

## 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

45

### Fingers of Calamari Steak

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

49

### Calamari

Falklands calamari tubes grilled and drizzled with lemon butter or peri peri sauce

65

### Seafood Soup

Our signature seafood soup

45

### Crispy Calamari Tentacles\*

Lightly dusted with seasoned flour and deep-fried

55

### Fresh Black Mussels\*

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

72

### 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

68

### Oysters\*

Freshly Shucked oysters, done the old fashioned way "au Naturelle" each 22

### Calamari-Chouriço Starter

Grilled Falklands calamari and chouriço with roasted cherry tomatoes and home-made peri peri sauce

69

### 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 ciabatta

130

### Flamed Chouriço

Flamed chouriço sausage served with a spicy home-made peri-peri sauce

49

**\*subject to availability**



# Salads

## Greek Salad

Traditional salad of lettuce, tomato, onion, cucumber, Danish feta and olives 65

## Calamari Salad

Perfectly grilled calamari tubes and crispy tentacles with cherry tomatoes and feta 85

## Lentil & Feta Salad

Fresh lentils and Danish feta 69  
Add Calamari 35

## Tempura Prawn, Avo and Feta

Light and crispy tempura prawns served on a bed of fresh greens 85  
Add extra 2 prawns 18

## Smoked Salmon salad

Delicately smoked salmon with avo and capers on a bed of greens 95

# Jack's Signature Seafood Dishes

## Kingklip Cleopatra

Seasoned with parmesan and panko breadcrumbs, grilled and served with a salsa of tomatoes, olives and capers 169

## Prawns Pardelle

Butterflied tiger prawns grilled to perfection and topped with our chilli Napoli sauce 199

## Pacific Rim Fish and Prawn Curry

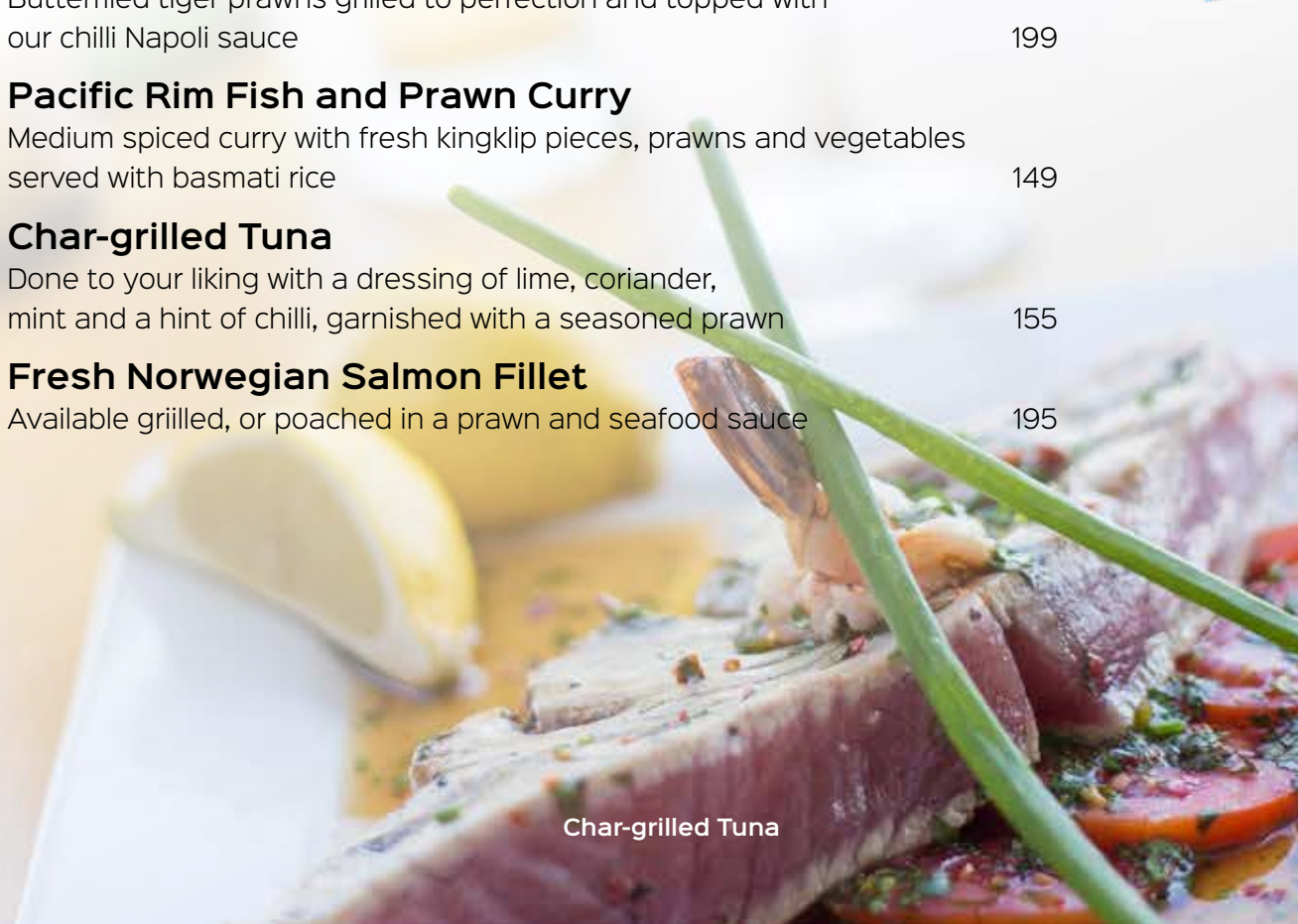
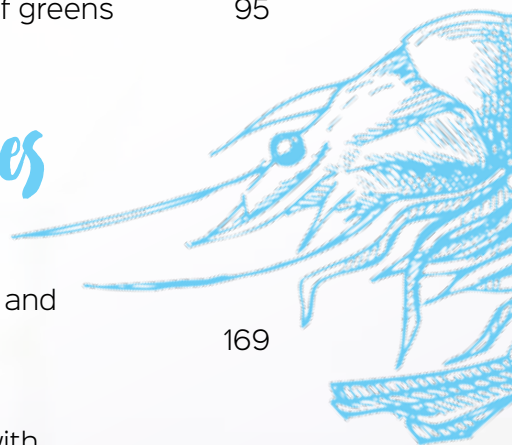
Medium spiced curry with fresh kingklip pieces, prawns and vegetables served with basmati rice 149

