

THE DECK SEAFOOD PLATTERS
COMBO'S & BASKETS

PLATTERS

FISHERMAN’S SEAFOOD PLATTER	175
Deep fried hake, tender deep fried calamari rings, steamed mussels and black tiger prawns.	
FIRST MATE’S SEAFOOD PLATTER	195
Grilled line fish, tender deep fried calamari rings, steamed mussels, and black tiger prawns.	
CAPTAINS’ SEAFOOD PLATTER	245
Grilled line fish, tender deep fried calamari rings, Cajun calamari strips, steamed mussels and black tiger prawns.	
SEAFOOD DELUXE PLATTER	for one 395
Grilled line fish, tender deep fried calamari rings, Cajun calamari strips, steamed mussels, LM prawns and crayfish.	
	for two 650

COMBO'S

STEAK & PERI-PERI PRAWNS	175
BBQ SPARE RIB & PRAWNS	155
STEAK & DEEP FRIED CALAMARI	160
SOLE & PRAWNS	175
LINE FISH & DEEP FRIED CALAMARI	145

BASKETS

LOOKOUT CALAMARI	58
Deep fried tender rings served with sauce tartare.	
HAKE FINGERS	56
Hake goujons dusted in seasoned flour and deep fried.	
CRUMBED PRAWNS	68
Deep fried crumbed prawn tails served with a chilli dip.	
BBQ BEEF CHIPOLATAS	56
Cocktail beef sausages served with BBQ sauce.	
CHICKEN STRIPS	55
Strips of chicken breast, crumbed and deep fried served with a chilli mayo.	

DESSERT

VANILLA POD CRÉME BRULÉE	42
Baked vanilla custard served cold with a caramelized sugar topping.	
APPLE & RHUBARB CRUMBLE	40
Caramalised apple and rhubarb crumble, individually baked, topped with crème fraiche.	
CHOCOLATE BROWNIE	39
Moist chocolate brownie made with dark chocolate and pecan nuts.	
BAKED LEMON CHEESE CAKE	38
Baked lemon cheese cake served with a fruit coulis.	
STRAWBERRY PAVLOVA	40
Sticky centred meringue topped with mascarpone and fresh strawberries.	
ICE CREAM & HOT CHOCOLATE SAUCE	36
Creamy vanilla ice cream with homemade chocolate sauce.	
CHOCOLATE NEMISIS	45
Part cake, part mousse, 100% decadent, dark delicious and totally irresistible for the choc-aholic	

BREAKFAST

CAPTAIN’S BREAKFAST	60
Choice of two fried, scrambled or poached eggs with crispy bacon, beef sausage, mushrooms, grilled tomato, toast and preserves.	
SKIPPER’S BREAKFAST	52
Poached eggs, smoked kippers with a fresh herb butter.	
EGGS BENEDICT	54
Poached eggs, smoked ham set on a toasted English muffin topped with a hollandaise sauce.	
SALMON BENEDICT	62
Poached eggs, smoked salmon set on a toasted English muffin topped with a hollandaise sauce.	
DECK HAND’S BREAKFAST	45
Choice of two fried, scrambled or poached eggs with crispy bacon, grilled tomato, toast and preserves.	
MERMAID’S BREAKFAST	48
Delicious sweetcorn pancakes with crispy bacon and maple syrup.	
GO FIGURE	42
Muesli, yoghurt and selection of fresh fruit.	
LOOKOUT DECK FOUR EGGS OMELETTE	55
A Spanish style folded omelette with a choice of two fillings:	
- Mushrooms	
- Bacon	
- Cheese	
- Smoked ham	
- Fresh tomato	
- Onions	
THE LIGHTHOUSE BREAKFAST	68
Choice of two fried, scrambled or poached eggs, boerewors, minute steak, crispy bacon, grilled tomato, chips, toast and preserves.	

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. Unfortunately no cheques accepted, all major credit cards welcome.
Prices include VAT. Service charge not included.



MENU

The Lookout Deck
Quayside Hout Bay Harbour
Tel: 021 790 0900 • www.thelookoutdeck.co.za

APPETIZERS

LIVE OYSTERS

Live oysters from the tanks in our Sushi & Oyster Bar, shucked to order, served cold on crushed ice.

1	Medium Oyster	16
6	Medium Oysters	95
12	Medium Oysters	185

BLOODY MARY OYSTER SHOT 28

Take an oyster, put it in a shot glass, add a little cocktail sauce and a shot of Vodka, then drink it like a shooter... really refreshing!

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

32
36
42

CHEF'S SOUP OF THE DAY 36

Depending which way the wind's blowing.

SEAFOOD CHOWDERS

A potato based wholesome chunky seafood soup with:
- Crab and Clam
- Prawn and Sweetcorn

42
52

SALMON FISH CAKES 49

Deep fried golden brown fish cakes, made from potato, smoked salmon, line fish and fresh herbs.

GRILLED PORTUGUESE SARDINES 48

Grilled sardines brushed with peri-peri and a squeeze of fresh lemon.

ORIENTAL DUCK SPRING ROLLS 50

Crispy home made spring rolls filled with roast duck meat, Chinese plum sauce, julienne vegetables and oriental spices.

TIAN OF PRAWNS 52

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

SALADS

TWISTED GREEK 54

Creamy feta, pimento stuffed green olives, with salad onions and cherry tomatoes, set on crispy greens, with a creamy garlic dressing.

