

CLIVE'S
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RESTAURANT

Seafood, Grills & Continental Dishes

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



House Wines

WINES BY THE GLASS 250ML

Simonsig Kaapse Vonkel Brut

R140

J.C Le Roux Sauvignon Blanc

R80

Cederberg Sauvignon Blanc

R105

Ken Forrester Petit Sauvignon Blanc

R58

Protea Chardonnay by Anthonij Rupert

R65

Protea Chenin Blanc by Anthonij Rupert

R65

Ken Forrester Petit Natural Sweet

R59

De Grendel Rosè

R69

Ernie Els Big Easy Cabernet Sauvignon

R90

Ken Forrester Petit Merlot

R59

Beyerskloof Pinotage

R85

Fortified Wines

Sedgwick's Old Brown

R32

Allesverloren Fine Old Vintage

R46

De Kranz

R30



Cap Classique

Jacques Bruère Brut Reserve

This elegant Vintage Cap Classique has a strong yeasty nose and a faint lemon scent. It is a white crispy wine with a creamy complexity on the palate.

R460

Graham Beck Brut

Pale straw in colour, the nose is bright with lemon and lime aromas. Rich brioche notes lead onto the palate, where vibrant cherry and berry characters unfold.

R420

Simonsig Kaapse Vonkel Brut

White fruit flavours of peach and pear on the palate are beautifully complemented by hints of citrus and raspberries with lively acidity and a crisp, lingering dry finish.

R370

Sparkling

J.C. Le Roux Sauvignon Blanc

Delicate aromas of tropical fruit including passion fruit and lovely undertones of sweet lemon.

R220



Sauvignon Blanc

Tokara Reserve Collection

Classic graphite notes, black cherry and briary fruits, fused with five spice and cedarwood, with hints of fresh herbs and redcurrants adding freshness.

R395

Springfield Estate Life From Stone

Has a flinty, blackpowder nose with a mineral palate, which becomes more pronounced with age.

R315

Cederberg

A vibrant, flavour-packed palate with Cape gooseberry, passion fruit, pineapple, kiwi, lime and tingling acidity, finishing clean with Granny Smith apples.

R310

Thelema Mountain Vineyards Thelema

Aromas of melon and grapefruit. The palate is crisp and lively, with zesty citrus and subtle tropical fruit flavours.

R295

La Motte

A vibrant palate with fresh lemon, lime, gooseberry and winter melon flavours with nuances of dried grass.

R240

Protea by Anthonij Rupert

A pure, clean and refreshing wine with nectarine, peach and tropical fruit flavours, plus hints of grapefruit and quince for added weight and balance.

R185

Ken Forrester Petit

Light-bodied with mixed tropical fruits, nectarines, fig leaves and tangy grassy notes.

R175



Chardonnay

Tokara

The palate is vibrant with fresh sweet lime, roasted lemon, an attractive chalkiness and subtle ginger spice, with lightly toasted brioche characters adding complexity.

R295

Rustenburg Wild Ferment Unwooded

Bright citrus with elegant oatmeal whiffs, flinty and attractively lean on the palate ending with a refreshingly crisp finish.

R240

Diemersdal Unwooded

Apple tingles on the creamy palate, with pineapple, peach and sweet melon fruits coming to the fore and nuances of limes throughout.

R210

Protea by Anthonij Rupert

Ripe pineapple and citrus flavours with marmalade and baked apple sweetness adding weight to a juicy palate with vibrant acidity that ensures a very moreish flavour on the finish.

R185

Chenin Blanc

Miles Mossop Wines 'The Introduction'

The wine displays a brilliant pale straw colour. The nose is filled with complex aromas of white floral, yellow peach, pineapple and citrus notes.

R350

Cederberg

Refreshingly crisp, mineral palate brimming with green apple, juicy pear, granadilla and fresh herbs, ending with a zesty lemon sherbet finish.

R265

Mulderbosch Steen Op Hout

The firmly textured wine displays a fine crisp neutral acidity penetrating the length of the palate, supporting flavours of ripe Granny Smith apples and cinnamon spice.

R235

Simonsig Starting Blocks

A vibrant palate layered with tropical fruits, pear, melon and passion fruit with a delicate touch of lemon creating a crisp finish.

R185

Protea by Anthonij Rupert

Fresh stone fruit and lemon flavours are supported by succulent flavours of nectarine, apricot and quince, with a touch of honey.

