

SPECIALITY SUSHI

NEW STYLE SASHIMI (6 PIECES) 138  
Expertly cut slices of raw salmon and tuna, seared with garlic, coriander, sesame oil and soya sauce.

RAINBOW ROLL (8 PIECES) 115  
Crab California Roll, wrapped in salmon, tuna and avo, topped with mayo, caviar and sesame seeds.

NEW YORK ROLL (8 PIECES) 112  
Smoked salmon and cream cheese California roll, wrapped with smoked salmon and avo, topped with sesame seeds and mayo.

TIGER ROLL (8 PIECES) 112  
Prawn California roll wrapped with prawn and avo, topped with sesame seeds, caviar and a wasabi mayo.

RED DRAGON ROLL (8 PIECES) 115  
Spicy Tuna California roll wrapped with spicy tuna and avo, topped with sesame seeds and a sweet soya sauce.

TEMPURA CALIFORNIA ROLL (8 PIECES) 108  
Crab California Roll, deep fried in a light tempura batter, topped with mayo and sweet chilli sauce.

SALMON & PRAWN CRUNCH ROLL (8 PIECES) 118  
Salmon California roll, topped with panko prawns, spring onion and a citrus mayo.

PRAWN CRUNCH (8 PIECES) 112  
California roll filled with panko prawns, topped with mayo and a sweet chilli sauce.

SUSHI PLATTERS

ASSORTED SASHIMI PLATTER (9 PIECES) 189  
3pc Line Fish, 3pc Tuna, 3pc Salmon

SALMON SUSHI PLATTER (15 PIECES) 215  
8pc Salmon California Roll, 3pc Salmon Roses, 4pc Salmon Sashimi

CRUNCH/ TEMPURA PLATTER (12 PIECES) 175  
4pc Prawn Crunch, 4pc Tempura California Roll, 4pc Tempura Prawn Roll

COUNTRY LADY PLATTER (12 PIECES) 172  
Tuna: 3pc Sashimi, 2pc Nigiri, 3pc Roses, 4pc California Roll

NY CROUCHING TIGER  
HIDDEN DRAGON PLATTER (12 PIECES) 170  
4pc New York Roll, 4pc Tiger Roll, 4pc Red Dragon Roll

THE LOOKOUT DECK PLATTER (28 PIECES) 350  
6pc assorted Sashimi, 4pc Rainbow Roll, 6pc Maki, 4pc Tuna California Roll, 2pc Prawn Nigiri, 6pc Salmon Sandwich

OUR SUSHI IS FRESHLY PREPARED TO ORDER,  
YOUR PATIENCE IS APPRECIATED.

A SELECTION  
OF LARGER PLATTERS  
FOR OFFICE AND PRIVATE FUNCTIONS  
ARE AVAILABLE.

BREAKFAST MENU

TRADITIONAL  
SKIPPER'S BREAKFAST 89  
Eggs your way, crispy bacon, pork sausage, sautéed mushrooms, potato hash brown, roasted tomato, served with toast and preserves.

CREWMAN'S BREAKFAST 68  
Eggs your way, crispy bacon, roasted tomato, potato hash brown with toast and preserves.  
Add:  
Pork Sausage 20  
Minute Steak 38  
Traditional Fries 28

POACHED EGGS  
EGGS BENEDICT  
Poached eggs, Hollandaise sauce on toasted ciabatta with roasted tomato.  
With:  
Crispy Bacon 78  
Smoked Salmon 105

MUSHROOMS ON TOAST 68  
Poached Eggs, creamy mushrooms on toasted ciabatta with fresh rocket.

ANCHOVY TOAST 65  
Poached Eggs, anchovy herb butter on toasted ciabatta with a tomato salsa.

CROISSANTS  
FILLED CROISSANT  
Croissant filled with fluffy scrambled eggs and cream cheese.  
With:  
Crispy Bacon 78  
Smoked Salmon 95

FRENCH TOAST 75  
Our take on French toast, made with a croissant, with crispy bacon topped with Greek yoghurt and maple syrup.

BREAKFAST BOWLS  
BLT BREAKFAST BOWL 72  
Crispy bacon, sautéed baby spinach, roast tomato, topped with a poached egg, fresh avo and a creamy yoghurt relish.

