Children 10 and under eat for free
1 child per 1 adult only

CLAW & COAL

Seafood Boil & Grill

All boils served in a bag. Gloves, bibs & utensils provided. Enjoy the juicy mess.

FIRST WAVE IDEAL FOR SHARING

Ice-Chilled Jersey Rock Oysters 9
Three plump, freshly shucked oysters. Served over crushed ice with a sharp, fiery mignonette dressing

Crispy-Crusted Prawns 9
Lightly panko-crumbed and golden-fried prawns, served with a zesty chilli aioli and lemon

Coal-Fired BBQ Chicken Wings 8
Five juicy wings grilled over open coals, tossed in our signature rich BBQ sauce, served with a cool garlic & herb dip

Golden-Fried Halloumi (v) 8
Golden-fried Halloumi cheese chunks, crispy on the outside and soft on the inside. Served with a sweet chilli dipping sauce

SIDES

Cajun Fries (vg) 5
Sunset Rice with mild spices(vg) 5
Mixed Vegetables with garlic & herb butter (v) 5
Garlic Bread with herby garlic butter (v) 5
Sweet Potato Fries (vg) 5
Mac & Cheese (v) 5

CLAW & COAL SUNDAY FEAST

Every Sunday | 12-6pm

Straight from the charcoal grill. Premium cuts heavily seasoned with our signature house rub and fire-kissed over open coals. Each feast is served with crisp garlic & herb-roast potatoes, a fluffy Yorkshire pudding, smoky corn on the cob, spiced sweet potato mash, broccoli, maple glazed carrots, creamy mac & cheese, and our rich signature house gravy.

Sun-Kissed 8oz Sirloin 24
Prime 28-day aged sirloin, deeply seared over charcoal for a smoky, caramelised crust

Flame-Charred Chicken Thighs 22
Three tender, boneless thighs marinated in lemon, garlic & wild herbs, flame-charred for a rich, smoky flavour

Charcoal-Grilled Lamb Rump 24
Tender lamb rump steak seared over open flames

Spiced Vegan Nut Roast (vg) 18
Hearty spiced nut and seed roast. Served with vegan-friendly sides and rich gravy

OUR SIGNATURE SHARING FEASTS

Can't decide? Share an epic combination of our charcoal grilled sirloin, chicken thighs & lamb rump, loaded high with all the sunday sides & our signature house gravy

Feast for 1/2/4 32/58/110

BUILD YOUR BOIL

STEP 1 - CHOOSE YOUR BOIL

SEAFOOD DELUXE — Serves 1
Seafood. Corn. Potatoes.
1 Snow Crab Cluster, 10 Head-On King Prawns, 2 Corn on the Cobs, 4 New Potatoes
33.95

SHRIMPFEST — Serves 1
Seafood. Corn. Potatoes.
15 Head-On King Prawns, 2 Corn on the Cobs, 4 New Potatoes
22.95

XL MUSSELS — Serves 1
Seafood. Corn. Potatoes.
15 XL Green Lipped Mussels, 2 Corn on the Cobs, 4 New Potatoes
22.95

JUICY SEAFOOD DUO — Serves 1
Seafood. Corn. Potatoes.
10 Head-On King Prawns, 10 XL Green Lipped Mussels, 2 Corn on the Cobs, 4 New Potatoes
28.95

THE NO-CATCH BOIL (vg) — Serves 1
Sweet Red Peppers, Broccoli, Carrots, 2 Corn On The Cobs, 4 New Potatoes, Drenched In Our Signature Plant-Based Garlic & Herb Butter
17.95

XL SHRIMPFEST — Serves 2-3
Seafood. Corn. Potatoes.
15 Head-On King Prawns, 15 Peeled King Prawns, 3 Jumbo King Prawns, 4 Corn on the Cobs, 12 New Potatoes
69.95

KING CRAB CLUSTER — Serves 3-4
Seafood. Corn. Potatoes.
2 King Crab Clusters, 20 Head-On King Prawns, 20 XL Green Lipped Mussels, 4 Corn on the Cobs, 12 New Potatoes
169.95

SUPER FAMILY FEAST — Serves 4-5
Seafood. Corn. Potatoes.
4 Lobster Tails, 24 Head-On King Prawns, 16 XL Green Lipped Mussels, 4 Snow Crab Clusters, 8 Corn on the Cobs, 16 New Potatoes
199.95

STEP 2 - CHOOSE YOUR SPICE & SAUCE

Customise your flavour profile.

