

STARTERS

'Oyster Shots' - we dare you....

Russian - Vodka R 55

Mexican - Tequila R 62

Fresh oyster, lemon juice and drops of Tobasco

Fresh West Coast Oysters from our tank R 35

Some oysters may have a creamy texture due to warmer water conditions

Fresh Mussels in the Shell (W/A) R 86

Creamy garlic / Garlic butter/ Marinara sauce

Smoked Cape Snoek Paté R 84

Tavern speciality. Melba toast and apricot preserve

Calamari Strips R 92

Pan fried, garlic butter or lemon butter

Escargot R 95

Creamy garlic sauce or garlic butter

Halloumi R 95

Sweet chilli, lemon wedge

Halloumi & Mushroom R125

Sweet chilli, lemon wedge

FRESH SALADS

Greek Style R 95

Feta, olives, leafy greens, tomato, cucumber, onion

Grilled Cajun Chicken R150

Leafy greens, feta, olives, peppadews

Grilled Cajun Calamari R175

Leafy greens, feta, olives, peppadews

Couscous R 99

Oven roasted vegetables and feta

LIGHT TACKLE

Spinach & Feta Quiche R 99

With salad

Chicken Livers R 99

Peri Peri or Prego or BBQ with rice or chips

Pita - Chicken Strips R 99

Spicy Portuguese or lemon & herb, lettuce, peppers in a crispy pita pocket

Pita - Beef Strips R 99

Prego sauce, lettuce, peppers in a crispy pita pocket

Crumbed Chicken Basket R 99

Chips or salad, Sweet chilli or BBQ sauce

Spicy Crumbed Chicken Winglet Basket R 99

Chips or salad, Sweet chilli or BBQ sauce

Fish Cakes R 99

Chips or salad, Tartare sauce

BURGERS

Beef, chicken or veggie, served with chips or salad

Crew Burger R 99

Cheese Burger topped with cheddar cheese R110

Chilli Burger topped with Thirsty Sauce R135

Two Cheese Chilli Bacon Burger R165

Topped with feta, cheddar, bacon and chilli

Bacon & Guacamole Burger R160

Topped with bacon and a dollop of guacamole

Prego Steak Roll Mild R105

BUILD YOUR OWN, SIDES & ADD ON'S

Prawns R105

Calamari Strips R 75

Spicy Crumbed Chicken Winglets R 80

Crumbed Chicken Strips R 80

Grilled Bacon Wrapped Jalapeno's R 75

Crumbed Mushrooms R 65

Beer Battered Onion Rings R 48

Mixed Veg OR Couscous R 50

Green Salad or Chips R 45

Cheese Slice R 16

Egg R 15

Bacon R 30

Avo (W/A) *SQ

SAUCES

Sauce R 35

Cheese, Creamy Pepper, Creamy Mushroom

Creamy Garlic, Peri Peri

Sweet Chilli / Tartare R 25

Lemon Butter / Garlic Butter R 24

Homemade

- ANNABELL'S CHILLI SAUCES -

Annabel's Homemade Thirsty Sauce *SQ

Fresh chopped chillies and herbs - 250ml jar

Habanero Sauce *SQ

Hot habaneros, roasted red peppers, cooked and aged to perfection - 125ml / 250ml jar

Prego Sauce *SQ

Mild - 250ml jar

menu

MAIN MEALS

-Select main meal (excluding platters) served with your choice of rice, chips, green salad or veg
- TAKE NOTE: No Half Portions of starch, salad and/or veg allowed and extra sauces will be charged for

FISH & SHELLFISH

Linefish Daily variety available *SQ

Espetada Butterfish or Kingklip *SQ

- on a hanging skewer

Flame grilled and basted with our own special basting.

Fish & Chips - A firm favourite! R165

Pan Grilled (NOT deep fried), lightly seasoned, tartare sauce or lemon or garlic butter

Fresh Mussels in the Shell (W/A) R180

- If it's not fresh, it's not available

Garlic butter or creamy garlic or marinara sauce, with a bread basket

Calamari Strips R190

Pan Fried, lightly crumbed seasoning, lemon or garlic butter or tartare sauce

Patagonian Calamari *SQ

Grilled with chorizo and drizzled with lemon butter

Prawn & Chicken Curry (W/A) R250

- A winning recipe for all seasons

Mild Indian spices and creamy coconut tomato base with rice

Prawn Noodle Stir Fry R185

Noodle in soya sauce and peanut oil, prawns and vegetables

Grilled Prawns R265

On a bed of rice, lemon butter, garlic butter, peri peri sauce or spice it up Cajun style

