

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



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 kingclip 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 Kingclip

A delicate fillet of kingclip 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



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



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 Kingklip, 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 kingklip, 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
Change medium prawns to queen prawns

add R30
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



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.

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



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
---------------------	----	-----

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
---------------------	----	-----

Red Blend

Simonsig Cabernet Shiraz	45	155
Rupert & Rothschild Classique		390

Merlot

Excelsior		165
-----------	--	-----

Pinotage

Diemersdal		249
------------	--	-----

Wine List



Method Cap Classique

Pierre Jourdan Brut

285

Simonsig Kaapse Vonkel Brut

320

Prosecco

Colvendra Gran Brut

299

Champagne

Moët & Chandon Brut

1150