

TO SHARE

ARTISAN BREADBASKET £8
Salted butter, olive oil, balsamic, olives

BAKED CAMEMBERT £14
Garlic & rosemary croutons

1/6/12/24 SCOTTISH OYSTERS £5/£26/£45/£80
Served with lemon & Tabasco

Bay Seafood Platter

£145 FOR 2 / £235 FOR 4

Langoustines, ½ Lobster, Oysters, Mussels, Gravdax, Scallops, Loch Awe smoked Salmon, King prawn cocktail, Smoked Salmon pate, Smoked Mussels, artisan breads, Horseradish cream, dill & chive mayonnaise, chilli mayonnaise, Aioli

STARTERS & LARGE PLATES

HAND DIVED SCALLOPS £19 / £31
Charles Macleod Stornoway black pudding, cauliflower puree, pomegranate

LOCH AWE SMOKED SALMON £11 / £17
Crispy capers, lemon, cracked black pepper

LOBSTER CLAW MAC N' CHEESE £14 / £17
Parmesan crisp

KING PRAWN & LANGOUSTINE COCKTAIL £13 / £19
Artisan bread

DAWID'S STEAK TARTAR £17
Shallots, capers, sundried tomato, parmesan, raw egg yolk, artisan toast

BRUSCHETTA (V) £10
Chilled & sun-dried tomato, shallots, toasted croute, garlic
OR
Roasted wild mushroom, cream cheese, garlic

GRILLED SCOTTISH GOAT'S CHEESE £10
Spiced pear chutney, toasted artisan bread

WEST COAST BAY CHOWDER £15 / £19
Served with artisan bread

SEAFOOD

MUSSELS £12 / £18
White wine, garlic, cream, parsley, artisan bread

ISLE OF HARRIS LANGOUSTINES £24 / £34
Aioli garlic mayonnaise

LOBSTER, KING PRAWN, CRAYFISH & CHORIZO RIGATONI £20 / £27
Tomato, torn basil, garlic

BEER BATTERED HADDOCK £17
Chunky chips, crushed peas, tartare sauce, sea salt

LOCALLY CAUGHT LOBSTER £55 WHOLE / £30 HALF
Garlic butter or thermidor

Fish of the Day
ASK SERVER FOR MARKET PRICE
Straight from the fishing boats to the grill.

PIZZA

Sourdough pizza to cut at your table, served with our special Nairn wild garlic aioli & chilli oil

ORGANIC TOMATO, SCOTTISH MOZZARELLA & FRESH TORN BASIL (V) £13

ORGANIC TOMATO, SCOTTISH MOZZARELLA, SPINACH, WILD MUSHROOMS, FRIED EGG, PANCETTA £18

KALAMATA OLIVES, MARINATED KING PRAWNS, CANTABRIAN ANCHOVIES, SCOTTISH MOZZARELLA £18

PULLED PORK, JALAPEÑO, RED ONION £16

FIELD TO FORK, HAM PEPPERONI, SALAMI, CHORIZO, BEEF CHICKEN £18

FROM THE GRILL

35 Day Aged Steak

All our Beef steaks are 35 day aged, and supplied to us by John Gilmour. Butcher since 1946. Seared with balsamic grilled cherry tomato, field mushroom & skin on fries.

SIRLOIN, THICKLY CUT FROM THE CENTRE OF THE LOIN - 10oz £34

FILLET, CUT FROM THE CENTRE OF THE FILLET - 8oz £40

TOMAHAWK STEAK 1KG - FOR 2 SHARING £85
Whole lobster, garlic butter £40

CHICKEN & CHORIZO SKEWERS - £21
Pancetta, marinated capsicum, Olives, Tzatziki

Oban Bay Signature Dish To Share

£125

Côte de boeuf, Scottish lamb lollipops, langoustines, hand dived scallops. Served with your choice of three sides & two sauces.

CAULIFLOWER STEAK RAREBIT - £16

FIELD TO FORK BAY GRILL - £55
Sirloin 5oz, Chicken Breast, Lamb lollipop, Pork & herb sausage, Stornoway black pudding & Haggis bon bon, fried egg, one additional side and your choice of sauce

LAMB CUTLETS - £24
Chorizo & garlic, sundried tomato ragout, shallots

AUBERGINE, COURGETTE & CAPSICUM ROLLS £16
Tomato & basil sauce, garlic bread

ADD A SAUCE: £3 PER SAUCE
Green Peppercorn / Diane / Béarnaise / blue cheese

BUTTERS: £3 PER BUTTER
Truffle & parsley, garlic & thyme, Arran mustard

BURGERS

£18

Your choice, 8oz venison / two prime 4oz beef / panko chicken / vegetarian burger (mushroom, onion, garlic)

All of our burgers are served with smoked cheese, lightly smoked streaky bacon, tomato, lettuce, red onion, burger relish, skin on fries



SALADS

CLASSIC CAESAR £10 / £14

Cos lettuce, fresh anchovies, parmesan shavings, toasted herb croutons | Add Chicken £4

SUPERFOOD SALAD £12 / £16

Tender stem broccoli, pomegranate seeds, beetroot, spinach, mixed leaves, rocket, sunflower seeds, walnut dressing, balsamic oil, artisan bread, olives

SMOKED GRESSINGHAM DUCK SALAD £13 / £17

Orange segments, leaves, green peppercorn dressing

SCOTTISH CROWDIE SALAD £10 / £14

Toasted pine nuts, rocket, sundried tomato & red pepper dressing

SIDES

£5 PER SIDE

SKIN ON FRIES

DAUPHINOISE

WILTED SPINACH, GARLIC BUTTER

BEER BATTERED ONION RINGS

CHEF'S SEASONAL VEGETABLES

LEEK & CAULIFLOWER GRATIN

GRILLED FIELD MUSHROOMS

MACARONI CHEESE, BACON CRUMB

ARRAN GRAIN MUSTARD MASH

CORN ON THE COB

BUTTERED NEW POTATOES

SEASONAL SALAD & DRESSING

DESSERTS

BANOFFEE PIE £9

CRÈME BRULÉE £9

Lavender scented shortbread

LEMON CHEESECAKE £9

Berry compote

CHOCOLATE FONDANT £9

White chocolate sauce

MACKIES ICE CREAM SELECTION £7

SCOTTISH CHEESE SELECTION £16

Highland Oatcakes, Clava brie, Hebridean blue, smoked applewood, Isle of Mull Cheddar

ADD A GLASS OF PORT £4.50



OBAN BAY GRILL ROOM

Before ordering, please inform a member of our team if you have a food allergy or intolerance.

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge.

Our teams have always shared service charge - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team.

Service charge is entirely optional, if you would like us to remove it, you need only ask.