

# Starters

## Marinated Olive bowl

Bowl of mixed marinated olives

40

## Char-grilled Haloumi Cheese

Traditional haloumi cheese grilled, then finished off on the open flame

50

## Fingers of Calamari Steak

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

55

## Calamari

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

69

## Crispy Calamari Tentacles\*

Lightly dusted with seasoned flour and deep-fried

59

## Seafood Soup

Our signature seafood soup

49

## Falkland Island Calamari Skewer

Tubes stuffed with prawns, skewered with capsicum and seasoned with a light peri peri, and then char-grilled

75

## Fresh Black Mussels\*

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

79

## Calamari-Chouriço Starter

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

75

## Basil Pesto Prawns

Char-grilled pesto prawns with honey roasted cherry tomatoes on savoury basmati, served with a sweet chilli and pineapple dipping sauce

78

## Tempura Prawns

Light and crispy prawns served with sweet chilli and pineapple dipping sauce

65

## Oysters\*

Freshly Shucked oysters, done the old fashioned way “au Naturele” each 25

## Flamed Chouriço

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

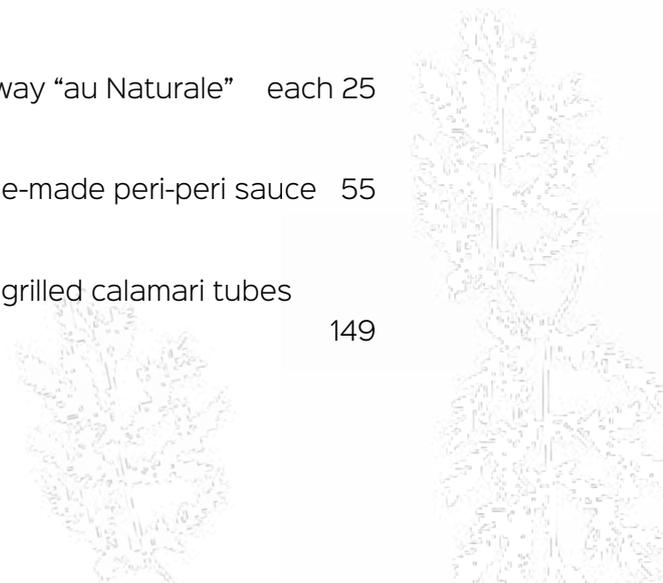
55

## Mezze Platter

Grilled haloumi, crispy tentacles, marinated olives, grilled calamari tubes and ciabatta

149

\*subject to availability



## Poke Bowls

### Salmon Waikiki Poke

Norwegian salmon marinated in soy reduction, with sesame seeds, radish, kewpie mayo and pickled ginger, with veg and sticky rice 99

### Tuna Honolulu Poke

Fresh tuna marinated in soy reduction, accompanied by pickled radish, kewpie mayo and pickled ginger, with veg and sticky rice 99

### Prawn Maui Poke

Medium prawns marinated in lightly spiced coconut curry sauce, accompanied by raw broccoli, coriander and coconut milk. 99

## 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 89

### Tempura Prawn, Avo and Feta

Light and crispy tempura prawns served on a bed of fresh greens 89  
Add extra 2 prawns 20

### Lentil & Feta Salad

Fresh lentils and Danish feta 75  
Add Calamari 39

### Smoked Salmon salad

Delicately smoked salmon with avo and capers on a bed of greens 99

## Jack's Signature Seafood Dishes

### Kingklip Cleopatra

Seasoned with parmesan and panko breadcrumbs, grilled and served with a salsa of tomatoes, olives and capers 179

