

RAW BAR - RAW PRODUCE IS EATEN AT YOUR OWN RISK

Oysters Fine, Fra, no:5	40
Oysters BB Peter, Fra no:6	50
Oysters Regal, Ire, no:3	55
Oysters Gillardeau, Fra, no:4	65
Scottish veil, Bowmore 12 yo whisky	15
Oyster Plateau, ½ dozen	295
"Havet's" 3 crudo—CLASSIC/SICILIAN	195
"Havets" tostada	175
Avocado, jalapeño, koriander & raw fish	
The house gazpacho	75

ROE & CAVIAR

Vendance roe from Kalix 30g	325
Caviar Oscietra N25 30g	895
Caviar Beluga N25 30g	1495

CURED & SMOKED

Matjes herring	165
Västerbottens cheese, crisp bread & browned butter	
Salmon wings "Buffalo style"	155
Honey & Tabasco	
"Gravlax"	165
with Hovmästarsås	

COLD PREPARED FISH & SEAFOOD

A hand full of shrimps—SWEDEN	160
½ Crab—IRELAND	225
Langoustines—NORWAY	295
½ Lobster—CANADA	375
1/1 Lobster—CANADA	695

FISH & SEAFOOD SALLADS

Caesar sallad	125
Colatura, anchoas, parmesan & croutons	
French tomatoes	125
Basil & anchoas	
American shrimp cocktail	145
"Skagenröra"	175/265
Shrimp sallad	185
Avocado, crutons & Rhode Island dressing	

TOAST

Toast	35
with Rolfs Kök's butter	
Garlic bread	85
Brioche, blue mussels & garlic	
Toast Royale	235
with Rolfs Kök's butter & 10g Caviar Oscietra	

PRESERVES

Anchoas de Ortiz	115
Boquerones "Gresca"	115
Mejillones en escabeche	195
Anchoas in butter	195
Gueyumar, Navajas	390
Ostras en escabeche, Los Peperetes	425

WARM FISH & SEAFOOD

Pulpo toast	155
Tomato & Nashville hot sauce	
Sea snails 3 or 6	115/215
Horn shells with herb & garlic butter	
Hot shrimps L&B	185
Butter, garlic & chili	
Gratinated langoustines	225
Garlic butter & pecorino	
Smoked flounder	250
Lemon mayonnaise, 2 per evening	
Scallops	255
Joakims XO, garlic & parsley	
Venice roll	225
Smoked salmon, avokado and Mermaid Ranch	
Lobster roll	295
Brioche, celery, roasted onion & iceberg lettuce	

CHOWDERS

"Havet's" chowder	195
Blue mussels, horseradish, dill & cellery	
Ramson chowder	245
Oysters, cellery & green asparagus	
Cup-a-Soup	95
A cup of your preferred chowder	

STORSKÄR

Selection of fish & seafood in several servings where we feature our finest produce for the day, comes with a sauce buffét and toast from the Tösse bakery and butter from Rolfs kök.

- "Storskär is the perfect choice of our finest produce for the picky as well as they who can't decide. Are there upgrades? Hell yes!"

- Johan Jureskog Price of the day: 995 per person

S/S Storskär is one of the finest ships touring the Stockholm archipelago. Built at Lindholmens shipyard in Gothenburg in the summer of 1908.

DESSERTS

Licorice pipe	15
Fudge	35
Wake & Bake	75
Rhubarb	125
Vanilla & Bourbon ice cream, strawberries & broken dreams	
Rolfs Hav's bread pudding	135
white chocolate, dulce de leche, Bourbon & browned butter	
Selection of cheese	175
Knäcke & marmelade	

MERCH

Swimsuit, old school or Baywatch	795
Zippo	395
T-shirt	595
Seafood salt	55
Postcard	30