



Starters

SNAILS

Snails served in a creamy cheese & garlic sauce, served with brown bread.

Cheesy Garlic Snails (6) 68-00

Garlic Butter Snails (6) 55-00

FRESH OYSTERS (each) 19-00

Placed on a bed of lettuce & crushed ice, served with lemon and Tabasco sauce.

MUSSELS

Served in a creamy garlic or cheesy garlic sauce.

65-00

Victorian style:

Cooked in a white wine, garlic & parsley broth.

70-00

CALAMARI

65-00

Tender, battered and deep-fried calamari served on a bed of rice with tartare sauce.

CHICKEN LIVERS

49-00

Cooked in our home-made peri-peri butter sauce - *hot and spicy*. Served with brown bread.

CRUMBED MUSHROOMS

55-00

(v) Served on a bed of land-lovers Seaweed with a creamy herb sauce.

CHEESY GARLIC ROLL

30-00

(v) A fresh roll filled with fresh garlic Butter & topped with grilled cheese.

Plain garlic option.

18-00

PRAWN COCKTAIL

76-00

Prawns smothered in a pink sauce & served on a bed of lettuce.

Soups

SEAFOOD BOUILLABAISSSE 95-00

Rich seafood broth with prawn, mussels, calamari and fish, served with melba toast and butter.

MUSSEL SOUP 55-00

Creamy mussel soup topped with brown bread fingers.

SOUP OF THE DAY 40-00

Please ask your server which soup is available today.

Salads

FRENCH SALAD 43-00

Fresh lettuce & thinly sliced red cabbage, topped with cucumber, baby tomatoes, fresh onion, green pepper & grated carrot.

GREEK SALAD 49-00

Traditional French salad with Feta cheese & olives.

ADD A PROTEIN:

Grilled Chicken Breast 40-00

Grilled Calamari Strips 35-00

Please Note:

No service charges are included in our prices so please be sure to add it to your bill at the end of your visit should you wish to do so

Standard gratuity for good service is 10-15% Management reserves the right to add a standard 10% service fee to tables of 8 or more people.



Lobster Dishes

S.Q: Sold per weight. Please ask your server for the available sizes and pricing.

Of Interest: S.Q. refers to Salon Qualitairy (Quality determined by the house). A more direct translation is 'subject to quotation' due to the practice of weighing certain foods such as shellfish.

"The best wines for pairing with Fish & Seafood is a Chardonnay or Sauvignon Blanc."

GRILLED LOBSTER S.Q.
Served with savoury rice & vegetables.

LOBSTER THERMIDOR S.Q.
Made according to the original French recipe. The lobster is diced and mixed with a cream sauce, mushrooms & sherry, then placed back into the shell & covered with grated cheese and flambéed with brandy at the table. Served with savory rice.

LOBSTER MAYONNAISE S.Q.
Chilled, cooked lobster, mixed with mayonnaise and served with salad.
Please Note: Preparation of this dish takes a long time.

THE LOBSTER PLATTER 375-00
A selection of baby Natal Lobster, 3 large prawns, line fish and calamari, served With savory rice & a choice of a lemon butter, garlic butter or peri-peri sauce.

LOBSTER PLATTER FOR TWO 730-00
Two baby Natal Lobsters, 6 large prawns, line fish, and calamari, served with savory rice & a choice of a lemon butter, garlic butter or peri-peri sauce.

**Good food takes time to prepare.
Please be patient during busy periods.**

Seafood

GRILLED PRAWNS 185-00
12 Prawns grilled to perfection, served with savoury rice & a choice of a butter or peri-peri sauce.

GRILLED LINE FISH 148-00
Grilled fillet of the freshest catch, served with savoury rice.

KINGKLIP 195-00
Grilled in a lemon & butter sauce, served with savoury rice.

SOLE S.Q.
Seasoned & grilled, served with savoury rice & your choice of butter sauce.

HAKE 85-00
Two petite fillets of hake deep fried or grilled. Served with savoury rice or potato wedges.

CALAMARI 98-00
Tender, battered, deep fried calamari steak-strips served on a bed of rice with tartare sauce.

CALAMARI STACK 145-00
Succulent grilled calamari steak topped with a creamy lemon sauce topped with two large prawns. Served with savory rice.

SCAMPI 135-00
Battered, deep fried shelled prawns served with tartare sauce & savoury rice.

