



MENU

OYSTERS

R16⁵⁰ EACH ALL DAY
EVERYDAY

HOME OF THE FINEST OYSTERS
IN CAPE TOWN.

T&C's Apply – Eat In Only, Subject to Availability.

CLASSIC SUSHI

SASHIMI - EACH 45
Salmon or Tuna
OR 6 Slices 200

NIGIRI - 2 PIECES 75
Salmon, Tuna or Prawn

CALIFORNIA ROLLS - 8 PIECES 130
Salmon, Tuna, Prawn or Vegetarian

MAKI ROLLS - 6 PIECES 85
Salmon, Tuna, Prawn or Vegetarian

CLASSIC ROSES - 3 PIECES 110
Salmon or Tuna

EXTRAS

JAPANESE MAYO 25
WASABI 25
PICKLED GINGER 25
SWEET CHILLI 25

SIGNATURE SUSHI

PRAWN TIGER ROLL (8 PIECES) 140
Prawn roll wrapped with prawns and avo, topped with sesame seeds, caviar and wasabi mayo.

RED DRAGON ROLL (8 PIECES) 155
Spicy tuna California roll wrapped with spicy tuna and avo, topped with sesame seeds and a sweet soya sauce.

SALMON BOMBS (4 PIECES) 145
Tempura battered salmon and avo bites, with sriracha cream cheese, drizzled with spicy dynamite sauce, sweet soya sauce and chopped spring onions.

SEARED SASHIMI SALMON SALAD 185
Seared salmon sashimi, cucumber, carrots, salad greens, spring onions, seven spice and our special wasabi dressing.

TUNA CRUNCH (8 PIECES) 150
California roll filled with tempura tuna, topped with mayo and sweet chilli sauce.

DYNAMITE PRAWN ROLL (8 PIECES) 145
Tempura prawn, avo and cucumber roll, topped with red caviar and a sriracha mayo.

ULTIMATE RAINBOW ROLL (8 PIECES) 160
Salmon and tuna roll, wrapped with salmon, tuna and avo, topped with mayo, caviar and sesame seeds.

TEMPURA SALMON ROLL (8 PIECES) 150
Salmon California roll, deep fried in a tempura batter, topped with mayo, caviar, sesame seeds and a sweet chilli sauce.

ROCK SHRIMP ROLL (8 PIECES) 165
Salmon roll topped with tempura prawns, spring onion and a citrus mayo.

SUSHI PLATTERS

TEMPURA 4X4 PLATTER (16 PIECES) 325
4pc Rock Shrimp Roll, 4pc Tempura Salmon Roll, 4pc Tuna Crunch Roll, 4pc Dynamite Roll.

SALMON CLASSIC PLATTER (16 PIECES) 355
3pc Salmon Sashimi, 4 pc Salmon California Roll, 6 pc Salmon Maki, 3pc Salmon Nigiri.

THE LOOKOUT PLATTER (16 PIECES) 415
2pc Tuna Sashimi, 2pc Salmon Sashimi, 3pc Tuna Nigiri, 3pc Salmon Nigiri, 6pc Veg Maki.

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

STARTERS

FOCACCIA BREAD

Thin crusted focaccia style pizza bread, baked in our wood fired pizza oven:

- Freshly chopped garlic, fresh herbs and olive oil 75
- Caramelized onions and Parmesan cheese 85
- Danish feta and sliced black pitted olives 95

PRAWN COCKTAIL 'OCEAN'S 11'

De-shelled plump prawns, with our house Marie Rose dressing, set on diced avocado and shredded lettuce, with squeezed lemon. 145

CALAMARI

Starter portion of tender, flash fried calamari rings, or grilled calamari strips, served with tartare sauce. 125

GAMBAS PIL PIL

Our take on the Spanish dish of pan fried prawns in the shell, with garlic, chilli and lemon. 155

WEST COAST MUSSELS

Starter portion of freshly steamed local black mussels, with a creamy white wine and garlic sauce. 130

TATAKI

Lightly seared tuna or salmon (SUBJECT TO AVAILABILITY) served with a Ponzu sauce. 150

SALADS

GREEK SALAD

Small 80 / Table 145
Creamy feta, calamata type olives, salad onions, cherry tomatoes with crispy salad greens and house dressing.

CHICKEN, BACON AND FETA SALAD

155
Crispy salad greens, cherry tomatoes, cucumber and salad onions topped with grilled chicken breast strips, streaky bacon and Danish feta, with our house vinaigrette dressing.

AVO, APPLE AND CORIANDER SALAD

140
Crunchy apple, fresh cucumber, crispy little gem leaves and creamy avocado, dressed in a coriander and lime mayonnaise.

- Creamy Feta Add 28
- Smoked Salmon Trout Add 85

SQUID AND CHORIZO SALAD

165
Pan-fried Patagonian squid tubes and tentacles, with chorizo, salad onions, cherry tomatoes, crispy salad greens and house dressing.

ADDITIONAL SIDES

48
House Slaw / Veg of the day
Traditional Fries / Savoury Rice
Crispy Onions

FRESHLY CAUGHT

A fillet of local fresh fish – Subject to availability.

LOCAL FRESH HAKE

Fillet of freshly caught local hake, fried in a golden batter or lightly seasoned and grilled.

- Standard Cut – Classic ‘Fish & Chips’ (200g) 170
- Premium Cut – Grilled Fillet (250g) 195

LINE FISH FILLET 315

Fresh catch of the day.

- Cajun Style with a mango salsa Add 35

TUNA STEAK 295

Fresh Yellowfin Tuna Steak, lightly seared to order.