MAPLE MUESLI & BANANA SPLIT BOWL 68  
Homemade toasted muesli and nuts, Greek yoghurt, sliced banana with drizzled honey.

BREAKFAST SERVED  
MONDAY - FRIDAY  
10H00 - 12H00  
SAT, SUN & PUBLIC HOLIDAYS  
09H00 UNTIL 12H00

PLEASE NOTE:  
ALL WEIGHTS OF MENU ITEMS ARE APPROXIMATE  
UNCOOKED WEIGHTS. FISH MAY CONTAIN BONES.  
SOME MEALS MAY CONTAIN SESAME SEEDS OR NUTS.

THE  
LOOKOUT  
HOUT BAY

MENU

THE LOOKOUT HOUT BAY  
QUAYSIDE HOUT BAY HARBOUR  
TEL: 021 790 0900  
www.LookoutHoutBay.co.za

SUSHI BAR MENU

SALMON ROSES (3 pieces) 68  
TUNA ROSES (3 pieces) 62  
TEMPURA PRAWNS (3 per portion) 58

SALADS 78 / 72  
SEARED SALMON / TUNA  
Seared spicy Salmon or Tuna with mixed salad leaves, avo, sesame seeds and a wasabi mayo dressing.

CRAB STICKS 68  
Sliced Crab Sticks with mixed salad leaves, avo, sesame seeds and a Japanese mayo dressing.

A LA CARTE  
SASHIMI - EACH

Expertly sliced pieces of raw fish.  
Salmon 30  
Tuna 30  
Local Fish (Cape Salmon, Yellowtail) 29

NIGIRI - 2 PIECES  
Expertly sliced pieces of raw fish, presented on sushi rice.  
Salmon or Tuna 55  
Prawn or Local Fish 52

CALIFORNIA ROLLS - 8 PIECES  
Avo, cucumber and your choice of raw fish or vegetable, rolled in sushi rice and a seaweed sheet, topped with sesame seeds.  
Salmon or Tuna 102  
Prawn or Local Fish 90  
Vegetarian 75

FASHION SANDWICHES - 4 PIECES  
A sushi rice sandwich filled with your choice of raw fish or vegetable, covered with Japanese mayonnaise.  
Salmon or Tuna 78  
Prawn or Local Fish 75  
Vegetarian 70

MAKI ROLLS - 6 PIECES  
Your choice of raw fish or vegetable wrapped in sushi rice and a seaweed sheet.  
Salmon or Tuna 65  
Prawn, Crab or Local Fish 62  
Avocado 60

HAND ROLLS - 1 PIECE  
Avo, cucumber and your choice of raw fish or vegetable, wrapped into a seaweed cone, filled with sushi rice.  
Salmon or Tuna 70  
Prawn or Local Fish 65  
Vegetarian 60

EXTRAS

JAPANESE MAYO 10  
PICKLED GINGER 10  
WASABI 8  
SWEET CHILLI 8

UNFORTUNATELY NO CHEQUES ACCEPTED.  
ALL MAJOR CREDIT CARDS WELCOME.  
PRICES INCLUDE VAT.  
SERVICE CHARGE NOT INCLUDED.



STARTERS

**FOCACCIA BREAD**  
Thin crusted focaccia pizza bread baked in our wood fired oven with:  
- Freshly chopped garlic and extra virgin olive oil  
- Caramelized onions and Parmesan cheese  
- Danish feta and sliced black calamata olives

**GAMBAS PIL PIL**  
Pan fried prawns in chilli, garlic and lemon.

**ASIAN STYLE FISH CAKES**  
Golden Asian style fish cakes, with coriander and sweet chilli sauce.

**GRILLED PORTUGUESE SARDINES**  
Grilled sardines topped with a tomato peri-peri sauce, served with a squeeze of fresh lemon.

**PATAGONIAN SQUID**  
Pan fried Patagonian squid tubes and heads, with garlic and lemon, served with garlic aioli.

**TIAN OF PRAWNS**  
Crumbed Panko prawns with a tian of tomato, salad onions and avocado pear, with a sweet balsamic reduction, served with a sweet chilli sauce.

**CHILLI POPPERS**  
Jalapeno chillies stuffed with cream cheese, lemon zest and coriander, deep fried in a tempura batter.

SALADS

**TWISTED GREEK**  
Creamy feta, pimento stuffed green olives, salad onions, cherry tomatoes with crispy greens and a lemon and garlic vinaigrette.

