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**RESTAURANT**

*Seafood, Grills & Continental Dishes*

**WHATEVER YOUR OCCASION, CHOKKA BLOCK RESTAURANT MAKES IT ONE TO REMEMBER !!!!!**



## Starters

### Garlic Loaf R59

Filled with our secret homemade garlic mayo & feta cheese. Sprinkling of mature cheddar cheese on top. Baked in our wood burning oven

### Prawn Cocktail R89

Made with our secret pink sauce, served on a bed of lettuce

### Local: Calamari Rings, Heads or Wings R98

Lightly dusted in flour and spices & then flash fried to perfection

### Mussel Pot R89

A sensational dish that always pleases: Pan fried in butter, sherry, cream, garlic sauce & a blend of herbs and spices. Served with homemade rolls on the side.

**Or try with our blue cheese sauce**

### Crumbed Mushrooms R69

A common dish done uncommonly well: Coated in breadcrumbs & deep fried. Served with coriander chutney & lemon wedges

### Saucy Snails R89

A taste you will have to try, to believe: Pan fried in creamy garlic / blue cheese sauce or garlic butter. Served with fresh homemade bread rolls

### Chicken Livers Peri-Peri R79

Packed with flavour: Pan fried in our secret sauce. Served with fresh homemade rolls on the side

### Chourico Sausage R98

Traditional Portuguese Recipe, brought to your table on a flaming server, served with peri-peri sauce

### Seafood Chowder R98

What could be more delicious than a variety of seafood, cooked with bacon, old brown sherry & cream. Served with homemade rolls

### Fresh Oysters SQ

Live fresh West Coast oysters - Pearl of the ocean  
Ask Waitron for sizing available

### Soup of the day SQ

Please ask the waitron about our delicious homemade soups

### Crab Claws Borderlaise R98

Deshelled claws, pan fried in garlic herb butter & served with homemade rolls

### Beef Trinchado R98

Cuts of Fillet & Rump, cooked in our creamy peri- peri Mozambique sauce, served with homemade pao rolls



## *Starters Contd.*

### **Prawn Rissoles R69**

Portuguese Prawn cakes, coated in panko breadcrumbs & deep fried

### **Samosas R59**

A choice of : Mince or Linefish. Made in house

### **Prawn Au Gratin R98**

6 deveined prawns prepared in a cheesy wine sauce, sprinkled with cheese & browned off in the oven

### **Crispy Chicken Wings R89**

4 Chicken wings in Chinese seasoning & deep fried

## *Salads*

### **Greek (small) R69**

Fresh garden greens, red cabbage, onions , carrots, tomato & cucumber, topped with Danish feta & imported calamata olives

### **Greek (large) R98**

### **Roquefort (small) R69**

Fresh garden greens, red cabbage, onions , carrots, tomato & cucumber, topped with roquefort cheese

### **Roquefort (large) R98**

### **Gimo's Calamari R139**

Local calamari grilled & served on a Mozambique salad

### **Bacon, Blue Cheese & Fig R139**

Fresh garden greens, red cabbage, onions , carrots, tomato & cucumber, topped with bacon, blue cheese & figs

### **Crumbed Chicken strip Salad R139**

Crumbed chicken served on fresh garden green, red cabbage, onions, carrots, tomato & cucumber

**GOOD FOOD TAKES TIME TO PREPARE & ALL OUR DISHES ARE PREPARED TO ORDER**

**Life is too short for Average food !!! So we thank you for your patience  
WE ONLY USE THE FRESHEST OF INGREDIENTS FOR OUR DISHES**

# Seafood

## WE SPEAK FISH

All our fish fillets are grilled on a skillet in our wood burning oven & basted with lemon butter.  
Served with homemade tartar sauce

Although the greatest of care is taken to remove the bones from our fish, a few may remain.

Please take care when enjoying your meal

A choice of one of the following sides: Chips, Baked potato, Vegetables, Rice or Small salad

## Dressed Sole SQ

Lightly coated in seasoned flour. Grilled with lemon, herbs & garlic butter  
(Ask Waitron for sizes available)

## Large Hake Fillet (280/300g) R129

## Ladies Hake Portion R99

Grilled (lightly coated in seasoned flour) or flash fried

## Local: Calamari Rings, Heads or Wings R189

Lightly dusted in flour and spices, then flash fried

## Imported: Calamari Strips R149

Calamari is lightly crumbed, and flash fried

## Patagonica Squid Tubes R169

Grilled or flash fried in lemon garlic butter

## Kingklip R189

Chef's Choice: A Kingklip portion, Grilled to perfection

## Line Fish Portion/Whole linefish SQ

Portion: Lightly dusted in flour and grilled in our oven with Garlic & Lemon butter

