

Seafood

Served with your choice of Chips, Rice, Baked or Boiled Parsley Potatoes and either Fresh Vegetables with Melted Butter, Mixed Salad or Coleslaw

Grilled Prawns

Eight tasty Tiger Prawns (size 16/20) sizzled on the hotplate and accompanied by your choice of Lemon, Chilli or Garlic Butter.

N\$ 197.00 (Extra Prawn N\$21.00)

Kingklip Real

The Chef's Kingklip speciality!

Fillet of Kingklip fried in Honey and Olive Oil, topped with a Sauce of Shrimps, Red Wine & a hint of Chilli.

N\$ 127.00

Swordfish Brochette

Succulent chunks of Swordfish Steak marinated in Olive Oil, Fresh Lemon Juice and Fresh Rosemary, threaded onto skewers with Red Peppers & Onions then sizzled over an open flame.

- We recommend Swordfish served medium-rare to keep it moist and tender, however we will happily cook it to your specification.

N\$142.00

Kabeljou à La Chef

Fillet of Kabeljou cooked to perfection on the griddle, served with a Creamy White Wine & Shrimp Sauce and topped with a Tiger Prawn & a Green Mussel.

N\$ 141.00

Steenbras Trapanesa

Fillet of Steenbras lightly coated in seasoned flour, sizzled on the hotplate and topped with a tasty sauce of White Wine, Cornichons, Onions, Capers, Celery, Lemon Juice, Sun-dried Tomatoes, Garlic & Local Olives.

N\$129.00

Creamed Coconut Monkfish

Chunks of tasty Monkfish sizzled on the hotplate then topped with a delicious sauce of Fresh Ginger, Garlic, Cumin, Coriander, Red Pepper, Fresh Leeks, Fresh Lime Juice, Sherry, Coconut Milk & a hint of Chilli.

N\$102.00

West Coast Hake Meunière

Succulent fillet of Hake, lightly coated in seasoned flour, simply sizzled on the hotplate and drizzled with Lemon Butter.

N\$ 87.00

Continued.....

Portuguese Seafood Curry

A delicious combination of; goujons of Fish, Giant Green Mussels, Shrimps, Tiger Prawns and tender rings of Calamari in an authentic Spicy Curry Sauce.

(For a touch of luxury add optional Local Scallops N\$11.75 each)

N\$ 106.00

Fish Trio

A speciality of 'The Raft', because we know it's sometimes difficult to decide which fish to choose, here we offer you a selection of 'Three of The Best' on one platter!

Fillets of Kingklip, Monkfish and Butterfish all simply coated in seasoned flour and flash-fried in Palm Nut Oil for you to fully appreciate the individual flavours.

Served with Garlic, Lemon or Chilli Butter.

N\$123.00

.....and for the seafood gourmets.....

Seafood Platter (for one)

A real seafood extravaganza!

Half a Grilled Rock Lobster (Crayfish), two grilled Tiger Prawns, One Local Mussel, One Jumbo gratinated Oyster, One Seared Scallop, goujons of Kingklip, deep-fried Calamari Rings & two battered Crab Claws.

Served with a selection of Garlic, Chilli and Lemon Butters.

N\$ 337.00

Grilled Rock Lobster

Crayfish from the rich waters of the Atlantic Ocean, sizzled on the hotplate and served with your choice of Lemon, Garlic or Chilli butter.

N\$ 87.00 per 100g uncooked weight

(Currently our Crayfish are weighing between 400g and 700g and are subject to availability, please advise your waitron of the maximum weight you would like)

Proper Prawn Frenzy

One kilo of impressive Giant Black Tiger Prawns (4/6)

sizzled on the flat grill and served with

exotic Turmeric Jambalaya Rice tossed with herby Fried Chicken Breast, Smoked Mussels, Marinated Shrimps, Celery, Green Pepper, Onions and Piquant Red Peppadew.

Enhanced by a selection of;

Anchovy Butter, Tarragon & Garlic Butter, Fresh Fennel & Chilli Butter

N\$397.00