

OCEAN BLUE

— Seafood & Grill —

Est. 1998

STARTERS

Calamari Tender calamari strips deep fried or grilled to perfection,	R65
Mussels Fresh mussels served in a garlic butter sauce,	R75
Chicken Wings Baby chicken wings fried till golden brown and served with sweet chilli sauce.	R65
Sardines Portuguese Sardines grilled on our flat-top grill with olive oil and rock salt.	R70
Seafood Soup A rich, creamy soup of calamari, mussels and shrimp.	R75
Avocado Ritz (When Available) Grilled prawns in a delectable seafood dressing served with avocado.	R85
Springbok Carpaccio The finest Springbok served with mushrooms, parmesan and a balsamic dressing.	R75
Smoked Salmon Slices of freshly smoked Salmon Trout accompanied by avocado, cream cheese and Melba toast.	R85
Oysters Live exotic oysters	R20ea
Camembert Only one way to do it – deep fired served with cranberry sauce.	R75
Brandy flamed Chorizo Spicy chorizo, fried until golden brown and ignited with brandy.	R75
Parma Ham and Melon A gorgeous pairing of two delicate flavours - sweet and juicy melon with smoky slices of Parma ham.	R85

Thank You for Dining with Us!

A standard 10% service charge on tables of 6 or more guests

OCEAN BLUE

— Seafood & Grill —

Est. 1998

SALADS

Greek Salad

Traditional and always delicious.

R80

Seafood Salad

A favourite! Grilled queen prawns, calamari, steamed mussels and fish of the day.

R120

Roquefort Salad

A creamy blue cheese sauce drizzled over crispy lettuce, red peppers, carrots, croutons, cucumber and cherry tomatoes.

R80

Baby Rocket and Parmesan Salad

Baby rocket leaves, cherry tomatoes, sun-dried tomatoes, peppadews and rich Parmesan shavings.

R85

Salmon Salad

Smoked Salmon, cream cheese, olives, boiled egg and spring onion

R99

Calamari Salad

Grilled calamari strip cherry tomatoes, cucumber, avocado and onion.

R85

Thai Chicken Salad

Chunky chicken breasts grilled with coriander, soya sauce, garlic, chilli and ginger. Served with greens, red pepper, onion and avocado.

R85

Thank You for Dining with Us!

A standard 10% service charge on tables of 6 or more guests

OCEAN BLUE

— Seafood & Grill —

Est. 1998

MAIN MEALS

All main courses served with a choice of chips or rice or green salad.

SHELLFISH

King Prawn Platter

Grilled in a lemon butter sauce to enhance the flavours of this fine shellfish.

R250

Tiger Giant Platter

Succulent giant prawns, butterfly grilled to distinction on our flat top grill.

R450

Langoustine Platter (When Available)

A platter of fresh langoustines are grilled in a lemon butter sauce.

R459

Prawn and Lobster Combo

A perfect combination of grilled king prawns accompanied by a juicy Lobster. Always a favourite!

R350

Lobster

A butterfly grilled rock lobster either in a lemon butter sauce or prepared thermidor style. Please note, thermidor requires longer preparation time.

R70/100g

Platter for One

An ideal platter of grilled calamari, fresh fish of the day, king prawns, garlic butter Sauce, mussels and a baby lobster.

R390

Platter for Two

Half a dozen king prawns, fresh fish of the day, tender calamari strips, garlic butter Sauce mussels and 2 baby lobster. Perfect for two to share a hearty taste of our finest seafood.

R750

Shell Fish Platter for Two

A selection of our finest shellfish for two to share. Baby lobsters, tiger giant prawns, king prawns, langoustines and mussels

R890

CREATING YOR OWN PLATTER

Let our trained waitrons assist you in creating a platter of your dreams with some of our lobsters and giant prawns. Chosen by you and prepared to perfection by us.

Thank You for Dining with Us!

A standard 10% service charge on tables of 6 or more guests

OCEAN BLUE

— Seafood & Grill —

Est. 1998

STEAK AND POULTRY

All prepared in a barbeque basting.

Fillet (300g)	R220
Aged Sirloin Cut (300g)	R165
Lamb shank	R189
T-bone (600g)	R180
Lamb Chops	R179
Grilled Chicken Breasts	R119

SAUCES

Madagascar green peppercorn or creamy mushroom.

R25

GAME

(Subject to availability)

Ostrich Flame-grilled and served with sautéed peppers and a creamy peppercorn sauce.	R210
Kudu Steaks Basted and grilled to perfection. Served with a separate creamy peppercorn and cranberry sauce.	R210
Springbok Well-matured loin grilled to perfection. Served with a separate creamy peppercorn and cranberry sauce	R210
Bushman's Kebab Ostrich, Kudu and Springbok fillets grilled on a kebab stick. Served with a separate creamy peppercorn and cranberry sauce	R210

Thank You for Dining with Us!

A standard 10% service charge on tables of 6 or more guests

OCEAN BLUE

— Seafood & Grill —

Est. 1998

FISH

Fish and Chips

A classic. Deep-fried or grilled in a lemon butter sauce, Cajun spice optional.

R120

Kingklip

A perfectly grilled fillet in a lemon butter sauce, lightly seasoned with our renowned spices.

R189

Baby Kingklip (When Available)

Highly recommended. Grilled on the bone to enhance the flavours of this delicate fish. Prepared in a lemon butter sauce.

R210

Sole (When available)

A rich, soft-flaked local fish grilled on the bone.

R210

Norwegian Salmon

Superbly grilled in an olive oil and lemon juice dressing.

R220

Fresh Tuna (When Available)

Flame grilled with olive oil, coriander, peppadews and a hint of garlic.

R189

Fish of the Day

Our freshest catch of the day cooked to perfection.

R169

Calamari

Tender calamari strips grilled or deep-fried until golden brown. Cajun spice optional.

R155

Mussels

Mussels in a garlic butter sauce

R155

COMBOS

Surf and Turf

Succulent lemon buttered Prawns or Calamari with a flame grilled steak.

R169

Prawn and Fish of the Day

Half a dozen queen prawns accompany a fillet of grilled fish of the day.

R169

Calamari and Fish of the Day

An ideal combination of Calamari strips and fresh fish of the day.

R169

Calamari and Prawns

Calamari strips and queen prawns prepared in lemon butter sauce.

R169

Thank You for Dining with Us!

A standard 10% service charge on tables of 6 or more guests

OCEAN BLUE

— Seafood & Grill —

Est. 1998

PASTAS

All served with tagliatelle.

Seafood Pasta

A delicious trio of seafood smothered in a creamy Parmesan sauce.

R165

Smoked Salmon Pasta

Smoked Salmon in a creamy parmesan and dill sauce

R129

Bacon and Mushroom Pasta

Pan-fried bacon and sautéed mushrooms tossed in a cream sauce.

R129

CURRIES

Served with white rice

Seafood curry

Queen prawns, mussels, calamari and fish of the day in a mild curry spice.

R199

Prawn Curry

Queen prawns served in a mild curry spice.

R199

DESSERTS

We have a spectacular choice of cakes and desserts!
Please ask your waitron for details.

R45

SPECIAL COFFEES

Irish coffee

Brandy Coffee

Dom Pedro Frangelico

Dom Pedro Kahlúa

Dom Pedro Amarula Cream

Thank You for Dining with Us!

A standard 10% service charge on tables of 6 or more guests