

Oysters

Natural

Knysna Medium	40
Saldanha Medium	40

Dressed

Bloody Mary with a Vodka Shooter	60
Virgin Mary (2)	90
Soy, Ginger & Chilli (2)	94
Pineapple, Coconut & Lime (2)	96

Cooked

Panko Crumbed Oyster (2) with Curry Mayo	90
Oyster Slider (2)	110



Small Plates



Saldanha Bay Mussels (Cape Malay Sauce or Moules Mariniere)	90	Pickled Local Octopus, with Olives & Mango Atchar	85
Mini Caesar	55	Pickled Fish in Pani Puri	70
Salt and Pepper Mussels	100	Sesame Prawn Toast	100
Tuna Sliders (2)	150	Hake Ceviche, Squid Ink Mayo	80
Tempura King Prawns (2), Dipping Sauce	115	Prawn Arancini	100
Tacos (Fish, Prawn, Aubergine) (2)	80/80/60	Smoked Trout Fishcake, Hollandaise, Poached Egg	95
		Asian Prawn & Sesame Salad	105

Main Courses

SeaBreeze Classics

Line Caught Local Hake & Hand Cut Chips	179
Squid Ink Tagliatelle	275
Cape Malay Seafood Curry	220
Tuna Burger & Hand Cut Chips	215
King Prawns (7), Garlic & Herb Rice	350
SeaBreeze Tuna Caesar Salad	250
Cape Malay Vegetable Curry	165

Todays Fish & Shell

Line Fish with Grapefruit Hollandaise	185
Game Fish Nicoise, Herb Pesto	240
White Fish, Atchar Veloute, Crispy Mussels	220
Whole Roast Fish, Asian Style	295
Saldanha Bay Mussels (Cape Malay Sauce or Moules Mariniere)	175

Sides

Hasselback New Potatoes	50
Minted Peas & Beans	46
House Cut Chips	47
Mini Caesar	55
Aubergine Chips	47

Desserts

Chocolate Nemesis	75
Seasonal Fruit Pavlova	65
Rooibos Crème Brulee	75
Apple Crumble Cheesecake	80
Don Pedros - Amarula/Whisky	75
Chocolate Orange/Kahlua	

Oyster Happy Hour Daily 12 to 1 & 5 to 6pm