OR

Whole linefish butterflied and cooked in garlic, freshly squeezed lemon, rosemary & herbs, then slowly baked in our wood burning oven (takes about 45 minutes to prepare)

**(ask waitron for linefish available)**

## Snack Platter R169

Calamari strips, crumbed prawns, fish nuggets, fish samoosas & chips

## Seafood platter (for one) R289

Large Hake fillet, Calamari, 6 prawns & mussels in a creamy garlic sauce

## Seafood platter (for two) R499

You won't go home hungry or disappointed with this seafood platter: 2 large Hake fillets (or swap out for 1 Whole Linefish), Calamari, 12 prawns & mussels in a creamy garlic sauce

## Seafood Pasta R169

Bucatini pasta topped with a selection of seafood, diced bacon & creamy white wine sauce

## Seafood Combo's

All Served with tartar sauce  
A choice of one of the following sides: Chips, Baked potato, Vegetables, Rice or Small Greek salad

### Hake & Calamari R189

Best of both worlds: Hake & Calamari - either Grilled or Flash fried.  
Local: Choice of Rings, Tentacles or Wings

### Hake & Prawn (6) R239

Grilled or Deep-Fried hake, served with butterflied grilled prawns

### Prawn (6) & Calamari R239

Prawns butterflied & grilled. Local: Choice of Calamari rings or tentacles

### Calamari & Mussel R179

Grilled or Flash fried Local Calamari Rings or Tentacles served with Creamy garlic Mussels

### Kingklip & Prawn (6) R289

Tender Kingklip portion & butterflied grilled prawns. Flavours of the sea

### Kingklip & Calamari R289

Tender Kingklip portion & Local Calamari Rings, Heads or Tentacles

### Local Calamari Rings & Chourico R269

Best of both worlds, whole Chourico sliced & grilled with Local Calamari with a hint of our famous peri- peri sauce. Simply delicious

## Grills

Our steaks are Choice Grade South African Beef. Grilled & basted with our famous basting sauce or try our Portuguese style (Bay leaves, olive oil, garlic & pinch of black pepper)

All Grills served with a choice of one of the following :  
Chips, Baked Potato, Vegetables or Green salad

### Flame Grilled Rump (300g) R179

Prime cut of beef, the juiciest of all cuts

### Flame Grilled Fillet (250g) R198

The leanest & tender of all cuts, best served with a sauce

### Espetada Rump (500g) R269

Selected pieces of Rump grilled on a skewer, soft & juicy. Served with onions & pepper

### Espetada Chicken R169

5 pieces Deboned Chicken thighs coated in either our famous peri- peri sauce or lemon & herb sauce. Served with onions & peppers

### T-Bone (500g) R239

Prime cut T- Bone, the best of both worlds- Sirloin & Fillet

## *Grills Contd.*

### **Pork Ribs (800g) R269 or (400g) R139**

Chargrilled to perfection with our rib basting sauce **OR** Texan BBQ sauce

### **Beef Burger (200g) R98**

100% Pure Beef patty. Served on a toasted bun, garnished with lettuce, onion, gherkins & tomato. Served with chips

### **Fully Loaded Texan BBQ Burger (200g) R139**

served with an egg, bacon & mature creamy cheese sauce poured over

### **Blue Cheese & Fig Burger (200g) R139**

served with blue cheese & Fig preserve

### **Mozambique 1/2 Chicken R159**

Best Chicken in the Country: Our Chicken is marinated for 2 days in our secret sauce. Chargrilled & served with extra peri-peri sauce

### **Mozambique 1/2 Chicken & 6 Grilled Prawns R259**

Our famous grilled chicken with 6 butterflied grilled prawns

### **Zambezi Peri- Peri Full Chicken R229**

Our Full Chicken (+/- 1.6kg) prepared in the style of the Northern parts of Mozambique coated in a grated coconut peri-peri sauce  
Takes 45 minutes to prepare

### **Eisbein R169**

Each Eisbein is individually vacuum packed, slow boiled for 4 hours & then slow roasted in our wood burning oven (takes 45 minutes to prepare), coated in our German BBQ glaze.

