

## SUMMER SEAFOOD MENU Dix Neuf Brasserie Guernsey

Caribbean Crab Cakes  
with mango & Avocado Salsa & a Citrus Crème Fraîche  
6.95

Pan Fried King Prawns with Chilli & Coriander  
served with Baba Ganousch & Warm Roti Bread  
7.35/14.35

Moules Marinière  
Steamed Fresh Mussels in a Garlic Cream Sauce  
Starter Portion with French Bread 6.95  
Main Course with Baguette & Fries 10.50

Thai Fish Curry  
A Selection of Shellfish & Fresh Fish in a Thai Spiced Creamy  
Coconut Sauce with Thai Sticky Rice  
14.50

Garlic King Prawn Caesar Salad  
King Prawn Tails in Garlic Butter with a Crisp Salad, Croutons,  
Bacon Lardons & Caesar Dressing  
7.40 / 13.50

Spiced Salmon Salad  
Grilled Cajun Salmon Fillet on Tossed Salad Leaves  
with a Mint & Cucumber Yoghurt Dressing  
9.50

Fish 'n' Chips  
Fillet of Cod Deep-Fried in our Liberation Ale Batter  
served with Chips, Salad & Tartare Sauce  
9.50

Fresh Local Crab Salad  
with Coleslaw, Mixed Salad & Warm New Potatoes  
11.95

Grilled Fillet of Scottish Salmon  
with a Guacamole & Atlantic Prawn Crust, on Crushed New Potatoes,  
with a White Wine & Razor Clam Sauce & a Side of Vegetables  
10.50

King Prawn Laksa  
Malaysian Coconut Curry Broth with Rice Noodles, Vegetables,  
Bean Sprouts & Asian herbs & spices  
14.95

Seafood Mini Platter  
Peel & Eat Prawns Picked Guernsey Crabmeat, Smoked  
Scottish Salmon, Coldwater Prawns Mussels & King Prawns  
Garnished with Caperberries & a Selection of Dips with a  
Crusty Baguette & Guernsey Butter  
12.25 / 24.50

PLEASE SEE OUR DAILY MENU FOR MANY OTHER SEAFOOD DISHES  
SEASONAL FRESH DISHES ON THE MENU MAY CHANGE THROUGH THE SUMMER

