

STARTERS

Hot and Spicy (Each)	R28
Tempura Fried Oysters served with a Soya, Chilli and Lime dunker	
Shuck em Fresh (Each)	R26
Fresh Oysters with Tabasco and Lime	
Salmon Skewers	R145
Glazed Char-grilled Fresh Salmon Skewers with a sweet Chilli Crème Fraiche	
Peri-Peri Chicken Livers	R75
Seared Chicken Livers drenched with a creamy Mozambican Peri-Peri served with a Braai Brood	
Prawn Cocktail (Check Availability)	R95
Poached Prawns dressed with a seafood sauce and Avocado	
Angus Marrow Bones	R75
Slow roasted with Lemon and Thyme drenched with a Red Wine jus	
Garlic Mussels	R75
Steamed West Coast Mussels topped with a White Wine creamy garlic sauce	
Pan Fried Halloumi	R75
Served with a Lemon and Walnut Gremolata	
Garlic and Gorgonzola snails	R70
Squid Heads	R85
Crisp fried Patagonian Squid Heads served with a Wasabi Aioli	
Prawn Pops	R95
Panko and Coriander infused Prawn Pops served with a Sweet Chilli dip	

TAPAS BOARDS

Bread, Pâté, Jam & Butter	R55
Trident's Tapas Board for Two	R195
A combo of Squid Heads, Garlic Mussels, Calamari, Peri-Peri Livers, Halloumi & Boerewors in Tomato Bredie	
Walskipper Tapas Board for Two	R295
A combo of Oysters, Salmon Skewers, Biltong, Dry Wors, Peri-Peri Livers, Squid Heads, Boerewors in Tomato Bredie and Prawn Pops	

SALADS

Village Greek	R75
Mixed baby leaf Greens with Feta, Cherry Tomatoes, Olives, Cucumber and Capsicum	
Chicken Caesar	R95
Char Grilled Chicken with Lettuce, Bacon, Croutons, Parmesan with a creamy Garlic dressing	
Quinoa Salad	R85
Quinoa, Butternut, Cilantro salad tossed with Rocket and Baby Leaf Lettuce with a Yoghurt dressing on the side	

SOUPS

Butternut Soup	R55
With Crème Fraiche and Biltong Dust	
Seafood Bisque	R95
With Crème Fraiche and chives	

KIDZ ZONE

Crispy Chicken Strips	R75
Ribs	R80
Prawns (3)	R95
Calamari	R80
Hake Bites	R75
Fish Fingers	R55
<i>(All served with Chips & Tomato Sauce)</i>	

DESSERTS

Ice cream and Chocolate sauce	R50
Strawberry Pavlova	R60
Malva & Cinnamon Ice Cream	R60
Baked Cheesecake	R60
Chocolate Volcano	R60
Frozen Nougat	R75
Artisanal Pimped-out House Ice creams	R60
<i>(Check with your waitron for available flavours)</i>	

PLEASE NOTE THAT THESE PRICES DO NOT INCLUDE GRATUITY

MAINS OFF THE HOOK

Sides | Spanish Rice, Fries or Green Salad



<p>Beer Battered Hake R95 IPA Beer battered Hake served with Chips and Slaw</p> <p>Hake & Calamari R150 A combo of Battered Hake and Calamari Rings</p> <p>Local Catch of the Day R165 Fish of the day charred over hot coals</p> <p>Calamari R140 Golden Fried Patagonian Calamari Rings</p> <p>Garlic Mussels R135 Steamed West Coast Mussels topped with a white wine Creamy Garlic sauce</p> <p>Sole Chimichurri R170 Flame grilled Sole served with a Chimichurri</p>	<p>Deep Water Kingklip R185 Butter basted Kingklip seared over flaming hot coals</p> <p>Prawns 8 King prawns R195 12 King prawns R250 16 King Prawns R295</p> <p>Crayfish SQ Butter basted Crayfish grilled over hot coals</p> <p>Prawn Curry R220 A fragrant King Prawn Curry infused with Coconut, Tomato, Cashews, Cilantro with Caramelised Onion Basmati and Poppadum's</p> <p>Mozambican Crab Curry R195 A get down and dirty Crab Curry full of flavour</p>	<p>Seafood Pan for Two SQ Crayfish, Calamari, Mussels, Prawns, Line-fish and Squid heads</p> <p>Shellfish Pan for Two SQ Oysters, Crayfish, King Prawns, Langoustines, Mussels, Squid heads, Calamari, Crab and Scallops</p> <p>TOP UPS R95 Walskipper Special of Prawns, Calamari & Creamy Garlic Mussels</p> <p>Tempura Mushrooms (V) R145 Tempura Mushrooms served on a Cauliflower Mash with scorched Butternut Cubes, Ginger infused Carrots</p> <hr/> <p>Sauces: R15 Garlic Butter, Lemon Butter, Peri-Peri, Wasabi Mayo, Tartar or Seafood Mayo</p>
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MEAT THE MAINS

Sides | Pap & Sous, Fries, Samp or Side Salad



<p>Fillet 300g R205</p> <p>Sirloin 300g R160</p> <p>BBQ Pork Belly Ribs 400g R145</p> <p>Pork Rib Eye 800g R205</p> <p>Ostrich Fillet 400g R145</p> <p>Peri-Peri Baby Chicken 200g R185</p> <p>Char Grilled Flippen Lekker Chicken Breast 700g R145</p> <p>Braai Lamb Chops 400g R225</p> <p>Lamb Shank (Weight may vary) R205</p> <p>Beer Braised Oxtail R205</p> <p>Springbok Steak with a Crème de cassis Jus 300g R195</p>	<p>TOP UPS</p> <p>3 King Prawns R85</p> <p>Calamari R60</p> <p>Skilpadjie R30</p> <p>COMBO'S</p> <p>Braaivleis R205 Lamb Chops, Boerewors, Skilpadjie & Spareribs</p> <p>MEAT PAN for Two (Served with a trio of sauces) SQ Spareribs, Lamb Chops, Sirloin Steak, Marrow Bones, Springbok, Ostrich, Flippen Lekker Chicken, Skilpadjies with Corn on the Cob and Pap & Sous</p>	<p>Sauces: R30 Gorgonzola and Fig, Madagascan Pepper, Mushroom or Garlic</p> <p>Butters: R20 Chimichurri Lemon with Garlic & Coriander Biltong or Chilli</p> <p>Extras: R25 Onion Rings, Fresh Sweetcorn with Butter and Sea Salt flakes</p>
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