Leeks	£3.50	Vegetables	£3.50
Mussel Sauce	£3.50	Boulangère Potatoes	£3.50
Mixed Leaves	£4.95		

We are very happy to switch any accompaniment to another from our menu.
If you would like to do so please do not hesitate to ask.

Your first basket of bread is complimentary,
thereafter a charge applied.

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**Halibut/Fletan/
Fletan/Ippoglosso/
Heilbutt/
大比目鱼**



**Turbot/Rodaballo/
Rombo
Chiodato/Steinbutt/
多宝鱼**



**Monkfish/Lotte/
Rape/Coda di Rospo/
Seeteufel/
安康鱼**



**Brill/Barbue/
Barbada/Rombo
Liscio/Glattnutt/
菱平鱼**



**Dover Sole/Sole/
Lenguado/Sogliola/
Seezunge/多佛尔鲽鱼**



**Haddock/Aiglefin/
Eglefino/Eglefino/
Schellfisch/黑线鳕**



**Seabass/Bar/Lubina/
Spigola/Wolfsbarsch/
海鲈鱼**



**Sea Bream/Dorade/
Dorada/Orata/
Goldbrasse/加吉鱼**



**Mussel/Moule/
Mejillon/Mitili/
Meismuschel/
贻贝**



**Oyster/Huitre/Ostra/
Ostrica/Auster/牡蛎**



**Scallop/Coquille
Saint- Jacques/Viera/
Copsanta/
Jakobsmuschel/扇贝**



**Langoustine/Norway
Lobster/Langoustine/
Cigala/Scampo/
Kaisergranat/
海螯虾 (=挪威龙虾)**



**Lobster/Homard/
Bogavante/Astice/
Hummer/龙虾**



**Brown Crab/
Tourteau/Buey de
Mar/Ganchio di Mare/
Taschenkrebs/
法国面包蟹**



**Squid/Calmar/
Calamar/Calamaro/
Kalmar/鱿鱼**



Home Made Desserts

Sticky Toffee Pudding

With butterscotch sauce, fresh cream and ice cream.

£6.25



Try with a glass of the rich full flavoured Muscat. - £5.00 (75ml)

Lemon Cheesecake

With fresh cream.

£5.60

Crème Brûlée

With vanilla essence.

£5.60



The Late Harvest Semillon compliments this dessert perfectly. £3.50 (75ml)

Bailey's Bread and Butter Pudding

With fresh cream and ice cream.

£5.95

Dessert Platter

Chocolate shot, lemon cheesecake, crème brûlée, meringue & cream.

£9.95

1 Scoop of Scottish Dairy Ice Cream

£1.80

3 Scoops

£4.50

Plain, chocolate or strawberry.

Cheese Selection

2 cheeses £7.50

3 cheeses £8.95

4 cheeses £10.40

The drinks listed below work extremely well with cheese:

Château Laville Sauternes - £8.00 (75ml)

Quinta do Infantado LBV Port - £4.00 (50ml)

Taylor's LBV Port - £3.70 (50ml)

Tawny Port - £3.50 (50ml)

