



Central Beach • Plettenberg Bay • 044 533 3682 • www.mobydicks.co.za



Founded by owners Henk & Di Visser in 1992. From the humble beginnings of a tearoom on Central beach, Moby's has become an international icon with views of the Indian ocean, Tsitsikamma mountain range & the famous Beacon Isle Hotel. Moby's has experienced many challenges during the good & bad times.

We have endured fires, floods, both from the ocean & drainage. We've been water less, powerless, gasless, deckless, covidless, stairless & legless more importantly, Moby's has many good memories of fun, laughter, success, joyfulness & most of all an experience lasting forever. Enjoy!

The Fine print:

- Service charge not included.
- Tables of 6 or more, 10% service fee will be added.
- Separate bills by prior arrangement only.
- Corkage fee of R50 per bottle is applicable.
- Prices subject to change without notice.
- ½ portions charged at 75% of listed price.
- Smoking permitted in designated areas only
- Wheel chair entrance ramp available
- Right of admission reserved

The Flag Concept PIONEERED AT MOBY'S

Description:

300 x 300 Coloured cloth on 16mm dowel

Purpose:

Colour coded to allocate your waitron | To claim table | To attract attention

Operating instruction:

- On arrival on deck you must be issued a flag, once table has been selected, place flag in holder
- Flag may be removed under the following conditions;
 - To attract attention (service/greeting a mate)
 - When moving to another table (Improved view)
- Misuse of flags will be frowned upon, **DON'T**;
 - Give to children to play with
 - Use flag as spear or dart
 - Check the level of drinks



OYSTERS (SUBJECT TO AVAILABILITY)

CRACKED OPEN, SERVED WITH LEMON, BLACK PEPPER & TABASCO

Cultured Saldanha

6 210

12 370

Experience the exquisite flavours of Saldanha Bay, where the nutrient-rich waters from the cold Benguela Current foster the perfect environment for cultivating world-renowned oysters

Tsitsikamma Wild

6 220

12 390

Exquisite taste of Tsitsikamma oysters, cultivated in the pristine waters of the Eastern Cape's Tsitsikamma River. These oysters thrive in the unique blend of freshwater and oceanic influences, resulting in a delicate balance of briny and sweet flavours

Tequila Oysters

2 oysters served with a shot of tequila to spice things up

140

STARTERS

Calamari Batons

Local favourite | deep fried or grilled served with tartar sauce

125

Prawn & Avo Tiaan

A fresh light cocktail of summer flavours

175

Escargot

A French delicacy, features tender snails delicately cooked in garlic butter, offering a rich and savory experience for the adventurous palate

145

“Boere Slakke”

A luxurious blend of creamy butter and garlic cheese, complemented by succulent sirloin cubes for an indulgent twist

145

Mussel Chowder

Black mussels steamed in white wine & finished with a creamy garlic and herb sauce

145

Dutch Chicken Croquettes

Crispy, golden bites filled with creamy, seasoned chicken, served with a tangy dipping sauce.

110

Venison Carpaccio

Thinly sliced, springbok meat, delicately smoked to perfection. Drizzled with a zesty lemon vinaigrette and a sprinkle of sea salt, black pepper, and grated Parmesan cheese

145

SALADS

ORGANIC CRISPY GREENS WITH TOMATO, ONION, CARROTS, RED CABBAGE, CUCUMBER, PEPPERS & CROUTONS. ALL SERVED WITH OUR GREEN GODDESS HERB DRESSING

Garden

Simple living

95

Prawn & Avo

Tangy combination of delicate shelled prawns & fresh avo

185

Feta & Olive

Classic Greek | Soft Danish feta that melts in your mouth with jumbo olives

135

Grilled Cajun Spiced Chicken & Bacon

An all time fave

145

Classic Caesar

Tossed in a creamy Caesar dressing, shaved Parmesan, and a hint of lemon zest

155

SEAFOOD

served with a choice of : rice, chips, salad, seasonal veg or a baked potato

Line Fish (subject to availability)

Wait for the perfect day | fresh caught linefish

SQ

Battered Hake / Grilled Hake

Fresh hake served light and crispy with tartar sauce | Grilled for the carb conscious

155

Kingklip (Genypterus Capensis)

Firm yet delicate texture and mild, buttery flavor. Grilled to perfection and served with a zesty lemon butter sauce

230

Butterfish (Odax Pullus)

Velvety texture and delicate flavor, grilled to perfection, served with lemon butter sauce

175

Blackened Butterfish

Cajun style with salsa flare

220

Gurnard

Lusciously tender texture | paired with its creamy earthiness that tantalizes the taste buds

155

Whole White Stumpnose (by catch)

Delightful blend of milkiness and sweetness | reminiscent of shellfish | paired with a subtly flaky texture that is sure to tantalize your taste buds.

