

SUSHI

MAKI (6pcs)

Crab	N\$ 36
Cucumber	N\$ 40
Avocado	N\$ 42
Spiced Kingklip	N\$ 50
Prawn	N\$ 52
Tuna	N\$ 68
Salmon	N\$ 105

CALIFORNIA ROLLS (4pcs)

Crab	N\$ 36
Vegetable	N\$ 42
Spiced Kingklip	N\$ 50
Prawn	N\$ 52
Smoked Salmon and Avocado	N\$ 65
Tuna	N\$ 68
Salmon	N\$ 105

FASHION SANDWICH (2pcs)

Crab	N\$ 50
Vegetable	N\$ 58
Prawn	N\$ 68
Tuna	N\$ 82
Smoked Salmon and Avocado	N\$ 82
Spiced Tuna	N\$ 84
Salmon	N\$ 85
Spiced Salmon	N\$ 80

NIGIRI (2pcs)

Kingklip	N\$ 30
Prawn	N\$ 36
Tuna	N\$ 42
Salmon	N\$ 42
Spiced Tuna	N\$ 44
Spiced Salmon	N\$ 50
Ikura	N\$ 64

SASHIMI (3pcs)

Salmon	N\$ 85
Salmon Roses	N\$ 85
Catch of the day	N\$ 85
Spiced Salmon	N\$ 87
Tuna	N\$ 92
Spiced Tuna	N\$ 95

OYSTER CELEBRATION

All our oysters are shucked to order and are sourced from the Walvis Bay oyster beds

Walvis Bay oysters

Natural with lemon wedges and Tabasco

3	N\$ 65
6	N\$ 130
12	N\$ 260

World Oyster Journey

Three oysters served in a typical condiment from the countries on our journey, your choice of country

France – Diced shallots in a red wine vinaigrette on a natural oyster N\$ 80

England – Worcestershire sauce with bacon bits and flat leaf parsley on a grilled oyster N\$ 85

Mexico – Spicy chilli, tomato, lime and oregano sauce on a natural oyster N\$ 85

Colombia – Sorbet of roasted red bell pepper and lime on a natural oyster N\$ 85

Vietnam – Vinaigrette of lemongrass, shallots, soy sauce, ginger and Asian fish sauce on a natural oyster N\$ 86

Japan – Sake, soy sauce and green wasabi mustard on a natural oyster N\$ 95

One from each country (6) N\$175

Two from each country (12) N\$ 350

Six or twelve oysters also available in your choice from any of the above countries

Oysters Rockefeller

Baked oysters on creamed spinach with herb buttered bread crumbs

3	N\$ 85
6	N\$ 165

Swakop Oyster Po' Boy

Deep fried oysters, hake and calamari in a Louisiana style tempura batter served in a baguette with green Tabasco and smoked jalapeño mayonnaise N\$ 95

STARTERS

Hake bites in beer batter with house tartar sauce	N\$ 65
Sautéed baby calamari with chilli, lime and coriander, sauce marinara	N\$ 75
Mexican Ceviche - Lime marinated seafood in spicy tomato, coriander dressing, avocado, chilli and onion	N\$ 85
Smoked Atlantic snoek terrine , apple, red radish slaw with lemon caper aioli	N\$ 95
Prawn and vegetable patties with sweet chili sauce	N\$ 105
Atlantic black mussels steamed in white wine herb butter, grilled garlic breads	N\$ 110

SOUPS

Ocean Cellar Bouillabaisse - Mediterranean's fisherman's soup with rouille	N\$ 145
Asian prawn Tom Yum soup with chilli and lemon grass	N\$ 150

SALADS

House signature Greek salad	N\$ 75
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MAINS

Grilled Walvis Bay hake fillet with bacon and basil pesto	N\$ 155
Fried lemon sole	N\$ 196
Pan roasted Norwegian salmon	N\$ 198
Pan roasted Atlantic kingklip	N\$ 205
Grilled tuna	N\$ 260

All of the above fish dishes are served with your choice of starch/vegetable and sauce from below:

Cumin Pilaf rice, grilled new potatoes, seasonal vegetables.
Lemon butter sauce, garlic butter or Peri-Peri sauce.

Grilled **prawns** marinated in lemon and garlic

6 N\$ 285

12 N\$ 475

Served with your choice of rice or French fries, lemon butter on the side

Spaghetti with mixed seafood in cherry tomato, garlic and lime bisque sauce	N\$ 155
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Thai green curry with coconut milk and served with basmati rice	
Fish curry	N\$ 135
Prawn curry	N\$ 185
Fish and Prawn curry	N\$ 190

Seafood Platter for 2

6 grilled prawns, sautéed calamari steaks, 2 seared line fish, 10 steamed black mussels,
2 beer battered hake N\$ 560

Served with your choice of rice or French fries, lemon butter on the side

Posh Hake **Fish ‘n’ Chips** with mushy peas served with truffle tartar sauce N\$ 155

NO FISH

Spaghetti with grilled eggplant saganaki, pesto and feta NS 100

Thai green **chicken curry** in coconut milk served with basmati rice N\$ 130

Classic **Steak ‘n’ Chips** with mushroom sauce N\$ 155

DESSERTS

Slowtown mocha **crème brûlée** N\$ 55

Tiramisu - coffee and Kahlua soaked biscuits with mascarpone and cocoa N\$ 55

Baked banana and dark chocolate **Malva pudding** with Amarula custard N\$ 55

Diced **fresh fruits** with a “Mojito” rum syrup N\$ 55

Two scoops of homemade **cardamom ice-cream** with dark chocolate
and orange sauce N\$ 45