Solo Dive R265

- Fresh Mussels in Shell (W/A)

Creamy Garlic, Garlic Butter, Marinara

- Pan Fried Calamari Strips

- Medium Prawns

- Rice & Chips

- Choice of 2 sauces:

Lemon Butter, Garlic Butter, Tartare, Peri Peri



*Sensitivity to high Iodine levels in fish may cause indigestion when eaten simultaneously with other rich foods

SKILLET 'GRILL

Portuguese Style Peri Peri Chicken R215

- Tavern Speciality

Marinated, flame grilled - as tasty as in the "good old Lourence Marques" served with our own Thirsty Chilli Sauce

Deboned Chicken Thighs Skewer R180

Lemon and herb or peri peri

Half R105

Chicken Schnitzel - we prepare our own R175

Topped with cheese, mushroom or pepper sauce

Half R105

Chicken Noodle Stir Fry R160

Noodle in soya sauce and peanut oil, chicken and vegetables

Rump Steak 300gr R185

Matured, flame grilled, with our own made basting sauce

Pork Neck or Rump Espetada Pork R195

On a hanging skewer, flame grilled basted with our own special basting

Rump R230

Ribs R128

Pork ribs (+_ 400g), flame grilled with our special basting sauce

Vegetable & Red Kidney Bean Medley R175

Fresh vegetables and red kidney beans on rice, mild Indian spices, creamy coconut tomato base or sweet & sour

PAN COMBOS

Pan o' Prawns R585

A whole lot of them served with rice, chips, lemon butter, garlic butter, peri peri sauce

Pot o' Mussels (W/A) R415

- If it's not fresh, it's not available

Fresh mussels, served in garlic butter or creamy garlic or marinara sauce, served with a bread basket

Deep Sea Odyssey R640

- Fresh Mussels in Shell (W/A)

Creamy Garlic, Garlic Butter, Marinara

- Pan Fried Calamari Strips

- Medium Prawns

- Selected Line Fish (other line fish at additional cost)

- Rice & Chips

- Choice of 3 sauces:

Lemon Butter, Garlic Butter, Tartare, Peri Peri

sweet temptations

We create and bake our own desserts

Malva Pudding A traditional South African dessert freshly baked, topped with custard	R 80
Chocolate Mmmmmouse	R 70
Vanilla Ice Cream & Chocolate Sauce	R 50
Milkshake Strawberry / Chocolate / Lime / Bubblegum	R 55
Soda Floats Your choice of flavour topped with ice cream	R 55

Speciality Shake Captain's Shake (with Stroh Rum) You've got to be moored ⚓ for this one... And you've got to be "over 18"!	R 90
Affogato Espresso over vanilla ice cream	R 55
Dom Pedro	R 55
Irish Coffee	R 55

beverages

Sodas 300ml Coca Cola, Coke Light, Coke Zero, Sprite, Sprite Zero, Crème Soda, Sparberry, Fanta Orange, Lemon Twist, Granadilla Twist, Stoney	R 28
Mixers 200ml Lemonade, Lemonade Zero, Soda Water, Dry Lemon, Tonic Original, Pink Tonic, Tonic Zero, Gingerale, Gingerale Zero	R 26
Appletizer / Grapetizer Red	R 36
Sparkling Juice Selected flavours	R 30
Fresh Juice by the glass Orange, Mango, Cranberry Cherry	R 30
Rock Shandy / Steelworks	R 58
Tomato Juice	R 58

Flavoured Ice Tea Peach / Lemon	R 32
Mineral Water Still / Sparkling 500ml	R 26
Mineral Water Sparkling 1L	R 40
Mineral Water Still 1.5L	R 45
Red Bull Energy Drink	R 48
Monster Energy Drink	R 48

COFFEE & TEA

Freshly Ground Coffee Beans	
Americano/Decaf	R 38
Espresso Single	R 35
Espresso Double	R 40
Cappuccino	R 48
Tea Ceylon or Rooibos	R 36
Hot Chocolate	R 40

*We have a variety of beers, ciders, coolers, spirits, liqueurs and aperitifs - please ask your waitron

the **Thirsty**
Oyster
Tavern

Kitchen & Bar

Old Harbour • Gordon's Bay

MENU

BILTONG & CHILLI BAR - ASK YOUR WAITRON
You won't regret it and you will even come back for more!