## Char-grilled Tuna

Done to your liking with a dressing of lime, coriander, mint and a hint of chilli, garnished with a seasoned prawn 155

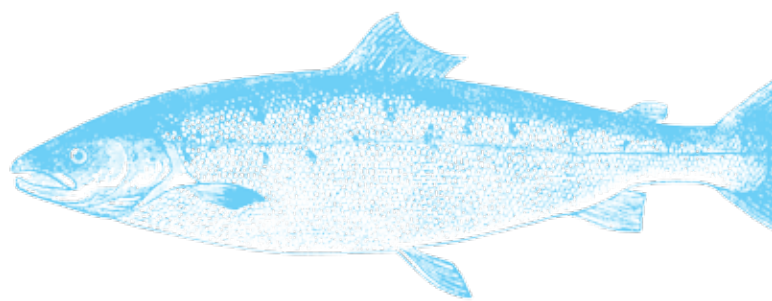
## Fresh Norwegian Salmon Fillet

Available grilled, or poached in a prawn and seafood sauce 195



Char-grilled Tuna

# 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

75

## Jack's Good ol' Fish and Chips

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

79

## Gourmet Fish and Chips

Beer-battered kingklip goujons served on a bed of mash

109

## Island Style Calamari

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

129

## Scrumptious Fish and Prawn Cakes

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

109

## Calamari and Flamed Chouriço

Grilled Falklands calamari and chouriço with roasted cherry tomatoes and home-made peri peri sauce

145

## Fresh Black Mussels

Plump fresh mussels steamed in our secret creamy seafood sauce or steamed in white wine, garlic, basil and chilli

139

## Catch of the Day

Simply grilled served with either lemon butter sauce or Cajun spice

200g

109

280g

139

350g

169

## Grilled Kingklip

A delicate fillet of kingklip grilled with lemon butter sauce or Cajun spice

220g

149

280g

169

## Grilled Sole

Sole grilled to perfection, with your choice of:

129

Burnt butter and capers

Cajun butter

Fresh lemon and black pepper



Fish & Prawn cakes



## Shellfish



### Jack's Famous Prawns

All prawns served on a bed of basmati rice with your choice of lemon butter, peri-peri or Jack's famous prawn sauce.