R185

Ken Forrester Petit

The palate has a fresh crunchy taste of green apple, grapefruit and pear with balanced acidity and an appetisingly tangy, fresh finish.

R170

White Blends

Tranquille Classique

Red apples, cherries, red berries and lime flavours dominate the palate, with a note of earthiness, crisp acidity and a lingering dry finish.

R180

Buitenverwachting Buiten Blanc

A beautifully balanced Sauvignon Blanc-based blend, bursting with vibrant aromas and flavours of passion fruit, green pepper and green melon.

R175

Semi-Sweet

Ken Forrester Petit Natural Sweet

Decidedly moreish flavours of ripe melon, guava and pineapple with subtle florals fill the juicy palate.

R170

Rosé

La Motte Vin De Joie

A polished and juicy palate filled with flavours of melon, grapefruit and nectarine, with hints of sweet candyfloss.

R270

Rze Grenache

The perfect summertime sipping wine with notes of summer berries and strawberry mousse.

R269

Warwick The First Lady

Ripe and juicy strawberries with succulent watermelon, pomegranate and cranberry flavours complementing this softly textured and juicy wine that finishes with hints of strawberries and cream.

R225

Cederberg Sustainable

A bright pink-coloured rosé with fresh notes of strawberry and raspberry on the nose. Expect hints of cotton candy with a creamy but lively finish.

R220

De Grendel

The palate is dry, with medium acidity, packed with pomegranate, crushed raspberries and ruby-grapefruit zest, to deliver a slightly fuller mouthfeel.

R200

Leopard's Leap

The palate has a lively combination of acidity of citrusy grapefruit and cranberry fruit flavours, ending with a clean, fruity finish.

R170

Cabernet Sauvignon

La Motte

Ample blackcurrant, violets and mint, with a touch of plum suffuse the rich palate, full-bodied with notes of cedar and a ripe, fleshy texture.

R370

Ernie Els Big Easy

Cabernet Sauvignon is the hero variety at Ernie Els. Rich and elegant, with notes of dark chocolate, cinnamon spice, and ripe plums.

R265

Merlot

Fat Bastard

With a deep ruby hue, it boasts aromas of ripe berries leading to a juicy palate of summer fruits and black cherry with soft, rounded tannins to finish.

R320

Kleine Zalze Cellar Selection

Ripe red berries followed by juicy fruit flavours on the palate. The wine has an exceptionally smooth mouthfeel.

R210

Spier Signature Selection

A delightful wine with a berry-forward flavour and sleek tannins, offering a juicy, lingering finish.

R200

Ken Forrester Petit

The fruit-forward entry leads onto a juicy raspberry, black cherry and plum-filled palate.

R170

Shiraz

Cavalli

Rich soils, this wine shows fresh black cherry, plum and chocolate complimented by cedar spice.

R325

Hartenberg Doorkeeper

Luscious black fruits mingle with subtle hints of fine white pepper on the nose.

R285

Spier Signature Selection

Offers a smooth, velvety mouthfeel with ripe plum and spice notes, balanced acidity and a lingering finish.

R200



Pinotage

Diemersdal

Vanilla, roasted banana, spices and rich dark chocolate flavours linger on the full-flavoured palate.

R305

Fat Bastard

This wine shows rich aromas of ripe plum and banana with a lingering impression of chocolate and plum pudding.

R325

Beyerskloof

Strong red berry and plum flavours with elegant tannins. A well-balanced, medium-bodied wine with a fresh finish.

R250

Red Blends

Anthonij Rupert Optima

The silky, plush textured palate is full of ripe plums, hedgerow fruit, cocoa, spice and cigarbox flavours that make for an enveloping mouthful.

R545

Rupert & Rothschild Classique

The layered palate has alluring, plush red-fruit flavours, including plum, raspberries and cherries. Smooth, silky-textured tannins sustain the spice, toasted caramel and forest-floor nuances.

R490

Chateau Libertas Rouge 1994 Vintage

Ripe and fragrant, with an expressive bouquet that releases beautiful aromas of apple sauce, enhanced with notes of vanilla.

R490

Hartenberg Doorkeeper Shiraz Mourvèdre Grenache

The Grenache imparts strawberry-like bouquet and fresh, vibrant fruit on the palate. The Mourvèdre provides a beguiling silky mouth feel whilst the Shiraz gives some structure.

