

# Jack Salmon FISH & GRILL

## Wine List

### Chenin Blanc

La Capra Chenin Blanc 95

### Sauvignon Blanc

Simonsig Adelberg Sauvignon Blanc 95

Anura Sauvignon Blanc 110

Diemersdal Sauvignon Blanc 145

La Motte Sauvignon Blanc 155

'Life from Stone' Sauvignon Blanc 220

Tokara Elgin Sauvignon Blanc 235

### Chardonnay

Anura Chardonnay 110

Diemersdal Unwooded 140

Tokara Chardonnay 155

### White Blend

Buitenverwachting Buiten Blanc 115

Haute Cabrière Chardonnay Pinot Noir 185

Pierre Jourdan Tranquille 120

### Rose

Ken Forrester Petit Rose 105

### Red Blend

Simonsig Adelberg Cabernet Merlot 99

Rupert & Rothschild Classic 289

### Merlot

Excelsior Merlot 125

### Pinotage

Diemersdal Pinotage 195

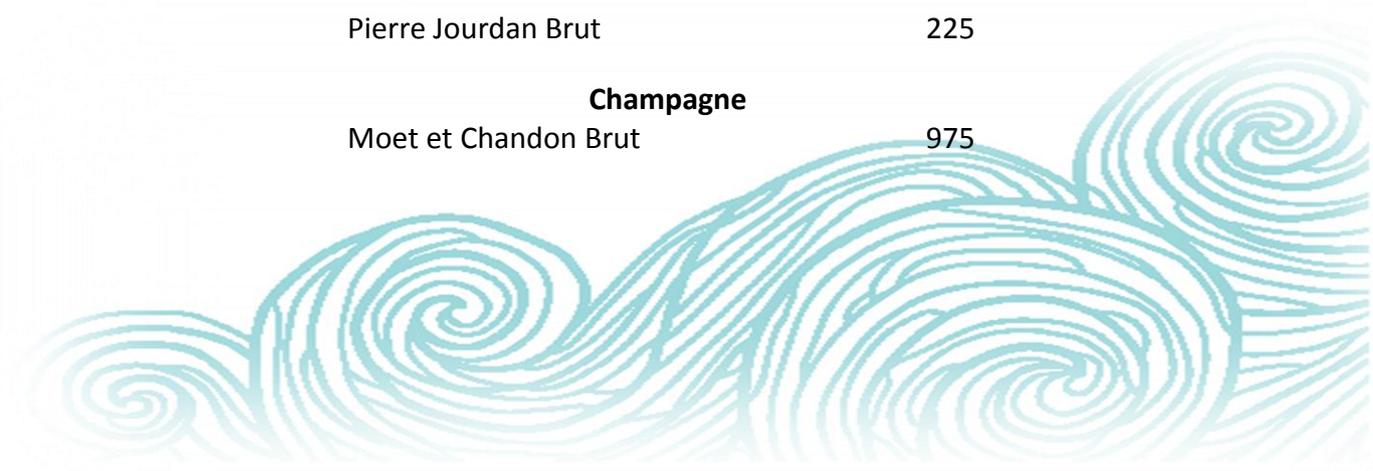
### Method Cap Classique

Pongratz 239

Pierre Jourdan Brut 225

### Champagne

Moet et Chandon Brut 975



## Starters

### **Marinated Olive bowl**

Bowl of mixed marinated olives 35

### **Char-grilled haloumi Cheese**

Traditional haloumi cheese grilled, then finished off on the open flame 39

### **Fingers of calamari steak**

Coated with seasoned breadcrumbs and deep fried, served with our basil pesto mayonnaise 49

### **Calamari**

Calamari tubes grilled and drizzled with lemon butter or peri peri 55

### **Seafood Soup**

Our signature seafood soup 45

### **Crispy Calamari Tentacles**

Lightly dusted with seasoned flour and deep-fried 49

### **Fresh Black Mussels**

Plump fresh mussels steamed in our secret creamy Napoli sauce *Or*  
steamed in white wine, garlic, basil and chilli 68

### **Falkland Island Calamari**

Tubes stuffed with prawns, skewered with capsicum and seasoned with a light peri peri  
and then char-grilled 68