**CALAMARI & CHORIZO SALAD**  
Patagonian calamari tubes pan fried with spicy chorizo sausage, olive oil, lemon and chilli, set on a bed of crispy greens.

**CHICKEN, BACON AND AVO SALAD**  
Crispy salad greens topped with grilled chicken breast strips, streaky bacon and avocado pear, with a honey mustard vinaigrette.

**ASIAN TUNA**  
Marinated tuna steak strips with ginger, chilli and coriander, set on salad herbs and greens, with an Asian dressing.

**SMOKED SALMON**  
Smoked salmon, avocado pear, salad onions with rocket, capers and a lemon and dill vinaigrette.

**ROASTED BUTTERNUT AND BLUE CHEESE**  
Roasted butternut, caramelized onions, blue cheese crumbs, pumpkin seeds, with crispy greens and a sweet balsamic dressing.

**SPICY BEEF SALAD**  
Spicy beef strips, salad greens, coriander and sesame seeds with a chilli and lime dressing.

ADDITIONAL SIDES

**SIDE GARDEN SALAD / VEG OF THE DAY**  
**TRADITIONAL FRIES / SAVOURY RICE**  
**ROSEMARY & GARLIC BABY POTATOES**  
**SWEET POTATO FRIES**  
**SIDE CRISPY ONION RINGS**  
**SAUCES**  
Mushroom, Pepper, Tomato Peri Peri, Lemon Thyme.

COASTAL TREASURES

**FISH AND CHIPS**  
A Houf Bay classic, local fresh fillet of hake, deep fried in a light batter, with tartar sauce.

**CATCH OF THE DAY**  
Freshly caught fillet of linefish, lightly seasoned and grilled to perfection, with lemon thyme butter.  
- CAJUN STYLE with a mango salsa

**LOOKOUT CALAMARI**  
Our tender calamari, available in 2 styles:  
- Calamari rings dusted in seasoned flour and flash fried.  
- Calamari steak grilled with garlic and lemon butter.

**KINGKLIIP**  
Fillet of firm, fresh local kingklip, lightly seasoned and grilled, with lemon thyme butter.

**TUNA STEAK**  
Fresh Yellowfin tuna steak, lightly seared, available in 3 styles:  
- Cherry tomato, chilli, lime and coriander salsa.  
- Crushed black pepper crust and sweet soy sauce.  
- Toasted sesame seeds and wasabi mayo.

**NORWEGIAN SALMON KEBABS**  
Grilled Norwegian salmon kebabs marinated in teriyaki sauce.

IN THE SHELL

**MUSSELS**  
Fresh steamed local black mussels, available in 3 styles:  
AU NATURAL - Fresh herbs, chilli, onion and white wine.  
AL POMODORA - A tomato, chilli and coriander sauce.  
BUERRE BLANC - A creamy white wine and garlic sauce.

**PRAWN PAN\* (350GRM)**  
Pan fried succulent prawns - "The Lookout's Favourite" with lemon thyme butter.

**PRAWNS PERI PERI\* (350GRM)**  
Pan fried prawns in a punchy tomato peri-peri sauce.

**LANGOUSTINES (350GRM)**  
Sweet and succulent langoustines butterflied and grilled.

**CRAYFISH\* (350 - 400GRM)**  
Local rock lobster butterflied and grilled to enhance the natural fine flavour.  
\* SHELLFISH SUBJECT TO AVAILABILITY AND ARE PORTIONED BY WEIGHT, SIZE MAY VARY.

SEAFOOD PLATTERS

**FIRST MATE'S SEAFOOD PLATTER**  
Deep fried hake and flash fried calamari rings, (6) creamy mussels and (6) prawns, with choice of starch.

**CAPTAIN'S SEAFOOD PLATTER**  
Grilled line fish, flash fried calamari rings, (6) creamy mussels and (6) prawns, with choice of starch.

**SEAFOOD DELUXE PLATTER** FOR ONE 495 / FOR TWO 815  
Grilled line fish, seared tuna steak, flash fried calamari rings (8) creamy mussels and (8) prawns, (1) butterflied crayfish with choice of starch.



THE DECK COMBOS

**HAKE & CALAMARI**  
Local fillet of deep fried hake with tender flash fried calamari.

**CALAMARI & PRAWNS**  
Tender calamari dusted in seasoned flour and flash fried with ½ dozen pan fried succulent prawns.

