

# ANCHORS AWEIGH

*A great way to start the voyage...*

MEAT

## ESCARGOT 99

*(no, we did not catch them in the garden)*  
snails with your choice of creamy garlic sauce or garlic butter sauce

## CHICKEN JALAPENO 85

## POPPERS 85

## BONE MARROW 115

served with pulled beef, butter and rosemary flatbread

## CREAMY BILTONG SOUP 89

served with flatbread

## PORK BELLY BOA BUNS 99

grilled pork belly cubes served in boa buns with slaw and sriracha sauce

SEAFOOD

## OYSTERS (Traditional) 195

served the traditional way

## OYSTERS 205

mignonette or pickled ginger

## CALAMARI (add squid heads for 85) 99

deep-fried calamari strips served on rice  
\*grilled calamari is served in a feta & cream sauce

## PRAWN AU GRATIN 125

prawn meat served in a creamy garlic sauce grilled with cheese

## SEAFOOD SOUP 110

served with flatbread

## SPICY PRAWNS 125

Prawns cooked in a spicy sauce served with flatbread

## CREAMY MUSSELS 99

mussels in a creamy garlic white wine sauce, served with fresh lemons, savoury rice and flatbread

VEGETARIAN

## FLATBREAD

baked with your choice of:

Garlic butter & cheese 69

Feta, caramelized onion & rosemary 65

Garlic butter 59

## CRUMBED BUTTONS 99

## ZUCCHINI FRIES 79

lightly battered zucchini fingers served with our secret dipping sauce

# PASTAS

*For those feeling somewhat Italian...*

## SEAFOOD TAGLIATELLE 189

mussels, prawn meat, mushrooms and calamari served in a creamy sauce

## CHICKEN & MUSHROOM PENNE 179

pan-fried chicken tenders, mushrooms and bacon served in a creamy spinach sauce

## SEAFOOD LAMB RAGU 199

slow cooked pulled leg of lamb served on creamy tagliatelle

## SMOKED BRISKET 179

## MACARONI & CHEESE 179

baked macaroni & cheese served with pulled brisket, fried mushrooms and crispy onions

## ALFREDO 159

ham, mushrooms and tagliatelle served in a creamy sauce



# TRADITIONAL

*Traditional South African.*

## SEAFOOD OXTAIL 219

served with rice and vegetables  
*(samp also available as starch)*

## BOBOTIE 189

served on rice topped with salsa and a poppadom

## SEAFOOD CURRY TRIPE 199

served with rice and vegetables  
*(samp also available as starch)*

# SALAD

## LIGHTHOUSE SALAD 125

a fresh green salad with tomato, cucumber, croûtons, onions, feta, olives & vinaigrette

## GRILLED CHICKEN SALAD 135

a fresh green salad with tomato, cucumber, feta, onions, croûtons, grilled chicken tenders, peppadews and a mustard vinaigrette

## HALLOUMI AND FIG SALAD 145

a fresh green salad with tomato, cucumber, onions, deep-fried halloumi and green figs

## SEAFOOD SALAD 165

a fresh chopped green salad with shrimps, grilled calamari and prawns served with our seafood sauce

## SPRINGBOK / CROCODILE 155

## CARPACCIO 155

*Can also be enjoyed as a starter*

# VEGETARIAN

*Vegetarian mains... for those who abstain from eating anything that used to move....*

## VEGETARIAN BURGER 155

Vegetarian pattie, hash browns, lettuce, tomato, pickled onions served on a crispy bun with chips

## VEGETARIAN BOWL 150

baked potato, creamed spinach, butternut, zucchini fries with a yoghurt herb dressing

## MUSHROOMS MACARONI & CHEESE 159

baked macaroni & cheese served with fried mushrooms, crispy onions and a cream sauce

## VEGETABLE CURRY 155

vegetables in season sauteed with onion & garlic served in a mild flavourful coconut curry sauce served with basmati rice, a poppadom and sambals



*Owners  
Fred & Nadine,  
welcome you!*



*Our Signature Dishes*   
Look out for the anchor icon

# FOR THE KIDS

*Only kids 12 and under...*

## HAKE or CALAMARI AND CHIPS 95

## CHICKEN TENDERS AND CHIPS 85

## RIBS AND CHIPS 95

## HAM AND CHEESE PIZZA SLICES 95

## MAC N CHEESE 85

## BURGER AND CHIPS 95

Beef or Chicken

*Please note...*

**Quality food takes time to prepare.  
During busy periods, orders may take  
50 - 60 minutes**

- \* Service fee may be added.
- \* Subject to availability
- \* All our food is prepared the traditional South African way
- \* No split bills

- \* Changes to the menu will result in an extra 20 minute delay to your order
- \* Ask your waiter about our black board offers and healthier options

## MARINERS CHOICE

**YAWL BOWL** (serves 1) **190**  
hake goujons, chicken tenders, calamari, onion rings and chips

**FEAST PLATTER** (serves 2) **379**  
hake goujons, calamari, creamy mussels, ribs, chicken tenders, crumbed mushrooms, prawn rissoles, onion rings, chips and rice

