

EAST COAST

OYSTERS

OYSTER ROCKEFELLER

Four Oven Baked Oysters 10
With a fresh spinach, parmesan & herb crust

ROCK OYSTERS Lindisfarne or Carlingford, natural, served on ice

Served with: Shallot vinegar & choice of tabasco sauces
// Soy, red chilli, spring onion & coriander

One 2.5	½ Dozen 15
Three 7.5	Dozen 25

NIBBLES

Home Made Garlic Focaccia 4
Artisan Bread & Olive Oil 4
Mixed Marinated Giant Olives 3.5

STARTERS

Grilled Scottish Scallops 12.5
Stornoway black pudding, potato & white truffle parmesan mash

Grilled Goats Cheese Salad 7
Heritage beetroot & balsamic vinaigrette

House Beer Battered King Prawns 9.5
House tartare sauce, rocket salad & a wedge of lemon

Pan Fried King Prawns 9.5
Garlic, fresh chilli, lemon, parsley, extra virgin olive oil & rocket salad

Grilled Italian Sausage 9
Mushroom & parmesan polenta crostino

Smoked Haddock Rarebit 8
Served on a crisp sourdough toast

Puglian Burrata 8
Heritage tomato, taggiasca olives, garlic, pesto & extra virgin olive oil

Grilled Spanish Octopus 10
Chorizo, rocket, new potatoes & smoked paprika mayo

Tempura Tenderstem Broccoli 8
Soy, red chilli, coriander & lime dressing

Crisp Calamari 8
Dusted in seasoned flour, house tartare sauce & a wedge of lemon

East Coast Fish Cakes 7
House tartare sauce, mixed leaves & a wedge of lemon
Add a poached egg 2

VEGETARIAN & VEGAN

Some of our dishes can be served as vegetarian or vegan by replacing certain ingredients. Please ask your server about what's available.

GLUTEN FREE

We always do our best to accommodate dietary requirements and can provide some of our dishes gluten-free. Please ask your server for information.

A discretionary service charge of 10% will be added to tables of 8 or more. Please be assured that should you wish to remove this, we are happy to do so.

MUSSELS

Starter Portion 8
Served with sourdough bread

Main Course 13.5
Served with fries

Choose your sauce:

Fisherrow: Garlic, tomato & white wine

River Esk: Cream, shallot & white wine

Roman Bridge: Curried & spiced

A historic East Lothian town, Musselburgh derives its name from the extensive mussel beds found along its shore on the Firth of Forth. The town's coat of Arms is made up of three mussels and three anchors, paying tribute to the communities fishing tradition.

PLATTER

minimum 2 people

Grilled Mixed Seafood 70
Whole lobster, crab claws, grilled king prawns, king prawns in batter, mussels, oyster rockefeller, langoustine, fried calamari, fries, garlic mayonnaise & a wedge of lemon

Each additional person 35



OUR STORY

East Coast is the exciting new chapter for the Crolla family who have been proudly serving the honest folk of Musselburgh from this premises since 1974.

MAINS

East Coast Fish & Chips 14
Haddock, twice cooked chips, homemade mushy peas, house tartare sauce & pickled red onion

Seafood Cioppino Broth 19
Today's catch, prawns, shellfish, squid & sourdough bread

Spaghetti 13.5
Fresh tomato sauce, chilli & prawns

King Prawn Calamari 14.5
Calamari & prawns dusted in seasoned flour, fries, mixed leaves, house tartare sauce & a wedge of lemon

Chicken Escalope 13.5
With spaghetti in a rich tomato sauce

Braised Short Rib of Beef 16
Chive mash & beef jus

East Coast Beef Burger 13
Brioche bun, cheddar cheese, lettuce, fries & house slaw

Classic Caesar Salad 8
Romaine lettuce, parmesan shavings, anchovies & croutons
Add grilled chicken 3
Add prawns 3

Grilled Whole Lobster *
Garlic butter, fries & mixed leaves
*Please ask your server for the daily market price

Ribeye Steak (8oz) 20
Fries & mixed leaves

Fillet Steak (8oz) 24
Fries & mixed leaves
Add garlic king prawns 5
Add garlic butter, peppercorn sauce or aioli 2.5

SIDES

East Coast Chips 4
Skinny Fries 4
Garlic & Chilli Green Beans 4
Buttered Garlic New Potatoes 4
Mixed Leaves 3.5
Rocket & Parmesan Salad 3.5
Creamed Spinach 4


P R I V A T E P A R T I E S

We love to make an occasion memorable for you and your loved ones, so if you're planning a special meal then let us know!

From birthdays and anniversaries to surprise parties and special celebrations, we will make sure everything goes smoothly, from the booking to the last spoonful of dessert.

Talk to us today to celebrate locally and in true East Coast style.

171- 173 North High Street
Musselburgh // EH21 6AN

follow us on   @EastCoastMusselburgh

T. 0131 665 2079
eastcoastrestaurant.co.uk