**LINE FISH & MUSSELS**  
Grilled fillet of fresh line fish with mussels in a creamy white wine and garlic sauce.

**PORK RIBS & PRAWNS**  
Stack of tender pork loin ribs with ½ dozen pan fried succulent prawns.

**PORK RIBS & CALAMARI**  
Stack of tender pork loin ribs with tender flash fried calamari.

MEAT & POULTRY

**CAFÉ DE PARIS STEAK**  
Matured sirloin steak flame grilled to order served with a Café de Paris butter.

**PEPPERED FILLET MADAGASCAR**  
Pepper encrusted fillet of beef, flame grilled to order with a Madagascar pepper sauce.

**PORK RIBLET STACK** HALF 165 / FULL 195  
A stack of tender pork riblets, flame grilled with a sticky Hoisin basting sauce.

**BUTTER CHICKEN**  
Chicken breast cooked in our house sauce of butter, spices, tomato and ginger garlic mix, garnished with fresh coriander.

FLAME GRILLED BURGERS

**CAJUN CHICKEN BURGER**  
Flame grilled chicken breast dusted in Cajun spice, stacked on a toasted sesame seed bun, garnished with lettuce, tomato, salad onions and a ranch dressing.

**THE DECK BBQ BEEF BURGER**  
House made ground beef burger patty, flame grilled to order, with our BBQ basting, stacked on a toasted sesame seed bun, garnished with lettuce, tomato, pickles and salad onions.

**PORK RIB BURGER**  
Deboned pork rib burger, flame grilled with our house BBQ basting, stacked on a toasted sesame seed bun, garnished with lettuce, tomato and salad onions.

**DDB (DELUXE DECK BURGER)**  
Choose from either a ground beef OR chicken breast burger, flame grilled to order, with streaky bacon, melted cheese and onion jam, stacked on a toasted sesame seed bun, garnished with lettuce, tomato, pickles and salad onions.

**SPICY GUACAMOLE BURGER**  
House made ground beef burger patty, flame grilled to order, with spicy guacamole, streaky bacon and melted cheese, stacked on a toasted sesame seed bun, garnished with lettuce, tomato and salad onions.

WOOD FIRED PIZZAS

**SEA BREEZE**  
Bacon, feta and caramelized onions.

**WHISTLE BUOY**  
Feta, cherry tomatoes and basil pesto.

**COUNTRY LADY**  
Smoked chicken breast, camembert and cranberry sauce.

**HARBOUR MASTER**  
A selection of fresh seafood, fresh tuna, mussels, calamari and prawn meat,

**CLUBHOUSE**  
Bacon, chicken breast, red onion and sliced tomato.

**MISTICO LAMB**  
Ground lamb with feta, garlic, rosemary and tzatziki.

**SPANISH ARMADA**  
Spicy chorizo sausage and calamari tubes.

**BAREFOOT**  
Mozzarella, tomato and fresh herbs. (Margherita)

**LAND LOVERS'**  
Pulled pork, BBQ sauce and mushrooms.

**WINDWARD SIDE**  
Strips of beef, garlic and chilli, with Jalapeno peppers and mushrooms.

**FOUR SEASONS**  
Italian salami, asparagus spears, mushrooms and sliced olives.

**TAN LINE**  
Gypsy ham and mushrooms. (Regina)

**HOKULEA**  
Gypsy ham and pineapple. (Hawaiian)

**GLUTEN FREE BASES AVAILABLE**

DESSERTS

**SOFT SERVE SUNDAES**  
Soft serve ice cream available in 3 styles:  
- Choc Nut  
- Caramel Fudge  
- Strawberry Coulis

**VANILLA POD CRÈME BRÛLÉE**  
Baked vanilla custard served cold with a caramelized sugar topping.

**APPLE & BERRY CRUMBLE**  
Stewed apples with seasonal berries, topped with a golden crumble.

**CHOCOLATE BROWNIE**  
Moist chocolate brownie made with dark chocolate and pecan nuts.

**BAKED LEMON CHEESE CAKE**  
Baked lemon cheese cake served with a fruit coulis.

**MALVA PUDDING**  
Homemade baked sponge pudding, with a sticky toffee sauce.