R275

Diemersdal Cabernet Sauvignon Merlot

The bold, weighty palate has flavours of dark plum, red berries and blackberry, with hints of dark chocolate.

R210

Beverages

Tea

Five Roses, Rooibos, Green Tea

De Café Coffee

Americano

Single espresso, topped with hot water

Flat White

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

Caffè Latte

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

Cappuccino (froth)

Hot Chocolate

Espresso

Milkshakes

Chocolate, Bubble Gum, Lime, Banana, Wild Berry

Coke / Creme Soda Float

Cold drink served with a scoop of ice cream

R29

R35

R35

R35

R35

R35

R40

Single

R25

Double

R30

Kiddies

R59

R38

R42

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

Amstel

Carling Black Label

Castle

Castle Lite

Hansa

Windhoek Lager

Windhoek Draught

Flying Fish Lemon

Guinness

Castle Stout

R40

R35

R35

R35

R38

R36

R48

R45

R35

R50

R40

Craft Beers

Ask waiter for details

500ml

R60

Imported Beers

Stella Artois (Belgium)

Corona Extra (Mexico)

R40

R50

Non-Alcoholic

Heineken 0.0

Savanna Lemon

R45

R45

Ciders

Hunter's Dry

Savanna Dry / Light

Kopparberg Strawberry & Lime

Jane Doe (Hard Lemonade)

R40

R48

R60

R60

Fresh Fruit Juices

Ask waitron for available flavours

R45

Water

Still Water/Sparkling Water

Large

R40

Still Water/Sparkling Water

Small

R25

Soft Drinks

Coke / Coke Zero

300ml

R30

Coke Lite

300ml

R30

Creme Soda

300ml

R30

Fanta Orange

300ml

R30

Sprite / Sprite Zero

300ml

R30

McGregor Grape Juice Red / White

500ml

R69

Iced Tea Peach / Lemon

R35

Lemonade

200ml

R25

Ginger Ale

200ml

R25

Dry Lemon

200ml

R25

Soda Water

200ml

R25

Pink Tonic / Lite / Tonic Water

200ml

R25

Red Bull

200ml

R45

Appletiser

R45

Tomato Cocktail

200ml

R55

Bashew Soda (various Flavours)

R30

Spirits

Whisky

Bell's	R24
Johnnie Walker Red	R26
Johnnie Walker Black	R44
Johnnie Walker Gold	R80
Jamesons	R32
Jack Daniel's	R30
Famous Grouse	R24
J&B	R24
Singleton 12 YO	R55

Brandy & Cognac

Klipdrift	R24
Klipdrift Premium	R25
KWV 10 YO	R35
Remy Martin Cognac	R75
Hennessy Cognac	R59
Grand Marnier Orange Cognac	R66
Richelieu	R25
Aguardente' 1920	R50

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 London Dry	R25
Tanqueray	R32
Tanqueray N° Ten	R60
Bombay Sapphire Blue	R39
Musgrave Pink	R50
Bulldog	R30

White Spirits

Cane	R25
Smirnoff Vodka	R25
Martini Extra Dry	R25
Germana Cachaça	R60
Frangelico	R32
Grappa	R55
Jägermeister	R35
Jose Cuervo Tequila	R32
Don Julio Blanco	R80
Don Julio Reposado	R100
Kahlúa	R32
Southern Comfort	R25
Amaretto Disaronno	R50
Amarula	R25
Cointreau	R45
Sky Vodka	R30
Baileys Irish Cream	R35
Van Der Hum	R25
Drambuie	R40
Peppermint	R25



Cocktails

Whiskey Sours

Whiskey, Aperol, Lime Juice, Triple Sec, Elderflower, Egg White

Cheeky Cosmo

Vodka, Triple Sec, Lime Juice, Fitch & Leeds Cheeky Cranberry

Garden G&T

Bulldog Gin, Elderflower, Fitch & Leeds Blue Tonic

Espresso & Tonic

Bulldog Gin, Kahlua, Fitch & Leeds Indian Tonic

Whisky Cherry Collins

Jameson, Cherry Liqueur, Lime, Sugar Syrup, Fitch & Leeds Club Soda

Clive's Deep Sea Bowl

Vodka, Blue Curaçao, Lime Juice, Fitch & Leeds Lemonade

Red Tide Sangria

Bulldog Gin, Rosé Wine, Strawberry Liqueur, Fitch & Leeds Lemonade

Aperol Spritz (to share)

