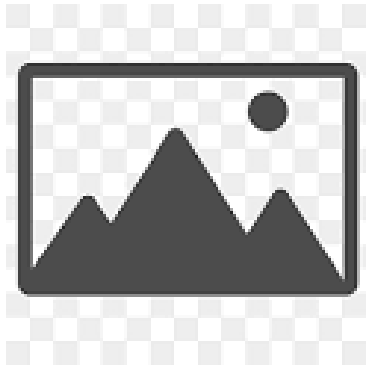


Seaside View



(View of people dining outside with Mudeford Bay in the distance)

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Two Essential Elements that Make the Magic Happen

At Seaside View, “Fresh Shellfish in Every Bite, Care in Every Detail” is not just a slogan. They’re words we live by and essential elements of your dining experience.

But in achieving those twin goals, we've had to make some hard choices.

Since we promise you fresh shellfish in every bite ...

we limit our menu to dishes with *locally sourced* shellfish, including:

*Moules
Marinieres with
Chorizo*

*Cockles in Thai
Coconut Curry
Sauce*



A delightfully smoky twist
on this classic dish featuring
fresh mussels in a white
wine and garlic broth



This British seaside
favourite gets an enticing
overhaul through a fusion
with Thai flavours,
including lemongrass and
coconut milk

Crab and Chive Risotto with Saffron



The addition of saffron provides a floral flavour and golden hue to this staple of British coastal cuisine

View our complete,
innovative menu

Other menu items are only available when in peak season, such as:

*Scallops with bacon, shallot, and pea
puree*



Experience this tantalising mixture of taste and texture from late autumn to early spring

Lobster and Cornish Crab Bisque



A seasonal favourite in the summer, this creamy soup made with lobster meat, stock, and cream is perfect for cooler evenings

Come by often to see what new delights our head chef, Robin Page, can conjure up.

And since we promise you care in every detail ...

You will never encounter frazzled wait staff rushing you through your order, or scrambling to serve six different tables, or disappearing for long stretches of time.

Your enjoyment also will never be ruined by the loud talking or laughing of our other guests.

To that end, we prioritise your dining experience over our customer volume (and our immediate profits) in four important ways:



Tables are available by reservation only,
ensuring optimised seating



Adequate table spacing guarantees
comfort and privacy, noise reduction,
and service efficiency

Seaside View



We've invested thousands of pounds in
noise reduction: sound-proof chairs,
sound-absorbing curtains, and acoustic
panels on walls and ceilings



Our wait staff manage a maximum of three tables at a time, allowing them to courteously interact with diners, answer questions in detail, and ensure attention to every last detail

Book an
Unforgettable
Evening Now

But what do our customers say?



(recent photo with a member of the wait staff on March 6, 2023)

Louise Sheridan, 46, Wareham

The food at Seaside View was amazing, the dining area was immaculate, the ambience was soothing and calm, and our waiter was knowledgeable, courteous, and personable. I can't recommend this restaurant highly enough.



(recent photo with a member of the wait staff on July 12, 2023)

Paul Noonan, 35, Bournemouth

Where to start? The food was fresh, delicious, and creatively presented. But it's the whole package at Seaside View that creates the magic. Our waitress, Jill, was tactful and very attentive. The night wouldn't have been the same without her professionalism.



(recent photo with a member of the wait staff on June 5, 2023)

Ivey Miller, 19, Poole

I'd heard about how great Seaside View is from a couple of friends, and it didn't disappoint. I'd actually like to work here! Everyone is so nice, welcoming, and respectful.

And what do the pros think?



Anne Halladay, restaurant critic, Dorset
Council magazine

The experience was truly delightful. They promise a lot in terms of service and ambience and they most certainly deliver. You expect great food at a five-star restaurant, but there's a magic about the place. All the diners I spoke to said they would definitely come back



Ronald H. Goldsmith, restaurant critic, BH
Living Magazine

The menu wasn't big, but I sampled just about everything and was struck by the presentation and interesting merging of elements from Asian cuisine. I've also never seen so many noise-reduction elements in one restaurant! They really go the extra mile in that regard

Book an
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