

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 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

PLANKIE STEAK (Sirloin) 129

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
(samb also available as starch)

BOBOTIE 189

served on rice topped with salsa and a poppadom

SEAFOOD CURRY TRIPE 199

served with rice and vegetables
(samb 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

SEAFOOD 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

CREAMY MUSSELS **69**
PRAWNS 150G **129**
CALAMARI 100G **79**
SQUID HEADS 100G **79**
HAKE 100G **95**
LINE FISH 150G **SQ**
CHICKEN TENDERS 150G **69**
BONE MARROW **59**
RIBS 200G **89**
STEAK 100G **SQ**
Sirloin, Rump & Fillet
CRAYFISH TAILS **SQ**


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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 MW: very little or no pink in centre
MR: warm red centre with a hint of pink WD: no pink, cooked all the way through
M: warm pink centre

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

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 / Cheddammelt

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

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