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**RESTAURANT**

*Seafood, Grills & Continental Dishes*

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



## Starters

### Garlic Loaf R69

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

### Prawn cocktail/ Avo Ritz R98

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 or grilled to perfection. Heads or Wings flash fried

### Mussel Pot R89

A sensational dish that always pleases: Pan fried in butter, sherry, cream, garlic sauce & a blend of herbs & 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 panko breadcrumbs & deep fried. Served with coriander chutney

### Saucy Snails R98

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 R89

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

### Mozambique Seafood Soup R89

A selection of seafood with homemade fish & tomato stock, onion, garlic & milk. Topped with croutons & served with homemade rolls

### Crab Claws R119

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

### Beef Trinchado R98

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



## *Starters Continued*

### **Prawn Rissoles R89**

Portuguese prawn cakes, coated in panko breadcrumbs & deep fried

### **Prawn Au Gratin R98**

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

### **Crispy Chicken Wings R98**

Wings coated 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**

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

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

### **Gimo's Calamari salad R159**

Calamari grilled & served on a Mozambique salad

**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**

**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**



# 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 R129

Grilled (lightly coated in seasoned flour) or flash fried

## Local: Calamari Rings, Heads or Wings R189

Lightly dusted in flour & spices, then flash fried or grilled

## Imported: Calamari Strips R159

Calamari is lightly crumbed, & flash fried

## Patagonica Squid Tubes & Heads R179

Grilled with lemon garlic butter

## Kingklip R189

Chef's Choice: A kingklip portion, grilled to perfection

## Line Fish Portion SQ

Portion: Lightly dusted in flour & grilled in our oven with garlic & lemon butter

## Whole Linefish SQ

(takes about 45 minutes to prepare)

Whole linefish butterflied & cooked in garlic, freshly squeezed lemon, rosemary & herbs, then slowly baked in our wood burning oven **(Ask waitron for linefish available)**

## Snack Platter R179

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

## Seafood platter (for one) R299

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

## Seafood platter (for two) R519

You won't go home hungry or disappointed with this seafood platter: 2 large hake fillets, calamari, 12 prawns & mussels in a creamy garlic sauce

## Seafood Pasta R179

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

**Please see our special board for all Prawns, Langoustines & Deep Sea Crayfish currently available**



## 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 R198

Best of both worlds: hake & calamari - either grilled or flash fried.  
Local: choice of rings (grilled/ flash fried), tentacles or wings (flash fried)

### Linefish Portion & Calamari R198

Local: choice of rings (grilled/ flash fried), tentacles or wings (flash fried)

### Hake & Prawn (6) R249

Grilled or deep-fried hake, served with butterflied grilled prawns

### Linefish Portion & Prawn (6) R249

Linefish portion served with butterflied grilled prawns

### Prawn (6) & Calamari R249

Prawns butterflied & grilled. Local: choice of calamari rings or tentacles

### Calamari & Mussel R189

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

## Burgers

### Calamari Strip Burger R109

Crumbed calamari strips served on a toasted bun with lettuce, tomato, onion, gherkins & our secret sauce. Served with chips

### Hake Burger R109

Hake nuggets served on a toasted bun with lettuce, tomato, onions, gherkins & our secret sauce. Served with chips

### Beef Burger (200g) R109

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

### Fully Loaded Texan BBQ Burger (200g) R149

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

### Blue Cheese & Fig Burger (200g) R149

Served with blue cheese sauce & fig preserve

## 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) R189

Prime cut of beef, the juiciest of all cuts

### Flame Grilled Fillet (250g) R198

The leanest & most 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 R189

Deboned chicken thighs coated in either our famous peri-peri sauce or lemon & herb sauce

### Pork Ribs (800g) R289 (400g) R159

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

### Mozambique 1/2 Chicken (+/- 800g) R169

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 R269

Our famous grilled chicken with 6 butterflied grilled prawns

### Zambezianna Peri-Peri 1/2 Chicken R179

Prepared in the style of the Northern parts of Mozambique coated in a grated coconut peri-peri sauce

### Mozambique ½ Chicken & Patagonica Tubes & Heads R259

Our famous grilled chicken with grilled Patagonica tubes & heads cooked in our garlic & lemon butter

### Eisbein R179

(takes 45 minutes to prepare)

Each eisbein is individually vacuum packed, slow boiled for 4 hours & then slow roasted in our wood burning oven, coated in our German BBQ glaze.