WHISKEY & CREAM PRAWNS 195-00
9 Large prawns pan fried in a whiskey and cream sauce, served with savoury rice.

SEAFOOD PLATTER 169-00
A selection of 3 large prawns, line fish & calamari served with savoury rice & a choice of a butter sauce or peri-peri sauce.



Mains

“The general rule of paring wine with meat is, the leaner the red meat, the lighter the red wine you can use to ‘match’ your meal; for instance, blends like Cabernet, Merlot & Shiraz.

A rich cut, such as ribs or rump, will pair nicely with a bold and high tannin red wine such as Pinotage, Shiraz or Cabernet Sauvignon.”

SURFERS FILLET 195-00

Tender 200g fillet, topped with a creamy mussel sauce and two large prawns.
Served with rosemary salted potato wedges.

RUMP 145-00

300 grams of prime, tender grilled rump.
Served with rosemary salted potato wedges.

FILLET

Served with Rosemary Salted Potato Wedges.

300g 185-00
Grilled to Perfection, tender & Succulent.

200g 145-00
For those with a smaller appetite.

SPARE RIBS 179.00

600 grams of tender pork ribs, lightly smoked & marinated in our special rib sauce.
Served with rosemary salted potato wedges.

CHICKEN SCHNITZEL 95-00

Crumbed chicken breast grilled and served with a cheese sauce & rosemary salted potato wedges.

Sides

Feel free to add any of these items to our other main menu dishes as a top up.

GIANT ONION RINGS 15-00

SIDE SALAD 25-00

ROSEMARY SALTED POTATO WEDGES 20-00

BOWL OF SAVOURY RICE 15-00

VEGETABLES 20-00

Sauces

LEMON BUTTER 20-00

GARLIC BUTTER 20-00

SUPREME SAUCE 35-00

Cheese, mushroom & prawn in a creamy base.

SAUCES 25-00

Choose from: Peri-peri , mushroom, cheese, creamy garlic, monkey gland or *Meuniere sauce

PEPPER SAUCE 30-00

THERMIDOR SAUCE 39.00

* *“Meunière sauce refers to both a sauce and a method of preparation, primarily for fish.*

The word itself means "miller's wife".

Thus, to cook something à la meunière was to cook it by first dredging it in flour.

A meunière sauce is a simple preparation; brown butter, chopped parsley, & lemon. The name refers to its unelaborate rustic nature.”

The addition of cream to this sauce, gives It a little bit of luxury.



Create a Combo

With so many wonderful options on our menu it can be hard to pick what to get, so now you can create your own combo and decide for yourself which ones you would like to pair together!

Order 2 or more of the following items to create your personalised combo served with rosemary salted potato wedges or savoury rice.

LARGE PRAWNS 95-00
5 of our famous grilled prawns.

CALAMARI 50-00
Calamari strips served grilled or fried.

HAKE 50-00
Petite hake fillet served grilled or fried.

BABY LOBSTER 220-00
150g grilled baby lobster.

BABY LOBSTER THERMIDOR 240-00
150g Lobster prepared the traditional French way.

CREAMY GARLIC MUSSELS 40-00
4 large mussels smothered in creamy garlic sauce.

RUMP 95-00
200g rump succulent steak cooked to your tastes.

RIBS 85-00
300 grams of lightly smoked pork ribs in our special basting.

Pastas

PENNE PESCATORE 130-00

A seafood medley of mussels, calamari, prawn & fish cooked in our special sauce of tomatoes, wine, herbs and garlic. Served on a bed of Penne, topped with parmesan shavings.

FETTUCCHINE NAPOLITANO 72-00

(v) A sauce of fresh tomatoes, wine, herbs & garlic.

Curries

THAI GREEN CURRY

Light fresh Thai green curry with coconut cream, fresh vegetables and chopped green chillies. Served on a bed of rice & topped with a large prawn.

Prawn 145-00

Chicken & Prawn 125-00

NATAL CURRY

Traditional red tomato curry made to order with seasonal vegetables on a bed of savoury rice.

Vegetable (v) 80-00

Lamb 135-00

Check-in with a pic!

We are on your favourite social media platforms.

#TheLobsterPot



Guppie Menu

Strictly for children under
the age of 13 years.

HAKE AND CHIPS 65-00

Single petite hake fillet battered and deep
fried served with chips and tartar sauce.

