

Starters

Charmella local haddock £6.95

Lemon cous-cous & tahini sauce

Waterfront seafood chowder

Creamy soup with salmon, scallops, mussels & sole

Bowl £8.25 Cup £4.95

Barbecued duck breast £7.95

Beetroot, red onion & orange salad

Local 'Ford' smoked salmon £8.75

With our special Caesar salad

Tempura prawns £8.95

Coconut rice & ginger dressing

Isle of Mull mussels £6.95

With shallot, garlic & white wine cream sauce

Seared scallops £9.25

Stornoway black pudding, apple & green peppercorn puree

Soup of the day £4.25

Check the screens for today's choice

10% service will be added to tables of 8 or
more

We welcome and encourage families with children in our restaurant. However, as a courtesy to other diners, very noisy or disruptive behaviour cannot be tolerated.

Oysters & Scallops

Mix & match oysters in sets of 3, 6, 9 or 12
& Scallops in sets of 1, 2 or 3

Cold oysters

Natural oysters

with fresh lemon & Tabasco

£3.75 for 3

Natural oysters

with red wine & shallot vinaigrette

£3.75 for 3

Natural oysters

fennel & pink grapefruit

£3.75 for 3

Bloody Mary oyster shooter £3.75

Natural oyster & Bloody Mary

Hot oysters & scallops

Grilled oysters

or

Seared scallop

£4.50 for 3

£3.25 for 1

With crispy fried chorizo & baby caper

Grilled oysters

or

Seared scallop

£4.50 for 3

£3.25 for 1

With lime, chilli & coriander pickle

Tempura oysters

or

Tempura scallop

£4.50 for 3

£3.25 for 1

On waterfront Caesar salad

Our oysters come from the clear waters of Loch Crearan and the Hebridean Isle of Colonsay. Both suppliers farm the Pacific oyster which were originally introduced into Scottish waters from Japan

With oysters & scallops. . . .

RC Lemaire Brut Reserve Select 125ml £6.65

Champagne

half bottle **£21.00**

Unusually made from 100% Pinot Meunier. White wine from black grapes – isn't wine a wondrous thing? (France)

Vinho Verde

175ml **£4.85**

Quinta de Azevedo Branco

Do not be alarmed by the spritzy fresh acidity as it jolts the taste buds into action. Perfect with slightly salty shellfish! (Portugal)

Un-wooded Chardonnay

175ml **£5.50**

Old coach road

Fresh citrus fruits softened by a slightly buttery finish. Very approachable and delicious. (New Zealand)

Picpoul de pinet

175ml **£5.00**

Le Gastronomie, Cave de Languedoc et Roussillon

The Picpoul grape produces this crisp, citrusy wine with subtle mineral and nutty overtones. Think of this as the Muscadet of the South. (France)

Fino Sherry

50ml **£4.10**

Bodegas Rey Fernando de Castilla

This sherry is super dry, crisp and with just the merest whiff of saltiness. The perfect tippie with oysters and simple fish.

Guinness

½ pint **£2.05**

A classic oyster combo!

pint **£4.10**

Kasteel Cru

bottle **£3.50**

brewed in Alsace using champagne yeast for a fine crisp lager with a sparkling finish. Perfect with oysters & mussels.

Mains

Local halibut fillet £17.95

Macadamia nut crust, vine tomatoes, chorizo, olives & baby capers

Local sole fillets £13.95

Lemon & spinach risotto, Noilly Prat & lobster sauce

Trio of seafood £16.95

Garlic greens, saffron & mussel sauce

Fish & chips

Crispy fried in batter with chips, tartar sauce & lemon

Fresh local haddock £9.95

Fresh local sole £10.95

Pan fried rib steak £17.50

Skirlie potatoes, mixed greens with beetroot & horseradish pesto

or

Homemade chips & peppercorn sauce

Seared local scallops £16.95

Celeriac champ & sauce vierge

Isle of Mull crab £13.50

Hand dressed with Caesar salad & homemade chips

Loch Duart salmon £12.95

Stuffed with 'Clava' brie & leek, wrapped in pancetta with new potatoes & white wine sauce

Check the screen for today's specials

"From the pier to the pan as fast as we can!"

Side orders

Roasted vine tomatoes	£3.25
<i>With pesto</i>	
Creamy garlic peas	£1.75
Chilli & lime courgettes	£2.50
Homemade chips	£2.50
Caesar salad	£3.50
Tomato & beetroot salad	£2.95



Our building

"To the Glory of God and in the Service of Fishermen"

The Royal National Mission for Deep Sea Fishermen' was opened by the RT Honourable Michael Noble MP, Secretary of State for Scotland on 17th August 1963. Fishermen's missions were built all around the British coastline to support fishermen away from home by providing them with food, showers and shelter. Many local fishermen recount fond memories and stories from the time when the building was the 'Oban Mission' before being bought over by Stuart Walker in 1986 and converted into the Waterfront Restaurant.

In 1998 the building was bought by Annie C Paul with Alex Needham at the helm, running both the kitchen and the restaurant. This proved a very fruitful partnership from which seven very successful years followed.

A brand new lounge bar serving fresh local food and the original 1st floor restaurant benefiting from a major makeover has resulted from the business being once again taken over in 2006.

The Waterfront now has two fishing boats, a scallop processing plant and our own beer, however most importantly.....

Alex, Roy and Charlie with some very important additions are still together in the kitchen after 10 happy years!

Sweets

Iced chocolate & Irn Bru parfait £5.25

With rhubarb coulis

Sticky toffee pudding £5.25

A Waterfront favourite!