### **Basil Pesto Prawns**

Char-grilled pesto prawns with honey roasted cherry tomatoes on savoury basmati  
Served with a sweet chilli and pineapple dipping sauce 65

### **Oysters**

Freshly Shucked oysters, done the old fashioned way – “au Natural” each 19



**Tempura Prawns**

Light and crispy prawns served with sweet chilli and pineapple dipping sauce 62

**Mezze Platter**

Grilled haloumi, crispy tentacles, marinated olives, grilled calamari tubes and fresh rolls 120

**Flamed chourizo**

Flamed chourizo sausage served with a spicy chutney 49

## *Salads*

**Garden salad**

A refreshingly simple salad of tomato, onion, cucumber and lettuce 45

**Greek Salad**

Traditional salad of lettuce, tomato, onion, cucumber, Danish feta and olives 59

**Calamari Salad**

Perfectly grilled calamari tubes and crispy tentacles with cherry tomatoes and feta 79

**Lentil & Feta Salad**

Fresh lentils and Danish feta 65

*Add Calamari* 25

**Tempura Prawn, Avo and Feta**

Light and crispy tempura prawns served on a bed of fresh greens 85

**Smoked Salmon salad**

Delicately smoked salmon with avo and capers on a bed of greens 85



## *Inspired by the sea*

### **The Ultimate Fish Burger**

Crispy battered fillet of fish on a fresh roll with our homemade tar tar and sweet chilli 69

### **Jacks Good ol' Fish and Chips**

Grilled or Beer battered (recommended), served with our home made tar tar 78

### **Gourmet Fish and Chips**

Fresh Kingklip fillets deep fried in beer batter, served on a bed of mash with a sweet chilli 95

### **Scrumptious Fish and Prawn Cakes**

Grilled and served on a bed of garlic, peas and corn infused mash with a sweet chilli and pineapple dipping sauce 98

### **Island Style Calamari**

Grilled calamari tubes served with our lemon butter or peri peri sauce 115

### **Calamari and Flamed Chourizo**

Grilled calamari and chourizo with roasted cherry tomatoes and peri peri sauce 135

### **Fresh Black Mussels**

Plump fresh mussels steamed in our secret creamy Napoli sauce *Or* steamed in white wine, garlic, basil and chilli 130

### **Catch of the Day**

Simply grilled served with either lemon butter sauce or Cajun spice  
180g – 99  
280g – 135  
350g – 160

### **Grilled Kingklip**

A delicate fillet of kingklip grilled with lemon butter sauce or Cajun spice  
180g – 108  
280g – 149  
350g – 179



## *Jack's signature seafood dishes*

### **Kingklip Cleopatra**

Seasoned with parmesan and panko breadcrumbs, grilled and served with a salsa of tomatoes, olives and capers.

159

### **Prawns Pardelle**

Butterflied tiger prawns grilled to perfection and topped with our chilli Napoli sauce.

189

### **Pacific Rim Fish and Prawn Curry**

Medium spiced curry with fresh fish pieces, prawns and vegetables served with basmati rice.

