

## Oysters

### Natural

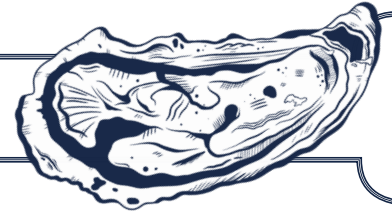
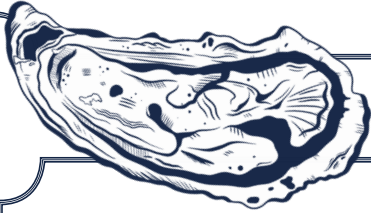
Knysna Medium 40  
Saldanha Medium 40

### Dressed

Bloody Mary with a Vodka Shooter 65  
Virgin Mary (2) 95  
Soy, Ginger & Chilli (2) 99  
Pineapple, Coconut & Lime (2) 99

### Cooked

Panko Crumbed Oyster (2) 95  
with Curry Mayo  
Oyster Slider (2) 115



## Small Plates

Saldanha Bay Mussels (Cape Malay Sauce or Moules Mariniere) 95	Pickled Local Octopus, with Olives & Mango Atchar 90
Mini Caesar 60	Sesame Prawn Toast 120
Tuna Sliders (2) 160	Hake Ceviche, Squid Ink Mayo 90
Tempura King Prawns (2), Dipping Sauce 120	Prawn Arancini 110
Tacos (Fish, Prawn, Aubergine) (2) 85/90/65	Smoked Trout Fishcake, Hollandaise, Poached Egg 95
	Mussel & Corn Chowder 105

*Choose any 3 Small Plates for 295*

### SeaBreeze Classics

### Main Courses

### Today's Fish & Shell

Line Caught Local Hake & Hand Cut Chips 189	Line Fish with Grapefruit Hollandaise 205
Squid Ink, Seafood Tagliatelle 245	Game Fish Nicoise, Herb Pesto 250
Tuna Burger & Hand Cut Chips 225	White Fish, Atchar Veloute, Crispy Mussels 230
King Prawns (7), Garlic & Herb Rice 360	Whole Roast Fish, Asian Style 295
SeaBreeze Fish Pie 220	Saldanha Bay Mussels 185
Cape Malay Vegetable Curry (VG) 165	(Cape Malay Sauce or Moules Mariniere)
Turf/Surf & Turf 295/395	Cape Malay Seafood Curry 230
300gm Rib Eye, 3 King Prawns, Hand Cut Chips	SeaBreeze Tuna Caesar Salad 260

## Sides

Hasselback New Potatoes 55  
Minted Peas & Beans 50  
House Cut Chips 49  
Mini Caesar 60  
Aubergine Chips 47

## Desserts

Chocolate Nemesis 75  
Rooibos Crème Brulee 80  
Apple Crumble Cheesecake 85  
Don Pedros - Amarula/Whisky/ Kahlua 75

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