Waterfront strawberry & raspberry
Crannachan £5.25

Assorted 'Soave' ice cream £3.95

*Vanilla Royale, Chocolate, Scottish tablet or Strawberry
Caprice*

Crème brulee £5.25

with kiwi & passion fruit

Scottish cheese & oatcakes £5.95

pudding wine & port

Late Harvest Sauvignon Blanc 125ml £5.50

Concha Y Toro Half Bottle £15.95

Ripe tropical fruits with amber tones. Try with fruity tarts. (Chile)

Moscatel 50cl bottle 125ml £5.75

Bodegas Ochoa half bottle £19.95

Super light and drenched in honey and peachy flavours.

An elegant way to end a meal (Spain)

Sandeman LBV Port 50ml £5.75

Intense raisined fruit on the nose and palate. (Portugal)

Van Zeller/JM Da Fonseca Port 2000 50ml £5.75

*Dried fig, cinnamon and Christmas spices on the nose and concentrated
raisins and prunes on the palate. (Portugal)*

Lunch & Early Evening

Lunch- 12pm till 2.15pm

Early evening- 5.30pm till 6.45pm

To start choose one of

Today's homemade soup

'Waterfront' haggis pakora

Delicious Scottish alternative to Indian pakora, give it a try!

Locally smoked mackerel pate

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To follow choose one of

Local Mussels

In creamy garlic & white wine sauce served with chunky chips

Fish & chips

Local haddock in crispy batter with chunky chips, tartar sauce & lemon

Grilled local haddock

On mash potatoes & Isle of Mull cheddar glaze

'Waterfront' Fish Pie

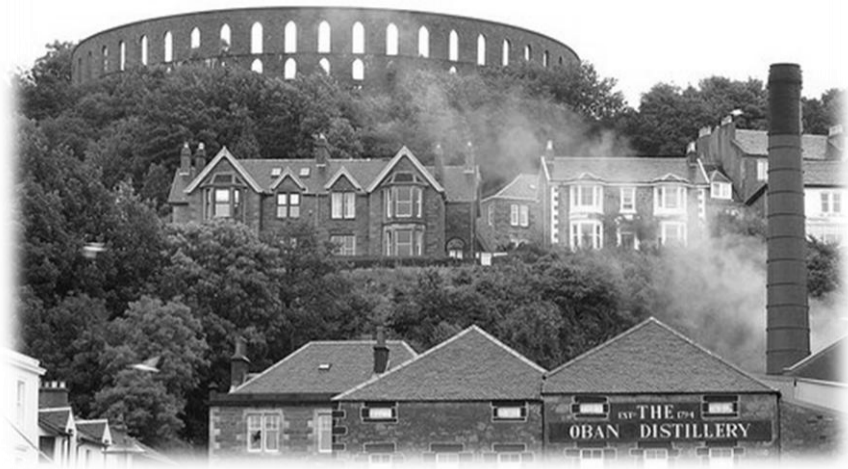
Topped with cheesy mash potatoes

Charmella chicken

With lemon cous cous & tahini sauce

Starter & main course

£11.50



McCaig's Tower

Just about 230 feet above you on Battery Hill stands the tower built by John Stuart McCaig (a local banker) in 1900. Work commenced three years earlier. It was built with granite quarried at Bonawe. The intention of McCaig was to provide work for local stonemasons while providing a lasting family memorial.

The walls are more than 2 feet thick and stand up to nearly 50 feet high. In fact McCaig's intentions were never fulfilled. He planned another level, a museum and an art gallery as well as a 100 foot observation tower. His wish was to commission young Scottish artists and sculptors to design and create a series of statues around the parapet. However because of family problems, only one was ever cast, a bust of Duncan McCaig, now standing outside the McCaig Museum in the Corran Halls.

The architecture is distinctive, the tower being round and the windows pointed. Although the erection was never completed, more than £5000 had been invested. A memorial tablet is situated over the entrance.

Drinks

Draught

Fosters	½	£1.65
	pint	£3.30
Kronenburg	½	£1.75
	pint	£3.50
Guinness	½	£2.05
	pint	£4.10
John Smith	½	£1.65
	pint	£3.30

Bottles

Budweiser	£3.20
Becks	£3.20
Miller	£3.20
Corona	£3.20
Stella	£3.20
Kasteel Cru	£3.50

Brewed in Alsace using champagne yeast for a fine crisp lager with a sparkling finish.

Locally Brewed

Ale



Fair Puggled	£3.80
<i>Stout Ale</i>	
Kilt Lifter	£3.80
<i>I.P.A Ale</i>	
Skelpt Lug	£3.80
<i>Dark Ale</i>	
Leggy Blonde	£3.80
<i>Blonde Ale</i>	

Cider

Magners Apple	£3.50
Magners Pear	£3.50
Kopparberg Pear	£3.50
Mixed Berry	£3.50

Gin

Bombay Sapphire	£2.30
Henricks	£2.30
Tanquery	£2.30
Tanquery 10	£2.40
Sloe Gin	£2.30

Before or After

Baileys	£2.40
Drambuie	£2.40
Tia Maria	£2.40
Glayva	£2.40
Amaretto	£2.40
Cointreau	£2.40
Grand Marnier	£2.40
Sambuca	£2.40
Remy Martin XO	£9.75

Soft drinks

'Belvoir' £2.00

Made with 100% organic fruit juice & Belvoir spring water.

Lemonade

Ginger Beer

Orange & Mandarin

Pomegranate & Raspberry

Cranberry Pressé

Mineral Water	£1.70
Mineral Water	£3.50
Canned juice	£1.60
Appletise	£2.00