### Prawns Pardelle

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

### Pacific Rim Fish and Prawn Curry

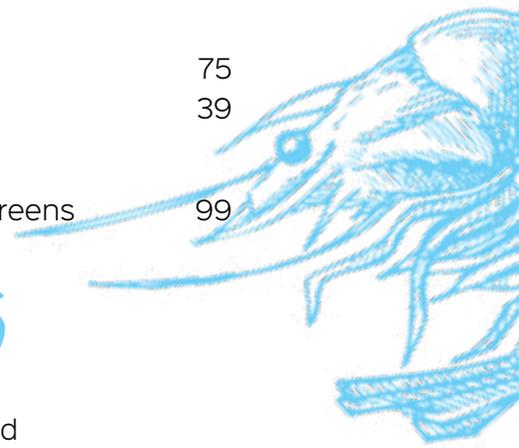
Medium spiced curry with fresh kingklip pieces, prawns and vegetables served with basmati rice 149

### Char-grilled Tuna

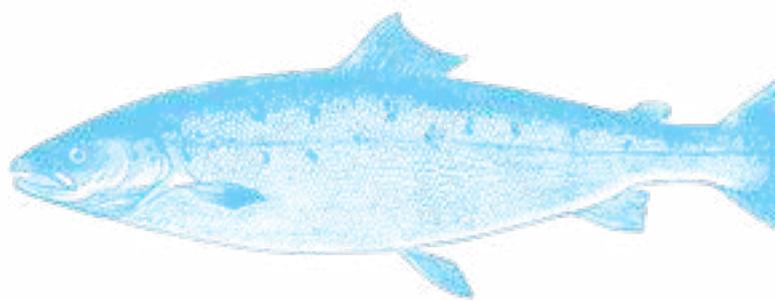
Done to your liking with a dressing of lime, coriander, mint and a hint of chilli, garnished with a seasoned prawn 160

### Fresh Norwegian Salmon Fillet

Available grilled, or poached in a prawn and seafood sauce 199



# 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

119

## **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

115

## **Calamari and Flamed Chouriço**

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

150

## **Fresh Black Mussels**

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

145

## **Catch of the Day**

Simply grilled served with either lemon butter sauce or Cajun spice

200g

119

280g

149

350g

179

## **Grilled Kingklip**

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

220g

159

280g

179

## **Grilled Sole**

Sole grilled to perfection, with your choice of:

139

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	129
8 Grilled Queen Prawns	175
6 Grilled King Prawns	229

### Crayfish

(when available) SQ

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

- JACQUES COUSTEAU



Queen Prawns



Jack's Got Sole Platter

## 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 225

### Platter for 2

2 pieces of 'Catch of the day' or kingklip, 12 medium prawns and calamari 395

### Jack's Deluxe Platter\*

2 crays, 10 queen prawns, calamari tentacles, 10 mussels and 2 pieces of linefish 749

### Jack's Got Sole\*

Sole fillet, 6 prawns and calamari 195

\*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 129

## Fish & Prawn

Fillet of hake and 4 medium prawns 129

## Prawn & Calamari

Grilled calamari and 4 medium prawns 145

## Surf & Turf

250g fillet steak with 4 medium prawns 189

## Sole & Calamari

Calamari and grilled sole, served in your choice of lemon butter or peri-peri 165

## Sole & Prawn

Fillet of grilled sole, served with 4 medium prawns 165

## Chicken & Prawn

Grilled chicken fillet served with 4 medium prawns 129

## Chicken & Calamari

Grilled chicken fillet and calamari 129

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

159

### Fillet

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

170

### 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

75

### Prawns Picante

Prawns in a creamy Napoli sauce with fresh basil and a hint of chilli

95

### 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

149

### Pesto Pasta

Basil pesto, honey roasted cherry tomatoes, feta and olive oil  
Add 4 medium prawns

85

30

### Smoked Salmon and Gorgonzola

Smoked salmon in a creamy gorgonzola sauce

99



## Desserts

### **Crème Brûlée**

Enquire with your waitron about today's flavour 49

### **Panna Cotta**

Enquire with your waitron about today's flavour 49

### **Affogato**

Vanilla ice cream served with an espresso and a shot of Amaretto 49

### **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 45

### **Irish Coffees**

Classic old favourite 45

A variety of coffees is available.