

# Squid Row

## Lunch and Dinner Menu

### To Share

<b>SQUID ROW TAPAS PLATE</b>	46.00
Tiger prawns, slipper lobster, oysters, mussels, salt and pepper squid, crumbed calamari, tempura prawns and dipping sauces.	
<b>DIP PLATE</b>	16.00
Olive tapenade, hummus and baba ghanoush dips with toasted turkish bread.	
<b>CROSTINI PLATTER</b>	29.50
Hot smoked salmon and creme fraiche Tenderloin beef and guacamole.	
<b>FRIED FISH GOUGONS PLATTER</b>	29.50
<b>SALT &amp; PEPPER SQUID PLATTER</b>	29.50
<b>CALAMARI PLATTER</b>	29.50

### Starters

<b>PACIFIC ROCK OYSTERS</b>	<b>six</b>	<b>twelve</b>
Natural	16.00	29.00
Kilpatrick	17.00	31.00
Tempura Battered	17.00	31.00
<b>BOSTON SEAFOOD CHOWDER</b>		14.50
A creamy & chunky mixed seafood dish with crusty french baguette.		
<b>SALT AND PEPPER SQUID</b>		14.50
Dusted in szechwan pepper and salt flakes with a thai lime and coriander chilli dip.		
<b>CALAMARI</b>		14.50
Golden fried & served with garlic aioli.		
<b>GARLIC PRAWNS</b>		16.00
<b>CHILLI PRAWNS</b>		16.00
<b>CLASSIC SHRIMP COCKTAIL</b>		14.50
Served with shredded ice berg lettuce.		
<b>GRILLED SCALLOPS</b>		16.50
With ginger, sweet soy & coriander.		
<b>PANKO CRUMBED SCALLOPS</b>		16.50
With wasabi mayonnaise.		
<b>CAJUN SEARED TUNA SASHIMI</b>		15.50
Served on shredded daikon with wasabi soy dip.		
<b>BUCKET OF PRAWNS</b>		22.00
Chilled whole tiger prawns with cocktail sauce & crispy baguette.		

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## Salads

<b>CHICKEN CAESAR SALAD</b>	21.00
Smoked chicken breast, cos lettuce, pancetta, garlic croutons & shaved parmesan with creamy anchovy dressing.	
<b>TUNA NICOISE</b>	25.50
Seared tuna medallions on new potatoes, green beans, olives, anchovies, egg & cherry tomatoes with a honey dijon vinaigrette.	
<b>GREEK</b>	16.00
Feta, spanish onions, kalamata olives, cucumbers, cos lettuce & tomatoes with a balsamic vinaigrette.	
<b>CALAMARI SALAD</b>	21.00
With mixed lettuce leaves, vine ripe tomatoes, toasted cashew nuts, avocado, cucumber and lemon oil dressing.	
<b>BABY OCTOPUS SALAD</b>	21.00
Kalamata Olives, vine ripe tomatoes, red onions, baby potatoes & rocket.	
<b>MORTON BAY BUG &amp; PRAWN SALAD</b>	26.50
With avocado, grapefruit, frisée and honey dijon vinaigrette	

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## Mussels

**Our house specialty mussel dishes come served steaming hot in traditional belgian kilo pots with a crusty baguette.** Every Sunday, enjoy 2 delicious steaming hot pots of mussels for the price of one - that's just \$22.00 for two pots of mussels!

<b>TOM YUM</b>	22.00
Thai style, in a galangal, coriander & chilli lime broth.	
<b>PROVENCALE</b>	22.00
In a tomato, garlic, thyme & shallot broth with crispy bacon.	
<b>WHITE WINE</b>	22.00
In a leek, tarragon & chive cream broth.	
<b>BELGIAN BLUE CONGO</b>	22.00
Shallots & roquefort blue cheese, in a white wine cream broth.	
<b>SINGAPORE LAKSA</b>	22.00
In a lemongrass, ginger, coriander & coconut broth.	

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## Mains

<b>FISH AND CHIPS</b>	23.50
Tempura battered fish with chunky fries, mixed leaf salad & house tartare.	
<b>CALAMARI AND CHIPS</b>	23.50
Golden fried, with chunky fries, mixed leaf salad & aioli dip.	
<b>SALT AND PEPPER SQUID</b>	23.50
Dusted in szechwan pepper and salt flakes with a thai lime and coriander chilli dip, chunky fries and a mixed leaf salad.	
<b>SNAPPER FILLETS</b>	31.00
Grilled & served on garlic mash, with steamed asian greens & creamy hollandaise.	
OR	
Pan fried with whole baby potatoes, cherry tomatoes, lentils & cannellini beans.	
<b>JOHN DORY</b>	33.00
Pan fried & served on a lemon, lime & rocket risotto.	
<b>MARKET FISH</b>	31.00
Pan fried & served with roast pepper, tomato salsa, & rosemary fried potatoes.	
<b>CRISPY SKINNED WHOLE BABY SNAPPER</b>	31.00
Thai style, with stir fried vegetables, jasmine rice, & a chilli ginger dip sauce.	
<b>MARLBOROUGH SALMON FILLET</b>	31.00
Seared & served on garlic mash, with mango & coriander salsa.	
<b>GARLIC PRAWNS</b>	28.00
Tossed in garlic butter, lemon & parsley with chunky fries	
<b>LOUISIANA JAMBALAYA</b>	26.50
With prawns, chorizo, long grain rice, cayenne pepper, tomatoes & spices.	
<b>SMOKED FISH PIE</b>	25.00
Chunks of smoked trevally, with baby peas & boiled egg, in a herb cream, with a garlic mash crust.	
<b>LINGUINI PASTA</b>	24.00
With prawn cutlets, calamari tossed in a garlic, basil white wine cream sauce topped with fresh parmesan.	
<b>MUSHROOM RISOTTO</b>	24.00
With shaved parmesan, wild rocket salad drizzled with white truffle oil.	
<b>FISH BURGER</b>	18.50
Fresh fillet of fish with tartare sauce in a toasted ciabatta bun with chunky fries	
<b>SQUID ROW BURGER</b>	18.50
Classic prime beef quarter pounder in a toasted ciabatta bun with chunky fries and spicy tomato relish.	
<b>MOROCCAN SPICED HALF ROAST CHICKEN</b>	28.00
With garlic mash, port wine jus & garlic buttered steamed bok choy.	
<b>SURF &amp; TURF</b>	32.00
250g scotch fillet topped with garlic prawns served on roast garlic mash, striped green beans and red wine jus.	
<b>PRIME 350g SCOTCH FILLET STEAK</b>	32.00
With red wine jus, roast garlic mash & striped green beans.	

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## Side Orders

Potato Wedges & Sour Cream	7.50
Chunky Steak Fries	7.50
Garlic Bread	5.00
French Baguette	4.00
Vegetable Side Dish	7.00
Garden Fresh Side Salad	7.00

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## Kids Meals

Kids Penne Bolognaise	12.50
Kids Fish and Chips	12.50
Kids Calamari and Chips	12.50

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## Dessert

<b>LEMON TART WITH ICE CREAM &amp; CREME ANGLAISE</b>	12.50
<b>CHOCOLATE PUDDING WITH HONEY MASCARPONE CREAM AND CHOCOLATE SAUCE.</b>	12.50
<b>HOMEMADE APPLE CRUMBLE WITH VANILLA BEAN ICE CREAM</b>	12.50
<b>CREME BRULEE</b>	12.50
<b>AFFOGATO</b>	12.50
<b>BOWL OF VANILLA BEAN ICE CREAM</b>	7.50
<b>SPECIAL COFFEES</b>	12.50

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