## *Sauces*

Pepper, Garlic, Cheese, Mushroom, Blue Cheese R29

Garlic butter, Lemon butter R24

Fresh chopped chillies/fresh garlic/ Peri-Peri R28

## *Vegetarian*

Vegetarian - Is an Indian word meaning "Bad Hunter" 😊

### **Vegetable Platter R149**

Crumbed mushrooms, steamed vegetables, baked potato & Greek or Roquefort salad.  
Served with a sauce of your choice

### **Vegetable Bake R139**

A selection of vegetables, cooked in a creamy white sauce & topped with melted cheese

### **Vegetarian Curry R139**

An assortment of vegetables cooked in a spicy Durban curry sauce & served with rice

### **Pesto Pasta R139**

Bucatini Pasta served with basil pesto sauce & braised cocktail tomatoes



## *Other*

**Curry of the day SQ**

**Ask the waiter about our daily specials**

## *Side Orders*

**Chips - R38**

**Sweet Potato Chips R48**

**Rice R38**

**Steamed Vegetables R48**

**Baked Potato served with Sour Cream or Butter R46**

**Onion Rings R49**

## *For the little people*

All served with chips

**Hake R89**

Grilled or Deep-Fried hake

**Hake Nuggets R89**

Battered hake nuggets deep fried

**Ribs (250g) R79**

Chargrilled to perfection with our rib basting sauce

**Chicken Strips R79**

Crumbed chicken pieces served with a pink sauce

**Crumbed Calamari Strips R79**

Imported calamari strips, coated in breadcrumbs & deep fried to perfection



## Dessert

**Vanilla Ice Cream Plain R46**  
**With Wild Berry or Chocolate sauce R49**

**Malva Pudding R48**

Served with custard or Ice Cream

**Apple Slice R48**

Served with custard or Ice Cream

**Mississippi Mud Pie R58**

Served with Ice Cream

**Chocolate Brownie R58**

Served with Ice Cream

**New York Baked Cheesecake R69**

**Dom Pedro R62**

**Irish/Kahlua Coffee R52**

**Affogato R59**

Scoop of ice cream topped with a shot of hot espresso

## Beverages

**Tea R22**

Five Roses, Rooibos, Green Tea

**De Café Coffee R28**

**Americano R28**

Single Espresso, topped with hot water

**Flat White R28**

Single Espresso with 1/2 milk, 1/4 milk froth

**Caffe Latte R28**

1/2 Espresso with 1/2 milk & 1/4 milk froth

**Cappuccino (froth) R30**

**Hot Chocolate R38**

**Espresso - Single R23 Double R29**

**Milkshakes R59**

Chocolate, Bubblegum, Lime, Banana, Wild Berry

**GOOD FRIENDS, GOOD FOOD & THE BEST VIEW**  
**When you are here, you are Family**

**On each table we have a table talker. Red on one side & Green on the other.**  
**If you require service, please turn the tower to red on top.**  
**And one of our waitrons will come to your table immediately**



## Beers

Heineken R38  
Amstel R32  
Black Label R32  
Castle R32  
Castle Lite R32  
Hansa R32  
Windhoek Larger R32  
Windhoek Lite R32  
Windhoek Draught R39  
Flying Fish Lemon R32

## Craft Beers (Brewhaha Qbaey)

Endless Summer Blond Ale Draught 500ml R49  
Jubilee - German Festive Beer 440ml R46  
Stormy Seas Draught 500ml R49  
Moonlit Beach - American Wheat 440ml R46

## Imported Beers

Stella Artois (Belgium) R48  
Peroni (Italy) R48  
Corona Extra (Mexico) R48

## Non Alcoholic

Becks R32  
Castle Zero R30  
Savanna Lemon R33

## Ciders

Hunters Dry R29  
Savanna Dry / Lite R33  
Kopparberg Strawberry & Lime R49

## Juices

Apple Juice R24  
Orange Juice R24

## Water

Still Water 250ml R24  
Still Water 750ml R44  
Sparkling Water 250ml R24  
Sparkling Water 750ml R44

## Soft Drinks

Coke / Coke Zero  
Coke Lite  
Cream Soda  
Fanta Orange  
Sprite/ Sprite Zero  
300ml R26  
  
Appletiser R36  
Grapetiser Red R36  
Iced Tea Peach / Lemon R36  
Lemonade 200ml R24  
Ginger Ale 200ml R24  
Dry Lemon 200ml R24  
Soda Water 200ml R24  
Pink Tonic / Lite / Tonic Water R24  
Red Bull R42

## Spirits

### Whisky

Bell's R24  
Johnnie Walker Red R26  
Johnnie Walker Black R44  
Jamesons R32  
Jack Daniel's R28  
Famous Grouse R24  
J&B R24  
Grants R24

### Brandy

Klipdrift R25  
Klipdrift Premium R32  
KWV 10 YO R32  
Remy Martin Cognac R60  
Hennessy Cognac R59  
Grand Marnier Orange Cognac R60  
Richelieu R25  
Antique V.S.O.P R59  
Viceroy R25