## Sauces

Pepper, Garlic, Cheese, Mushroom, Blue Cheese R39

Garlic Butter, Lemon Butter R39

Fresh Chopped Chillies / Fresh Garlic / Peri-Peri R30



## *Vegetarian*

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

### **Vegetable Platter R169**

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

### **Vegetable Bake R159**

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

### **Vegetarian Curry R169**

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

### **Mushroom Pasta R159**

Bucatini pasta topped with grilled mushrooms, caramelized onions served with a mushroom & sherry creamy sauce

## *Other*

### **Curry of the day SQ**

**Ask the waiter about our daily specials**

## *Side Orders*

### **Chips R38**

### **Sweet Potato Chips R58**

### **Rice R38**

### **Steamed Vegetables R48**

### **Baked Potato served with Sour Cream or Butter R59**

### **Onion Rings R59**

## *For the little people*

All served with chips

### **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

### **Chicken Nugget Pops R79**

12 Crumbed chicken pops served with chips

### **Crumbed Chicken Drumsticks R79**

3 Drumsticks served with chips

### **Fish Sticks & chips R79**

3 Fingers of hake crumbed with chips

## *Dessert*

**Vanilla Ice Cream Plain R48**

**With Wild Berry or Chocolate sauce R56**

**Hot Black Cherries & Ice Cream R69**

Black cherries heated in a cherry liquer & served with 1 scoop of ice cream

**Malva Pudding R69**

Served with custard or ice cream

**Apple Slice R58**

Served with custard or ice cream

**Mississippi Mud Pie R69**

Served with ice cream

**Chocolate Brownie R69**

Served with ice cream

**New York Baked Cheesecake R79**

**Dom Pedro Single R68 Double R88**

**Irish/Kahlua Coffee Single R68 Double R88**

**Affogato R69**

Scoop of ice cream topped with a shot of hot espresso

## *Beverages*

**Espresso Single R25 Double R30**

**Tea R26**

Five Roses, Rooibos, Green Tea

**De Café Coffee R30**

**Americano R30**

Single Espresso, topped with hot water

**Flat White R30**

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

**Caffe Latte R30**

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

**Cappuccino (froth) R32**

**Hot Chocolate R38**

**Coke / Cream Soda Float R42**

Cold drink served with a scoop of Ice Cream

**Milkshakes R59 Kiddies R30**

Chocolate, Bubble Gum, Lime, Banana, Wild Berry



## Beers

Flying Fish Lemon R32  
Amstel R32  
Black Label R32  
Castle Lite R32  
Hansa R36  
Castle Stout R37  
Heineken R38  
Castle R38  
Windhoek Lager R38  
Windhoek Lite R38  
Windhoek Draught R39  
Guinness R48

## Craft Beers (Brewhaha Qbaey)

Endless Summer Blond Ale Draught 500ml R55  
Jubilee - German Festive Beer 440ml R55  
Stormy Seas Draught 500ml R55

## Imported Beers

Stella Artois (Belgium) R35  
Corona Extra (Mexico) R48

## Non Alcoholic

Becks R32  
Castle Zero R32  
Savanna Lemon R36

## Ciders

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

## Juices

Ask waitron for available flavours  
from Sir Juice R35

## Water

Still Water 250ml R20  
Still Water 750ml R38  
Sparkling Water 250ml R20  
Sparkling Water 750ml R38

## Soft Drinks

Coke / Coke Zero 300ml R26  
Coke Lite 300ml R26  
Creme Soda 300ml R26  
Fanta Orange 300ml R26  
Sprite/ Sprite Zero 300ml R26  
Appletiser R36  
Lemonade 200ml R24  
Ginger Ale 200ml R24  
Dry Lemon 200ml R24  
Soda Water 200ml R24  
Pink Tonic / Lite / Tonic Water R24  
Iced Tea Peach / Lemon R32  
Red Bull R42  
Tomato Cocktail R45  
McGregor Grape Juice Red / White 500ml R49

## Spirits

### Whisky

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

### Brandy

Klipdrift R24  
Klipdrift Premium R25  
Richelieu R25  
KWV 10 YO R28  
Hennessy Cognac R59  
Antique V.S.O.P R59  
Grand Marnier Orange Cognac R66  
Remy Martin Cognac R70



## *Spirits*

### **Rum**

Bacardi White/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 R25  
Bulldog R30  
Tangueray R32  
Bombay Sapphire Blue R39  
Musgrave Pink R50

### **White Spirits**

Amarula R25  
Van Der Hum R25  
Cane R25  
Smirnoff Vodka R25  
Martini Extra Dry R25  
Southern Comfort R25  
Jägermeister R32  
Jose Tequila R32  
Kahlua R32  
Frangelico R32  
Baileys Cream R35  
Drambuie R36  
Cointreau R45  
Grappa R49  
Ameretto Disaronno R49  
Germanie Cachaça R60



# 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 Sasmia. 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.