**SEAFOOD PLATTER** (serves 2) **459**  
prawns, hake goujons, calamari, squid heads, creamy mussels, prawn rissoles, onion rings, chips and rice



**ADD ON**

<b>CREAMY MUSSELS</b>	<b>69</b>
<b>PRAWNS</b>	150G <b>129</b>
<b>CALAMARI</b>	100G <b>79</b>
<b>SQUID HEADS</b>	100G <b>79</b>
<b>HAKE</b>	100G <b>95</b>
<b>LINE FISH</b>	150G <b>SQ</b>
<b>CHICKEN TENDERS</b>	150G <b>69</b>
<b>RIBS</b>	200G <b>89</b>
<b>STEAK</b>	100G <b>SQ</b>
Sirloin, Rump & Fillet	
<b>CRAYFISH TAILS</b>	<b>SQ</b>

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## LANDLUBBER'S LUCK

Served with a choice of vegetables, chips, onion rings, mash, rice, wedges, baked potato or salad

R: cool red centre  
MR: warm red centre with a hint of pink  
M: warm pink centre


MW: very little or no pink in centre  
WD: no pink, cooked all the way through

	200G	300G	500G
<b>RUMP</b>	<b>169</b>	<b>229</b>	<b>319</b>
<b>SIRLOIN</b>	<b>169</b>	<b>229</b>	<b>319</b>
<b>FILLET</b>	<b>249</b>	<b>339</b>	<b>439</b>
<b>RIBEYE</b>	<b>189</b>	<b>269</b>	<b>359</b>
 <b>ANGUS T-BONE</b>	400G	<b>279</b>	

Be daring and top up your steak with any of our starters.

**SAUCES** single **29** double **49**  
Mushroom / Barbeque / Cheese / Brandy Pepper / Creamy Garlic / Chilli Cheese / Biltong / Thermidor / Blue Cheese / Cheddarmelt

**SURF & TURF** **279**  
steak (100G Fillet or 200G Sirloin), calamari and creamy mussels

 **RIBS** (PORK) 500G **229**

**EISBEIN** 1kg **219**  
served with mash and vegetables

**CORDON BLEU** **189**  
chicken fillet stuffed with ham and cheese, deep fried and served with a sauce of your choice

**CHICKEN AND PRAWN CURRY** **195**  
served with rice, sambals and a fried poppadom

**LEMON CHICKEN** **195**  
pan-fried chicken fillets stack with cream spinach & feta cheese

**CHICKEN SCHNITZEL** HALF **120** FULL **160**  
chicken fillet crumbed and pan fried  
(add Parmigiana for half 39 full 49)

**HANDS ON DECK BURGER** **159**  
beef burger topped with bacon and cheese served with mushroom sauce, onion rings and chips  
(add smoked brisket 45)

## CAPTAIN VAN DIJK HORST CHOICE

*Fresh from the sea, you can't go wrong...*

All of these are served with a choice of vegetables, chips, onion rings, mash, rice, wedges, baked potato or salad

**HAKE** HALF **129** FULL **169**  
fresh hake fried or grilled to perfection

**LINEFISH OF THE DAY** **SQ**  
grilled with lemon butter or garlic butter

**CALAMARI** **189**  
served on savoury rice  
\*grilled calamari is served in a creamy feta sauce

**COMBINATIONS :**

Hake and Calamari	<b>210</b>
Line Fish of the Day and Calamari	<b>SQ</b>
Kingklip Fillet and Calamari	<b>239</b>
Hake, Prawns and Calamari	<b>285</b>

**BABY KINGKLIP** (subject to availability) **SQ**  
grilled on the bone, prepared in lemon butter or garlic butter

**SOLE** (subject to availability) **SQ**  
grilled on the bone, prepared in lemon butter or garlic butter

 **GRILLED PRAWNS** **309**  
grilled to perfection and served on a bed of rice prepared in lemon butter / garlic butter / peri-peri sauce / secret sauce

**CAPTAINS PLATTER** (serves 2) **1100**  
hake, line fish, prawns, calamari deep-fried and grilled, creamy mussels and yellow curry mussels, squid heads, panko crumbed oysters and crayfish tails

**SAUCES** **29**  
Tartare / Garlic Butter / Lemon Butter / Chutney / Sweet Chilli / Strong Chilli / Vinaigrette

 **THAI SEAFOOD BOWL** **189**  
fish, mussels, prawns & calamari cooked in a mild thai curry paste served with rice and a poppadom

**BLACK POT MUSSELS** **179**  
mussels in a creamy garlic white wine sauce, served with fresh lemons, savoury rice and flatbread

 **PAELLA MIXTA** **159**  
a Spanish style dish made with rice, chicken, calamari, chorizo, peas, mussels, onion, garlic, prawns and some secret ingredients



  
*De Viswijf*  
SEAFRONT RESTAURANT