



first wave ~~~~~

Champagne	From 12~
Oyster Shell Martini	12~
Mara Margarita	12~

a wee bite ~~~~~

Tapioca and dulse crackers, spiced hummus (ve)	5~
Gordal olives (ve)	5~
Skin-on fries, Blackthorn salt seasoning (v)	5~
Fried potatoes, caramelised onion dip (v)	5~

seafood snacks ~~~~~

Three Cumbrae oysters Natural Chimichurri Over coals with garlic butter	8~
Crab fritters, citrus aioli	12~
Fish taco, chilli and lime salsa	10~
Mixed fish scampi, tartare	9~
Shetland mussel broth, rosemary sharing bread	7~
Lobster and salmon burger, glazed lobster, Thermidor sauce, brioche bun, skin-on fries, salad	25~

Fruits of the creel Market price

Cumbrae oysters, langoustines, a wee pot of mussels and so much more - our fruits of the creel platter is quite the catch. If we've caught your attention, then just ask our lovely team what's fresh off the boat.



sea the full
drinks menu

like what you sea? catch us here:   @iasg_restaurant

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game may contain shot. Prices include VAT. A discretionary service charge of 10% will be added to your bill.

Sea more: iasgrestaurant.com | Give us a ring: 0141 240 1633 | Drop us a note: iasg.restaurant@lhg.com