Aperol, Prosecco, Fitch & Leeds Club Soda

Tequila Sunrise

Tequila, Orange Juice, Grenadine

Strawberry Daiquiri

Fruit Lagoon – Strawberry, Vodka

Piña Colada

Fruit Lagoon-Pina Colada, Malibu, Pineapple Juice, Bacardi

R85

R69

R79

R70

R76

R200

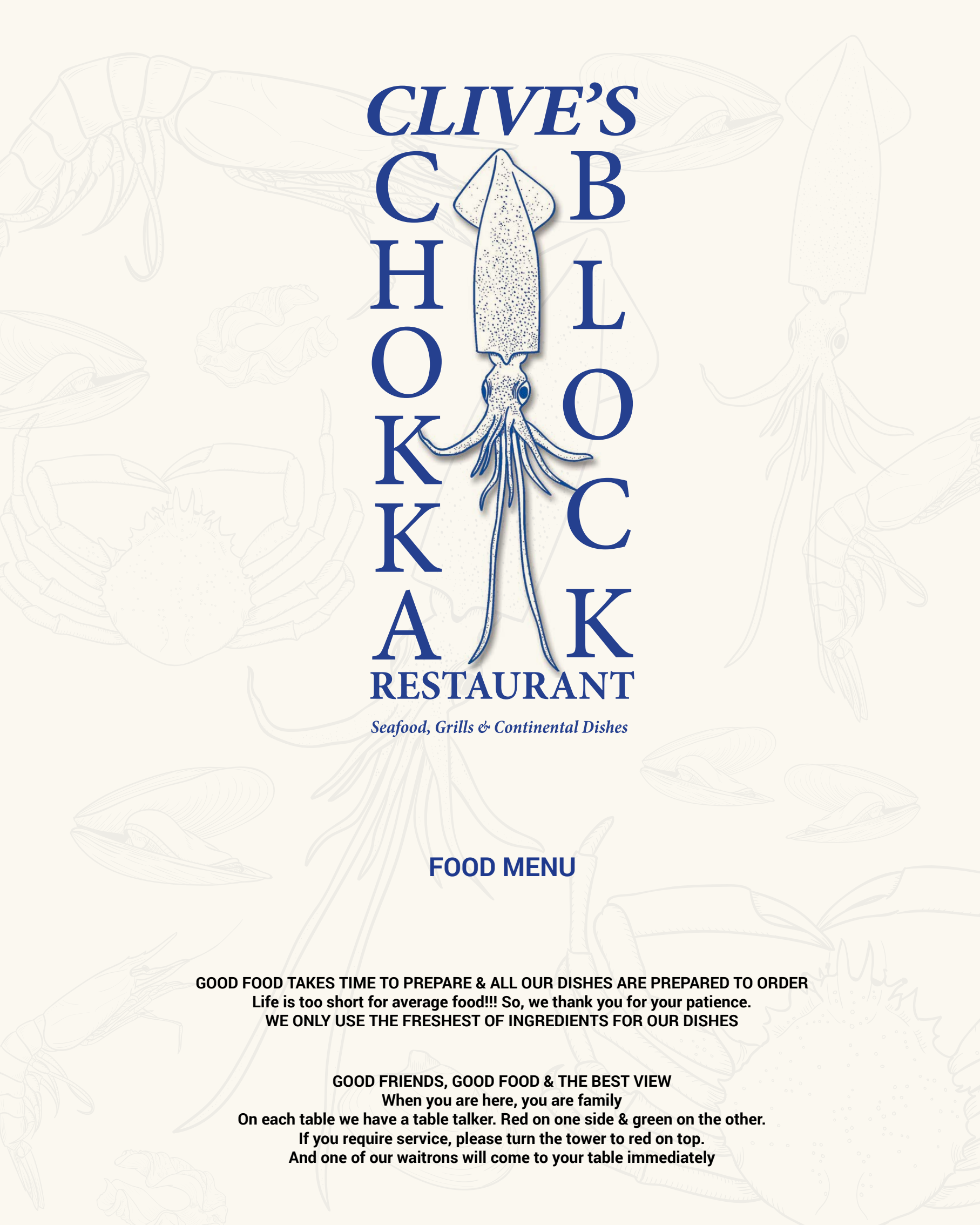
R300

R285

R95

R68

R68



CLIVE'S C B H L O O K C K C A K RESTAURANT

Seafood, Grills & Continental Dishes

FOOD MENU

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
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Starters