## *Spirits*

### **Rum**

- Bacardi White R25
- Bacardi Dark R25
- Captain Morgan Black R25
- Red Heart R25
- Spiced Gold R25
- Malibu R25
- Vin Coco R25

### **Gin**

(ask about our other brands available)

- Gordon's London Dry R25
- Tangeray R32
- Bombay Sapphire Blue R39
- Musgrave Pink R50

### **White Spirits**

- Cane R25
- Smirnoff Vodka R25
- Martini Extra Dry R25
- Germanie Cachaça R60
- Frangelico R32
- Grappa R49
- Jägermeister R32
- Jose Tequila R32
- Kahlua R32
- Southern Comfort R25
- Ameretto Disaronno R49
- Amarula R25
- Cointreau R39
- Baileys Cream R35
- Van Der Hum R25
- Drambuie R36

# Background info on Squid Fishery

## PREAMBLE.

The effort on the resource has been controlled by a restriction on the amount of permits which were issued in 1987. There has been an increase in effort as fishing techniques have been perfected and this has concerned the industry and the scientists within the department.

## HISTORY.

Between 1980 and 1985 a number of local line fisherman operating between Plettenberg Bay and Port Alfred discovered that they could catch reasonable quantities of the squid species (*Loligo Vulgaris Reynauldi*).

By 1987 fisherman who were catching this resource and submitting returns to the department were issued with Squid permits (C permits). The scientists, members in the industry and the then Minister of Environment Affairs became concerned about the resource as boats from all corners of the coastline converged on the coastal villages in the Eastern Cape. After careful assessment of the stock the scientists and the department declared this industry closed and no further permits were issued.

Since then the catches have fluctuated from 2 000 tons to 10 000 tons and due to the tremendous variations in the yearly catches and large fluctuations in prices the industry has the reputation of being the most unstable fishery. This has resulted in a tremendous and ever changing participants in the industry as people and companies sold out of the industry and others bought in.

The dynamics of the industry has resulted in a huge diversity of companies involved in this fishery. In 1997, 207 boats were owned by 159 companies.

## DEVELOPMENTS WITHIN THE INDUSTRY.

The industry has developed from ski boats and ice vessels which offloaded their product into land based factories to freezer catcher vessels. This development was forced on the industry as a result of the quality standards which were being imposed by the NRCS and the EUROPEAN UNION. This has resulted in the cost of entering this industry escalating from +/-R100 000.00 for a ski boat to over R4 000 000.00 for a small freezer vessel and over R15 000 000.00 for a larger freezer vessel.

## FISHING METHODS

The fishing is done by means of a hand line and each fish is individually caught by a fisherman who can operate up to three lines at one time. Fishing lights are used to aggregate the fish around the boat at night. These lights are more effective during the winter months when fishing is in the deeper water. Other fishing methods have been banned in order to preserve the resource. The freezer vessels stay out for up to 21 days at a time before returning to replenish supplies and offloading product.

This is a very labour intensive fishery but the seasonality of the industry means that boats, crews and factories are only employed effectively for 5 months of the year.

## LABOUR

This industry is a new and recent development in our country and is free from the hype of traditional and subsistence fisheries which exists in other sectors. This fishery developed in an area in the Eastern Cape where little other fishery resources are available for exploitation by small operators. Squid was prior to 1985 seen merely as bait.

Due to the shortage of fisherman in the area and many of the local inhabitants being afraid of the sea, Fisherman moved into areas in the Eastern Cape where they have now been accepted as part of the community.

## MARKETS

Our species of squid is second only in perceived quality to the squid in Morocco and Mauritania. It is particularly sought after in the Far Eastern and Mediterranean markets. A peculiarity of the fishery is that the buyers prefer to purchase the whole fish. In fact processing the fish more than halves its value to the end buyers who have their own way of preparing and cooking it. Optimal prices are therefore achieved on the export markets.

Our local market demands the much cheaper squid (one fifth of the cost) which is most acceptable to local restaurant go-ers.

Prices for fish peak when catches are poor and tumble when catches are good. An interesting feature of the industry is that the effects of the El Nino effects many of the squid fisheries around the world simultaneously. This results in a world-wide squid feast or famine.

## RESOURCE, RESEARCH AND BIOLOGICAL CONSIDERATIONS

Squid aggregate and spawn mainly during the summer months between October and January. There is a closed season for the month of November. Ongoing effective research is conducted by the Sea Fisheries scientists funded both by the Department Of Sea Fisheries and Sasnia. Interesting studies on biological aspects and effects of environmental conditions are providing us with deeper insights into this resource.

Effort control in the form of boat or participant restriction has been deemed to be the most efficient method of controlling and protecting the resource.