- Japanese Style with toasted sesame seeds, teriyaki sauce, and wasabi mayo Add 35

KINGKLIP FILLET 330

An extremely tasty local fish with firm white meat.

COASTAL TREASURES.

SEAFOOD CIOPINNO 280

Our take on a hearty tomato based seafood stew, with fresh fish goujons, mussels, prawns and calamari.

LOCAL BLACK SHELL MUSSELS 225

Steamed fresh local black shell mussels, in a creamy garlic and white wine sauce. Can also be prepared ‘Au Natural’

PAN FRIED PRAWNS (350g) 365

Pan fried succulent prawns - ‘The Lookouts Favourite’ with lemon herb butter.

- Peri Peri Style with a punchy tomato peri peri sauce Add 35
- (SHELLFISH SUBJECT TO AVAILABILITY AND ARE PORTIONED BY WEIGHT, SIZE MAY VARY).

LOOKOUT CALAMARI

FRIED CALAMARI 215

Calamari rings lightly dusted in seasoned flour and flash fried, served with tartare sauce.

GRILLED CALAMARI 235

Calamari steak strips, grilled with lemon and herb butter, served with tartare sauce.

CAJUN SQUID 270

Cajun style pan-fried Patagonian squid tubes and tentacles, served with a lemon and basil aioli.

THE DECK COMBOS

FISH & CALAMARI COMBO 295

Deep fried tail piece of fresh hake with tender flash fried calamari rings.

CALAMARI & PRAWNS COMBO 335

Tender flash fried calamari rings with ½ dozen pan fried succulent prawns.

PORK RIBS & CALAMARI COMBO 315

Half portion of tender BBQ pork ribs with tender flash fried calamari rings.

SEAFOOD PLATTERS

HOUT BAY SEAFOOD PLATTER 415

Fried hake tail, calamari rings and creamy black mussels.

- Upsize: Extra standard cut hake portion Add 105

CHAPMAN'S SEAFOOD PLATTER 535

Fried hake fillet, calamari rings, creamy black mussels and ½ dozen succulent prawns.

- Upsize: Extra premium cut hake portion Add 145

SENTINAL SEAFOOD PLATTER 785

Grilled line fish fillet, Cajun squid, calamari rings, creamy mussels and ½ dozen prawns.

- Upsize: Extra portion line fish fillet Add 265

LLANDUDNO SEAFOOD PLATTER 995

Seared tuna steak, grilled kingklip, Cajun squid, steamed mussels and a dozen prawns.

- Upsize: Extra portion tuna steak or kingklip Add 275

- Crayfish Tails (180g) Add 375

(ADD GRILLED CRAYFISH TAILS TO ANY PLATTER OR ANY MAIN COURSE.

SIZE MAY VARY, SUBJECT TO AVAILABILITY)

MEAT & POULTRY

BBQ PORK SPARE RIBS 400g 245 / 800g 360

Tender pork ribs, flame grilled with our house basting sauce.

BUTTER CHICKEN 235

Chicken fillet cooked in our house sauce of butter, spices, tomato, ginger and garlic, garnished with fresh coriander.

PEPPER FILLET MADAGASCAR 365

Fillet of beef tenderloin, flame grilled to order, with a creamy Madagascan pepper sauce.

BURGERS

All our burger are served on a toasted sesame seed bun, garnished with lettuce, sliced tomato, salad onions and pickles.

THE DECK BBQ BEEF BURGER 160

House made ground beef burger patty, flame grilled to order, with our house basting sauce.

CAJUN CHICKEN BURGER 145

Flame grilled chicken breast fillet, dusted with Cajun spice, with creamy ranch dressing.

DDB (DELUXE DECK BURGER) 185

Choose from either, beef patty or chicken breast fillet, flame grilled to order, with streaky bacon, melted cheese and onion jam.

NAKED LEAF BURGER 155

Flame grilled mushroom and lentil burger patty, with sriracha mayo and onion jam.

SLICED AVO 28

Add sliced avocado to any burger.

WOOD FIRE PIZZAS

SEA BREEZE 155

Bacon, feta and caramelized onions.

HARBOUR MASTER 175

A selection of fresh seafood: tuna and/or line fish, mussels, calamari and prawn meat.

AHOY MATEY 140

Tikka chicken masala, topped with red onion, yoghurt and coriander.

CLUBHOUSE 165

Bacon, chicken breast, red onion and sliced tomato.

BAREFOOT 115

Mozzarella, tomato and fresh herbs. (Margherita)

BUSSOLA 140

Anchovies, olives, capers and cherry tomatoes.

TAN LINE 145

Gypsy ham and mushrooms. (Regina)

HOKULEA 135

Gypsy ham and pineapple. (Hawaiian)

WHISTLE BUOY 140

Feta, cherry tomatoes and basil pesto.

SPANISH ARMADA 155

Spicy chorizo sausage and calamari strips.

LAND LOVERS 155

BBQ sauce, pork ribs and mushrooms. (No tomato base)

MEAT RAIL 165

Meat eaters delight, bacon, salami and ham.

GLUTEN FREE BASES AVAILABLE Add 45

DESSERTS

CHOC NUT SUNDAE 95

Vanilla soft serve sundae, with nib nuts and a decadent chocolate sauce.

MANGO COCONUT PANNA COTTA 75

Creamy coconut and tropical mango, silky smooth panna cotta.

CHOCOLATE BROWNIE 80

Moist, gooey dark chocolate brownie with pecan nuts

BAKED LEMON CHEESE CAKE 90

Baked lemon cheese cake served with a mixed berry coulis.

VANILLA POD CRÈME BRULEE 75

Baked vanilla custard served cold with a caramelised sugar topping.

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