Mama's Signature Cajun Sauce
Choose your heat:
Mild | Medium | Hot

Louisiana Garlic & Herb Butter
Rich, savoury, and entirely mild

The Mix-Up
Mama's Cajun and Garlic Butter combined - the claw favourite!

STEP 3 - ADD-ONS

(Will be added to your boil bag)

- ☐ Extra Snow Crab Cluster (1) 15.95
- ☐ Extra King Crab Cluster (1) 54.95
- ☐ Extra Lobster Tail (1) 18.95
- ☐ Extra Head-On King Prawns (10) 12.95
- ☐ Extra XL Green-Lipped Mussels (10) 12.95
- ☐ Extra Jumbo King Prawns (1) 9.95
- ☐ Extra Sauce 3.95
  (Mama's Cajun | Garlic & Herb Butter | The Mix-Up)
- ☐ Extra Chicken Sausage (2) 3.95
- ☐ Extra Boiled Egg (1) 1.50

GRILLED MEATS OVER COAL

SURF YOUR GRILL
5 Head-On King Prawns 6.95
1 Lobster Tail 18.95
1 Jumbo King Prawn 9.95

All grills are cooked over open coals and served with two sides of your choice.

Flame-Charred Boneless Zesty Chicken Thighs 17.95
Three tender, boneless chicken thighs marinated in lemon, garlic, and wild herbs, flame-charred for a rich, smoky flavour

Coal-Fired Chicken Thighs & Wings Combo 18.95
The ultimate pitmaster platter. Two tender boneless chicken thighs marinated in lemon, garlic, wild herbs, paired with five juicy wings tossed in our signature rich, smoky BBQ sauce

Cajun-Spiced Flat Iron Chicken 19.95
Butterflied and coated in Mama's house-made spice blend and slow-grilled over coals for a bold, authentic Southern char

Sun-Kissed Prime Sirloin Steak 23.95
A beautifully marbled, juicy, and tender 8oz sirloin, seared and brushed with rich garlic & herb butter

Smoky Best End Lamb Chops 24.95
Three premium lamb chops marinated in fresh rosemary, garlic, and crushed spices, grilled to smoky perfection

Coal-Fired Sharing Meat Feast for 1/2/4 38/75/140
Coal-fired chicken wings, boneless chicken thighs, Cajun spiced chicken, best end lamb chops, prime sirloin steak

Please inform your server of any allergies or dietary requirements before ordering.

CLAW & COAL

Seafood Boil & Grill

SIGNATURE COCKTAILS all 13.50

WILDBERRY sweet
Pink gin, raspberry, pineapple, Vimto, lime, lemon, frozen berries, shaken with ice

SOUR CHERRY sweet / sour
Vodka, Sourz cherry, sour cherry puree, lemon, lime

GINGER ME BABY sour
Vodka, lemon, ginger beer, shaken with ice and topped with ginger ale

GG'S RUM PUNCH sweet / strong
Pineapple juice, orange juice, lime juice, white rum (Wrey & Nephew), grenadine, sugar, shaken with ice

SMOKED CAJUN BLOODY MARY sour / spicy
Vodka, rich tomato juice, fresh lemon, Lea & Perrins, a kick of hot sauce, a rim dusted in Mama's secret Cajun spice. The ultimate seafood pairing

BUBBLES

PROSECCO, ITALY (125ML/BOTTLE)	6.50/28.50
CHAMPAGNE BOTTLE, MOËT & CHANDON IMPERIAL BRUT, FRANCE	59.50

HOUSE WINE BOTTLES

WHITE, ROSE, RED (187ML)	8.50

BEERS

BRIXTON LOW VOLTAGE IPA (300ML) 4.3 ABV	6.00
CORONA EXTRA (330ML) 4.5 ABV	5.50
RED STRIPE (330ML) 4.7 ABV	5.50

JUICES, BOTTLES, CANS

ORANGE, APPLE, PINEAPPLE	3.50
COKE, DIET COKE, FANTA ORANGE, SPRITE	3.50
TING, OLD JAMAICA GINGER BEER, MANGO OR PASSION FRUIT RUBICON	2.50
STILL OR SPARKLING WATER Small (330ML)	2.50