10 Grilled Medium Prawns	119
8 Grilled Queen Prawns	159
6 Grilled King Prawns	209

### Crayfish

(when available)

SQ

“ The sea  
Once it casts its net  
holds one in its soul  
forever. ”

- JACQUES COUSTEAU



Queen Prawns



## Platters

Served with chips, veg or salad.

### Sailors Platter

Fillet of hake, 4 medium prawns and calamari 155

### Captains Platter

Catch of the day or Kingclip, 6 medium prawns and calamari 199

### Pirates Platter

250g fillet steak, 6 medium prawns and calamari 199

### Platter for 2

2 pieces of 'Catch of the day' or kingclip, 12 medium prawns and calamari 385

### Jack's Delux Platter\*

2 crays, 10 queen prawns, calamari tentacles,  
10 mussels and 2 pieces of linefish 695

### Jack's Got Sole\*

Sole fillet, 6 prawns and calamari 185

**\*subject to availability**





## 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 hake and grilled Falklands calamari

125

### **Fish & Prawn**

Fillet of hake and 4 medium prawns

125

### **Prawn & Calamari**

Grilled calamari and 4 medium prawns

130

### **Surf & Turf**

250g fillet steak with 4 medium prawns

175

### **Sole & Calamari**

Calamari and grilled sole, served in your choice of lemon butter or peri-peri

159

### **Sole & Prawn**

Fillet of grilled sole, served with 4 medium prawns

159

### **Chicken & Prawn**

Grilled chicken fillet served with 4 medium prawns

125

### **Chicken & Calamari**

Grilled chicken fillet and calamari

125

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



**Prawn & Calamari Combo**

## Grills

### Rump

Grilled to your liking served with your choice of sauce  
300g

149

### Fillet

Grilled to your liking served with your choice of sauce  
250g

159

### Mozambique Chicken

2 chicken breasts basted in peri-peri

89

## Sauces

Brandy cream and peppercorn sauce

Monkey Gland Steak house sauce

Creamy Gorgonzola

All main meals served with a choice of chips, rice, veg 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

89

### Falklands Fiesta

Grilled calamari and crispy tentacles with our homemade napoli sauce

99

### Seafood Medley

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

135

### Pesto Pasta

Basil pesto, honey roasted cherry tomatoes, feta and olive oil

85

Add 4 medium prawns

25

### Smoked Salmon and Gorgonzola

Smoked salmon in a creamy gorgonzola sauce

99







## Desserts

### Crème Brûlée

Enquire with your waitron about today's flavour

45

### Panna cotta

Enquire with your waitron about today's flavour

45

### Affogato

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

45

### Ice cream and Chocolate Sauce

Classic old favourite

45

### Death by Brownie

Decadent deep-fried brownie nuggets filled with a gooey chocolate centre

59

### Dom Pedros

Whiskey, Frangelico or Kahlua

38

### Irish Coffees

Classic old favourite

36

A variety of coffees is available.



# Wine List



## Sauvignon Blanc

Ken Forrester Petit	39	125
Anura	45	139
Diemersdal	59	175
La Motte		195
Springfield Estate Life From Stone		259
Springfield Estate Miss Lucy		320

## Chardonnay

Anura	45	139
Diemersdal	59	175
De Wetshof Lime Stone Hill		210

## Chenin Blanc

La Capra		125
Simonsig	45	145
Saronsberg Earth In Motion		149

## Semi Sweet

Ken Forrester Petit	39	125
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## White Blend / Blush

Buitenverwachting Buiten Blanc		145
Pierre Jourdan Tranquille	45	149
Haute Cabriere Chardonnay Pinot Noir		229
Boschendal Chardonnay Pinot Noir		229

## Rosé

Ken Forrester Petit	45	129
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## Red Blend

Simonsig Cabernet Shiraz	45	155
Rupert & Rothschild Classique		390

## Merlot

Excelsior		165
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## Pinotage

Diemersdal		249
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# Wine List



## Method Cap Classique

Pierre Jourdan Brut

285

Simonsig Kaapse Vonkel Brut

320

## Prosecco

Colvendra Gran Brut

299

## Champagne

Moët & Chandon Brut

1150