Garlic Loaf

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

R89

Prawn cocktail/ Avo Ritz

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

R 120

R129

Local: Calamari Rings, Heads or Wings

Lightly dusted in flour and spices & then flash fried or grilled to perfection. Heads or wings flash fried

R129

Mussel Pot

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

R109

R129

Crumbed Mushrooms

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

R99

Saucy Snails (Garlic)

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

Or try with our blue cheese sauce

R115

R125

Chicken Livers Peri-Peri

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

R99

Chourico Sausage

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

R129

Seafood Chowder

What could be more delicious than a variety of seafood, cooked with bacon, Old Brown Sherry & cream. Served with homemade rolls

R149

Beef Trinchado

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

R129

Starters

Prawn Au Gratin

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

R129

Patagonica Tubes & Heads

Grilled with garlic butter or Deep Fried

R99

Crab claws

6 x crab claws served with garlic butter & cocktail rolls

R139

Prawn Rissoles

Portuguese deep-fried pastry, coated in panko breadcrumbs & filled with a Mozambique creamy prawn sauce. Served with coriander chutney

R119

Salads

Greek

Fresh garden greens, peppers, onions, peppadews, tomato & cucumber, topped with Danish feta & imported calamata olives

Small

R79

Large

R119

Roquefort

Fresh garden greens, peppers, onions, peppadews, tomato & cucumber, topped with roquefort cheese

R89

R129

Bacon, Blue Cheese & Fig

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

R159

Gimo's Calamari salad

Calamari grilled & served on a Mozambique salad

R199

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 garlic & 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.

All fish coated in seasoned flour

Dressed Sole

R289

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

Large Hake Fillet

R169

Grilled (lightly coated in seasoned flour) or flash fried

Local Calamari (Rings, Heads or Wings)

R249

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

Imported: Calamari Strips

R179

Calamari is lightly crumbed, & flash fried

Patagonica Squid Tubes & Heads

R199

Coated in seasoned flour. Grilled with garlic & lemon butter

Kingclip

R299

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

Line Fish Portion (see board for catch of the day)

SQ

Portion: Lightly dusted in flour & grilled in our oven with garlic & lemon butter
Please look under our Extra Sides for combo's available

Whole Linefish (takes about 45 minutes to prepare)

SQ

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

R229

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

Seafood Platter (for one)

R429

Large hake fillet (lightly dusted in seasoned flour), calamari, 6 prawns & mussels in a creamy garlic sauce

Seafood Platter (for two)

R729

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

Seafood Pasta

R239

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

All fish coated in seasoned flour

Hake & Local Calamari

R299

Hake & (6) Butterflied Prawns

R279

Hake & ½ Shell Mussels

R299

Calamari & (6) Prawns

R269

Calamari & Mussel

R259

Kingklip & Prawn (6)

R379

Kingklip & Calamari

R399

Burgers

Calamari Strip Burger

R139

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

Hake Burger

R159

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

Beef Burger (200g)

R159

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

Fully Loaded Texan BBQ Burger (200g)

R199

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

Crumbed Chicken or Grilled Chicken Burger

R159

Deboned chicken thigh, crumbed & deep fried or Grilled over an open flame, served on a toasted bun, garnished with lettuce, onion, gherkins & tomato. Served with chips

Grills

Our steaks are choice grade South African beef. Grilled & basted with our famous basting sauce or try our Portuguese style (olive oil, garlic, red wine, pepper, paprika) All grills served with a choice of one of the following: chips, baked potato, vegetables or green salad

Flame Grilled Rump

Prime cut of beef, the juiciest of all cuts

300g R209

Flame Grilled Fillet

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

250g R279

Flame Grilled Sirloin

A good balance of flavour, moderate tenderness & less fat marbiling

300g R209

Rump Espetada

Selected pieces of Rump grilled on a skewer, soft ,juicy & really tasty.