TROPICAL COCKTAILS all 13.50

RASPBERRY REGGAE sweet
Dark rum, blackberry, guava juice, raspberry soda, lime

PORNSTAR MARTINI sweet
Vanilla vodka, Passoa liqueur, passion fruit puree, lime juice, sugar syrup, shaken in ice and served with a shot of Prosecco

CHAPMAN sweet / strong
Vodka, white rum, Angostura bitters, Fanta, lemonade, grenadine, lime and lemon, stirred with ice

PASSION FRUIT MOJITO sweet / strong
White rum, lime, sugar syrup, passion fruit and mint, stirred with ice and topped with soda water and passion fruit

MOJITO strong
White rum, lime, sugar syrup and mint, stirred with ice and topped with soda water

STRAWBERRY MOJITO strong
White rum, lime, strawberry, sugar syrup and mint, stirred with ice and topped with soda water and strawberry

PINA COLADA sweet
White rum, Malibu, coconut, pineapple and double cream, shaken with ice

STRAWBERRY PINA COLADA sweet
White rum, Malibu, coconut, strawberries, pineapple juice and double cream, shaken with ice

FROZEN COCKTAILS all 13.50

FROZEN STRAWBERRY DAIQUIRI sweet
White rum (Wrey & Nephew), frozen strawberries, sugar syrup, lime, ice

FROZEN MANGO DAIQUIRI sweet
White rum (Wrey & Nephew), frozen mango, sugar syrup, lime and ice

FROZEN PINA COLADA sweet
White rum (Wrey & Nephew), coconut rum (Malibu), coconut, cream, frozen pineapple and ice

FROZEN WILDBERRY sweet
Berry gin, frozen berries, lime, lemon, raspberry and frozen berries blended with ice

SIGNATURE MOCKTAILS all 6.50

VIRGIN WILDBERRY
Raspberry, pineapple, Vimto, lemon, lime, frozen berries, shaken with ice

VIRGIN SOUR CHERRY
Morello cherry puree, sour cherry, lemon, lime, shaken in ice and topped with lemonade, served on ice

VIRGIN ZOMBIIEE
Pineapple juice, lime, passion fruit puree and grenadine, shaken with ice

VIRGIN HURRICANE
Pineapple juice, mango puree, grenadine and blue lemonade served on ice

VIRGIN ICED CARAMEL FRAPPE
Coffee, cocoa, salted caramel, cane sugar, frappe, unsweetened almond milk, shaken with ice, topped with cream

FROZEN MOCKTAILS all 6.50

VIRGIN FROZEN STRAWBERRY PEACH
Frozen peach, frozen strawberries, sugar

VIRGIN FROZEN WILDBERRY
Frozen berries, lime, lemon, raspberry and frozen berries blended with ice

VIRGIN FROZEN STRAWBERRY DAIQUIRI
Frozen strawberries, lime and sugar blended with ice, served frozen

VIRGIN FROZEN MANGO DAIQUIRI
Frozen mango, lime and sugar blended with ice

VIRGIN FROZEN STRAWBERRY PINA COLADA
Frozen strawberry, frozen pineapple, cream and coconut blended with ice

MILKSHAKES all 6.50

Our shakes are made in-house, with vanilla ice cream

OREO COOKIES & CREAM
KINDER BUENO WHITE
SNICKERS
AERO MINT
LOTUS BISCOFF
FERRERO ROCHER

CLASSIC MOCKTAILS all 6.50

VIRGIN CHAPMAN
Fanta, lemonade, lime, lemon, grenadine and sugar, stirred with ice

VIRGIN MOJITO
Lime juice, sugar, mint, stirred with ice and topped with soda water

VIRGIN STRAWBERRY MOJITO
Lime juice, strawberries, sugar, mint, stirred with ice and topped with soda water

VIRGIN PASSION FRUIT MOJITO
Lime juice, passion fruit, sugar, mint, stirred with ice and topped with soda

VIRGIN PINA COLADA
Pineapple juice, cream and coconut, shaken with ice

VIRGIN STRAWBERRY PINA COLADA
Pineapple juice, strawberries, cream and coconut, shaken with ice

HAPPY HOUR, ALL DAY EVERY DAY

TWO FOR ONE COCKTAILS

MUST BE TWO OF THE SAME DRINK.
NO SPLITTING MATCHING PAIRS.



PLEASE EXPECT LONGER WAITING TIME FOR FROZEN DRINKS DURING BUSY PERIODS. THANK YOU