CALAMARI AND CHIPS 75-00

Lunch sized portion of calamari, grilled or fried
and served with chips & tartar or butter sauce.

CHICKEN STRIPS WITH CHEESE SAUCE 70.00

Crumbed and deep-fried chicken fillet strips,
served with chips and a cheese sauce.

SPAGHETTI BOLOGNAISE 65.00

Traditional mince and tomato sauce
served on a bed of spaghetti.

VIENNA SAUSAGE & CHIPS 30-00

2 Vienna's served with chips.

PLATE OF CHIPS 18-00

Please Note:

We are also happy to do half portions
Of any of our other main menu items
(excluding platters and specials).

Desserts

COPPA ITALIA 55-00

Vanilla ice-cream mixed with dried
fruit, cherries, nuts and chocolate,
topped with fresh cream.

VANILLA ICE-CREAM 40-00

Served with chocolate sauce.

BLACK CHERRIES PARFAIT 65-00

Black cherries soaked in sherry and layered
with cream, ice-cream and a hot black cherry
sauce.

CHOCOLATE MOUSSE 55-00

Chocolate mousse served with
cream or ice-cream.

LEMON CHEESE CAKE 55-00

HOME BAKED PUDDING 45-00

Ask your server about today's special.

Specialty Coffees

Served with brown sugar and
topped with fresh cream.

IRISH COFFEE (Irish Whiskey) 55-00

COFFEE ROYALE (Brandy) 49-00

MEXICAN COFFEE (Kahlua) 55-00

JAMAICAN COFFEE (Rum) 49-00

ITALIAN COFFEE (white Sambuca) 49-00

DON PEDRO 49-00

Traditional ice-cream blended with whiskey



Drinks List

SOFT DRINKS (300ML)

Water Still / Sparkling. 18-00

Coke, Coke Zero, Coke Light, Crème Soda, Fanta Grape, Fanta Orange, Ginger Beer, Sprite, Sprite Zero, Tab. 19-00

Appletizer, Grapetizer, Lemon Iced Tea, Peach Iced Tea. 24-00

Red Bull 25-00

SOFT DRINKS (200ML)

Coke, Ginger Ale, Lemonade, Soda Water, Tonic Water. 14-00

Tomato Cocktail 21-00

MILKSHAKES 32-00

Bubble-gum Chocolate, Coffee, Lime, Milo, Strawberry or Vanilla.

HOT DRINKS

Tea 16-00

Coffee / Filter Coffee 22-00

Cappuccino (R5 extra for cream) 24-00

Hot Chocolate / Milo 26-00

BEER

(Ask your server about available Craft Beers)

Black Label, Castle, Castle Lite, Hansa. 23-00

Amstel, Flying Fish Lemon, Heineken, Millers Draught, Windhoek, Windhoek Light. 26-00

Bavaria Free, Castle Free, Windhoek Draught. 32-00

CIDER / OTHER

Hunters Dry, Hunters Gold, Savannah Dry, Savannah Light, Brutal Fruit. 26-00

Hunters Extreme, Savannah Loco, Smirnoff Spin, Smirnoff Storm. 30-00

COCKTAILS

Ask your server about other cocktails.

Rock Shandy 35-00

Ginger Square, Mainstay Cocktaill 45-00

Sex on the Beach 50-00

Long Island Ice Tea 65-00

Sangria (serves 4/5 people) 125-00

LIQUEUR / SHERRY

Full Cream, Medium Cream, Old Brown Sherry. 17-00

Cinzano 18-00

Cape Velvet, Ginger Liqueur, Peppermint Liqueur. 19-00

Amarula, Port 20-00

Pimms, Sambuka 22-00

Frangelico 24-00

Kahlua, Tequila Gold, Tequila Silver. 28-00

Cointreau, Jägermeister. 32-00



SPIRITS

Cane, Gin	16-00
Klipdrift, Richelieu, Vodka	19-00
Bells, Captain Morgan, J&B, Malibu, Spiced Gold.	20-00
Bacardi	22-00
KWV - 5 Year Old, Napoleon.	22-00
Jack Daniels, Southern Comfort	24-00
Gin – Tanqueray	26-00
Gin – Bombay Sapphire	27-00
Jameson	28-00
Gin – Musgrave Pink, Jonny Walker Black Label.	30-00

Bon Appetite!

Thank you for dining with us, please
come again!