CALAMARI & CHOURICO 60

Patagonia calamari tubes pan fried with spicy chourico sausage, olive oil, lemon and chilli, set on a bed of dressed baby spinach.

'SEAZAR' 58

Traditional Caesar salad with cos lettuce and an anchovy dressing topped with:
- Crispy Bacon
- Grilled Chicken Breast

62

SMOKED SALMON AND ROCKET 75

Franschhoek smoked salmon with avocado pear, set on a bed of fresh rocket leaves, dressed with olive oil and balsamic vinegar.

ROASTED BUTTERNUT AND BLUE CHEESE 56

Slow roasted butternut, crumbled blue cheese and toasted pumpkin seeds, set on crispy greens, with a sweet balsamic dressing.

THAI CHICKEN AND NOODLE 58

Grilled chicken breast marinated in coriander, ginger and chilli, with egg noodles, set on crispy greens, with a Thai dressing.

COASTAL TREASURES

FISH AND CHIPS 75

Fresh hake deep fried in a light and crispy batter, served with a tartare sauce.

GRILLED CATCH OF THE DAY

Freshly caught line fish fillet, lightly seasoned and simply grilled to perfection, served with a fresh herb butter. Our Catch of the Day varies from day to day.

- Angelfish, Yellowtail OR Dorado (green) 105

- Cape Salmon OR Cob (orange) 120

GRILLED CALAMARI STEAK 89

Tender calamari steaks grilled and served in a choice of 4 styles:

- Fresh herbs, garlic and lemon
- Fragrant chilli and orange butter
- Mild peri-peri, tomato and garlic
- Cajun spice and paprika

GRILLED KINGKLIP 125

Fillet of fresh, firm white local kingklip grilled, served with a fresh herb butter.

SEARED TUNA STEAK 130

Fresh tuna steak, lightly seared, best served underdone with:

- Cherry tomato, chopped chilli and lime salsa
- Crushed black pepper crust and a soy marinade
- Toasted sesame seeds and a wasabi cream sauce

GRILLED SOLE 135

A delectable fleshy fish lightly seasoned and grilled to perfection, served with a fresh herb butter.

IN THE SHELL

MUSSELS MARINIERE

Fresh steamed local black mussels, available in 3 styles:

AU NATURAL - A light bullion of herbs, chilli, onion and white wine 82

BUERRE BLANC - Creamy white wine sauce with fresh garlic 86

THAI CURRY - Creamy Thai green curry sauce 88

MADRAS CRAB CURRY 140

Crab claw meat cooked in a fragrant hot and spicy Indian curry, garnished with fresh coriander and toasted almonds.

PINT O PRAWNS (380gmr) 135

Pan fried black tiger prawns - "The Deck's Favourite".

PRAWNS PERI-PERI (380gmr) 155

Black tiger prawns pan fried in a punchy peri-peri sauce.

LM PRAWNS - QUEEN SIZE (350gmr) 235

Sweet and succulent Mozambique prawns butterfried and grilled.

CRAYFISH (350-400gmr) 285

Local rock lobster butterfried and grilled to enhance the natural fine flavour.

OUR TREASURES ARE
SERVED WITH CRUSHED POTATO,
CHIPS OR SAVOURY RICE
AND SEASONAL VEGETABLES

MEAT & POULTRY

STEAK BÉARNAISE 115

300gmr Matured rump steak flame-grilled to order served with a Béarnaise sauce.

LAMB CHOPS 140

400gmr Succulent lamb chops flame-grilled brushed with olive oil, garlic and rosemary.

PEPPERED FILLET MADAGASCAR 135

280gmr Tender fillet of beef flame-grilled to order served with a Madagascar pepper sauce.

BBQ PORK SPARE RIB 110

500gmr Pork spare ribs marinated in our honey BBQ sauce, basted and grilled to a meaty yet crisp finish.

THAI CHICKEN CURRY 95

Boneless chicken breast in a Thai green curry sauce with coconut milk, garnished with fresh coriander.

BURGERS

CHICKEN BURGER 62

Flame-grilled chicken breast dusted in Cajun spice, with a ranch dressing, served on a sesame seed bun.

GRILLED BEEF BURGER 65

Pure steak mince burger flame-grilled to order, with a choice of cheese, mushroom or pepper sauce, served on a sesame bun.

WOOD FIRED PIZZA

HARBOUR MASTER 89

A selection of fresh seafood.

QUAYSIDE 68

Ripe brie, caramelised onions and toasted sesame seeds.

TAN LINE 65

Gypsy ham and mushrooms. (Regina)

DECK HAND 72

Spanish beef and chilli beans.

SPANISH ARMADA 75

Spicy chourico sausage and calamari tubes.

BAREFOOT 48

Mozzarella, tomato and fresh herbs. (Margharita)

LAND LOVERS' 78

Marinated BBQ Pork spare ribs, off the bone and mushrooms.

COUNTRY LADY 80

Smoked chicken breast, ripe brie and cranberry sauce.

COMPASS 75

Mozzarella, crumbled blue cheese, cheddar and creamy feta.

FOUR SEASONS 78

Italian salami, asparagus spears, mushrooms and sliced olives.

ALL OUR PIZZAS ARE
A FOOT IN DIAMETER.
ALSO AVAILABLE AS
A TAKE AWAY.