128

### **Char-grilled Tuna**

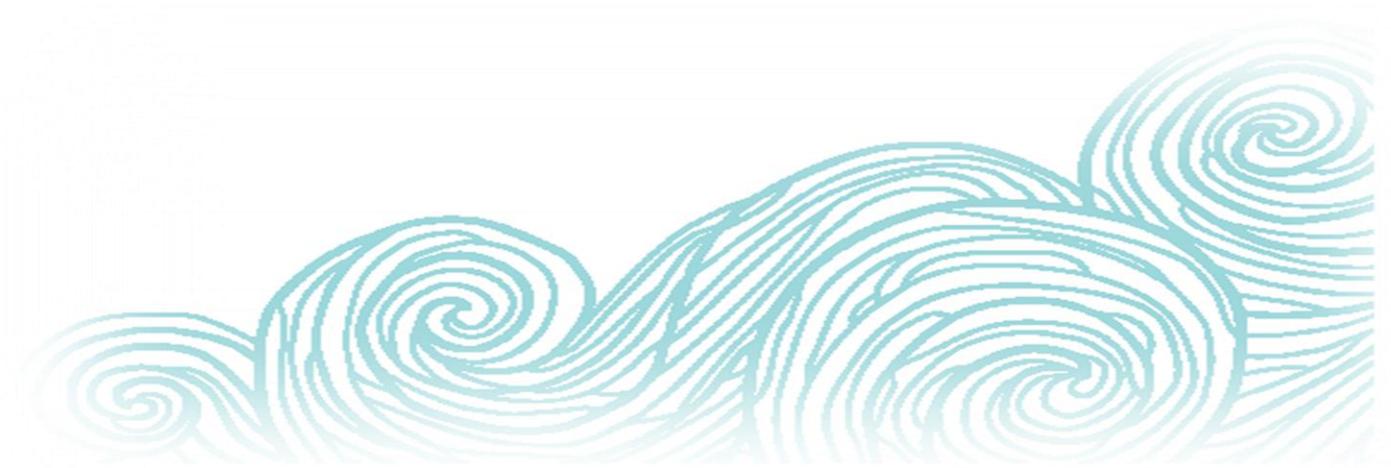
Done to your liking with a dressing of lime, coriander, mint and a hint of chilli, garnished with a seasoned prawn.

149

### **Fresh Norwegian Salmon Fillet**

Grilled, then poached in a prawn and seafood sauce.

175



## Shellfish

### **Prawns**

Succulent prawns butterflyed and grilled, served on a bed of basmati rice with your choice of lemon butter, peri peri or Jacks famous prawn sauce.

Try them flamed grilled for a different taste sensation.

<b>Medium</b> (10)	109
<b>Queens</b> (8)	149
<b>Kings</b> (6)	189

**Langoustines** (when available) SQ

**Crayfish** (when available) SQ



## Platters

### **Sailors Platter**

Fillet of fish, 4 medium prawns and calamari

139

### **Captains Platter**

Catch of the day or Kingklip, 6 medium prawns and calamari

169

### **Pirates Platter**

200g fillet steak, 6 medium prawns and calamari

189

### **Platter for 2**

2 pieces of 'Catch of the day' or kingklip, 12 medium prawns and calamari

320



## Combos

*Change fish fillet to catch of the day or kingklip add R30  
Change medium prawns to queen prawns add R30*

### **Fish & Calamari**

Fillet of fish and grilled calamari

105

### **Fish & Prawn**

Fillet of fish and 4 medium prawns

105

### **Prawn & Calamari**

Grilled calamari and 4 medium prawns

118

### **Surf and Turf**

200g fillet steak with 4 medium prawns

155

*All main meals served with a choice of chips, rice or salad*



## Grills

### **Rump**

Grilled to your liking served with your choice of sides

300g - 139

### **Fillet**

Grilled to your liking served with your choice of sauce

250g - 145

## Sauces

Brandy cream and peppercorn sauce

Monkey Gland Steak house sauce

Creamy Gorgonzola

*All main meals served with a choice of chips, rice or salad*



## Pastas

### **Napolitana**

Napoli sauce served with linguini pasta

68

### **Prawns Picante**

Prawns in a creamy Napoli sauce with fresh basil and a hint of chilli

85

### **Falklands Fiesta**

Grilled calamari and crispy tentacles with our homemade napoli sauce

85

### **Seafood Medley**

Fresh black mussels, calamari, fish and prawns with our homemade Napoli sauce with fresh basil and a hint of chilli

125

### **Pesto Pasta**

Basil pesto, honey roasted cherry tomatoes, feta and olive oil  
Add 4 medium prawns for R25

75

### **Smoked Salmon and Gorgonzola**

Smoked salmon in a creamy gorgonzola sauce

85



## Desserts

### **Crème Brûlée**

Enquire with your waitron about today's flavour

39

### **Panna cotta**

Enquire with your waitron about today's flavour

39

### **Affogato**

Vanilla ice cream served with an espresso and a shot of Amaretto

45

### **Ice cream and Chocolate Sauce**

Classic old favourite

29

### **Dom Pedros**

Whiskey, Frangelico or Kahlua

38