500g R349

Eisbein (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. Served with German mustard & sauerkraut

R239

Surf & Turf

Sirloin (300g) & (6) Prawns

R299

Sirloin (300g) & Local Calamari

R339

Espetada Chicken

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

R199

Pork Ribs

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

800g R329

400g R189

Mozambique 1/2 Chicken

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

+/- 800g R179

Mozambique 1/2 Chicken & 6 Grilled Prawns

Our famous grilled chicken with 6 butterflied grilled prawns

R279

Mozambique ½ Chicken & Local Calamari

Our famous grilled peri -peri chicken with local calamari either grilled in garlic butter or flash fried

R309

Sauces

Pepper, Garlic, Cheese, Mushroom, Blue Cheese

R59

Garlic Butter, Lemon Butter

R49

Fresh chopped chillies, fresh crushed garlic, Peri-Peri, Lemon & Herb, BBQ basting sauce

R29

Tartare sauce, Coriander Chutney, Mayo

R15

Vegetarian

Vegetable Platter

R199

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

Vegetable Bake

R179

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

Vegetarian Curry

R179

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

Mushroom Pasta

R169

Bucatini pasta topped with grilled mushrooms, caramelised onions served with a mushroom & sherry cream sauce

Other

Curry of the day

SQ

Ask the waiter about our daily specials

Side Orders

Chips

R59

Savoury Rice

R45

Steamed Vegetables

R59

Baked Potato served with Sour Cream or Butter

R59

Portuguese rice

R69

Extras for Linefish Combos

Mussels (6)

R109

Prawns (6)

R149

Local Calamari

R129

For the little people

(under 12's only) All served with chips

Hake Nuggets

Battered hake nuggets deep fried

R89

Ribs (250g)

Chargrilled to perfection with our rib basting sauce

R99

Crumbed Chicken Strips

Crumbed chicken pieces served with a pink sauce

R89

Crumbed Calamari Strips

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

R89

Kiddies Burger

100g burger patty, served with sliced cheese & bun. No garnish

R89

Dessert

Vanilla Ice Cream Plain

R59

With Wild Berry or Chocolate sauce

R65

Hot Black Cherries & Ice Cream

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

R99

Malva Pudding

Served with custard or ice cream

R109

Mississippi Mud Pie

Served with ice cream

R109

Chocolate Brownie

Served with ice cream

R109

Crème Brûlée

R89

New York Baked Cheesecake

R99

Dom Pedro

Single
Double

R69

R90

Irish/Kahlua Coffee

Single
Double

R69

R89

Affogato

Scoop of ice cream topped with a shot of hot espresso + Liqueur

R69

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.

Chokka Block Rules & Indemnity

Right of admission is Reserved.

QUALITY

The enjoyment of your experience with us is of paramount importance. Should you experience any problems with service, quality of food or beverages, then please inform a member of the management immediately in order that we may resolve the problem. We are open to receive honest/legitimate complaints. Subject to the Consumer Protection Act and/or other Laws/ Regulations, the business shall remedy the situation in any of the following ways: Giving a refund to the Consumer or replacing the defective food/ beverage with new ones or any other appropriate & mutually agreeable manner.

Please choose carefully. We do not normally give refunds after the order has been made. If you simply change your mind, made the wrong decision, or placed the wrong order. We may ask a fee if the return is accepted by Management. Extra care has been taken to remove bones. Some bones may still remain, please be careful when consuming the products. Please inform your waiter of any allergies. The client accepts that the business cannot be held liable for any harm of any nature that he/she may suffer as a result of his/her failure to furnish the business with the aforementioned information.

SERVICE CHARGE/ GRATUITY:

Is Not included on your bill. In South Africa, a gratuity of 10% - 25% is the norm for good service.
10% will automatically be added for bills of groups of 10 or more patrons.

DAMAGE, LIABILITY & POLICIES

Children are not permitted to climb on tables, chairs, window sills or balustrades.

All patrons to the property are hereby advised and accept that should they fail to adhere to the instructions provided by the business or act in any improper manner, accidents may occur, and neither Chokka Block Restaurant nor its employees will be held liable for any injury, death, theft, loss or damage, of whatever nature to the person or property of any such visitor if aforesaid injury, death, theft, loss or damage was caused due to circumstances beyond our reasonable control.

THEFT

Please take care of all valuable items. Chokka Block Restaurant will not accept liability with regards to the disappearance or damage of valuable items of guests. Unless such disappearances or damage has regard to any situation within the Business's reasonable control.

CCTV

Please note that these premises are monitored by CCTV cameras.

CORKAGE

We have an extensive wine list & wines by the glass. Guests will be charged R120/ bottle for wine & R130 for Champagne, if they bring their own wine into the Restaurant.

SMOKING POLICY

No smoking or vaping is permitted in the Restaurant.

We thank you for your Patronage & look forward to seeing you again in the future.