230

Calamari

Tender strips | deep fried or grilled | served with our homemade tartar sauce

175

Grilled Prawns

6 185 12 345

Marinated in a tantalizing blend of herbs and spices, then grilled to juicy, smoky perfection. Choice of lemon butter, garlic butter or peri-peri

Seafood Espetada

Prawns | Linefish | Calamari | Peppers | Grilled with garlic butter | The all time fave

225

SEAFOOD PLATTERS

served with a choice of lemon butter, garlic butter or peri peri

Beach Combo

hake fillet | tender calamari strips

255

Plettenberg

hake fillet | tender calamari strips | creamy mussels

285

Mini Platter

calamari | 3 succulent prawns | creamy mussels

245

Robberg

hake fillet | tender calamari strips | 6 prawns | creamy mussels

475

Captains Favourite

6 medium prawns | tender calamari strips

285

WOOD FIRED PIZZAS

PLEASE NOTE: NO DEVIATIONS CAN BE ACCOMMODATED. FEATURES A THIN BUBBLY CRUST, FINISHED WITH A DRIZZLE OF OLIVE OIL & A SPRINKLE OF SEA SALT.

Focaccia fresh herbs garlic on a crispy crust R5 will be donated to 	75
Mediterranean Focaccia fresh herbs feta caramelized onion garlic on a crispy crust	95
Margherita san marzano tomato sauce mozzarella	95
Popeye (V) spinach olives caramelized onions feta	145
Veg Delight (V) caramelized onions peppadew rocket balsamic reduction avo	195
Basil Chicken chicken roasted tomatoes parmigiana basil balsamic reduction	185
Chicken Mayo chicken peppadew feta mayo	185
Banana Rama bacon banana	145
Regina bacon mushroom	145
Hawaiian bacon pineapple	145
Formosa chorizo feta caramelized onions olives rocket	185
Mexicana mince chillis caramelized onion garlic peppers	185
The Sirloin chargrilled sirloin caramelized onions roasted tomatoes rocket balsamic reduction	210
The Boertjie biltong feta peppadews caramelized onion olives	210
The Norwegian smoked salmon avo rocket a yoghurt dressing	185
The Old Salty anchovies capers olives parmesan	175
Neptune mussels calamari prawns linefish	240
Porra Delight prawn chorizo rocket avo	225
Gluten free base +30	
Extra Avo +40	
Vegan Cheese +40	

FROM THE GRILL

served with a choice of : rice, chips, salad, seasonal veg or a baked potato

Sirloin Steak 250g

Specially cut Prime A grade beef chargrilled how you would like it | served with Cafe de Pari butter | R5 donated to NSRI

185

Add Calamari or
Add 3 Prawns +60



Portuguese Steak Espetada

400g cubed sirloin marinated with bay leaves and chargrilled to perfection

255

Karoo Ostrich Steak

200g ostrich steak served on Chinese style stirfry | seasonal vegetables | complimented with a berry coulis

195

T-Bone Steak (500g)

Juicy, perfectly grilled T-bone steak, seasoned and chargrilled to perfection

285

Crumbed Chicken Schnitzel

Two tender breasts of chicken | lightly crumbed & deep fried | served with a choice of cheese or mushroom sauce

145

Burgers

Veg, Chicken or Beef

Plain Burger : Greens & Tomato

145

Works Burger : Grilled Mushrooms, Cheese & Bacon

175

Moby's Burger : Caramalised Onion & Cream Cheese

165

ADD A LITTLE MORE

Additional Sides +45

Chips
Stir-fried seasonal vegetables
Side Salad

Sauces + 40

Creamy Cheese Sauce: Smooth & velvety made with a blend of cheddar & mozzarella.

Fresh Mushroom Sauce: Crafted from sautéed fresh mushrooms, garlic, onions, & herbs, simmered to perfection.

Pepper Sauce: Creamy & tangy, Infused with mild peppercorns, adding a subtle spicy kick.

LIL SAILORS (< 11)

75

Fish Bites & chips

Chicken or beef burger & chips

Calamari strips & chips

Kiddies Margherita Pizza

Crumbed chicken strips & chips

Spaghetti Bolognese

WINTER WARMERS

Curries served with rice | sambals | our house chilli chutney | a poppadom

Prawn Curry	245
Tender prawns cooked in a fragrant curry sauce with coconut milk and spices	
Chicken Curry	145
Succulent chicken strips in a flavorful curry sauce with onions, tomatoes, and traditional spices	
Vegetable Curry	125
Assorted vegetables simmered in a savory curry sauce, enriched with aromatic spices	

PASTAS

Moby's Alfredo Pasta	185
Linguine featuring tender chicken strips, crispy bacon, and sautéed mushrooms, all elegantly enveloped in a velvety creamy sauce	
Bolognese	155
Juicy ground beef simmered in a rich tomato base infused with the robust flavours of red wine, oregano, parsley, and basil	
Cajun Prawn Pasta	245
Linguine delicately enveloped in a creamy sauce, with tender shelled prawns. Infused with a hint of paprika and cayenne pepper	
Savoury Coastal Puttanesca	175
Linguine in a rich tomato sauce with olives, capers, garlic, chili, and a hint of anchovy	
Beef Lasagne	145
Layers of tender ground beef, zesty tomato sauce, creamy béchamel, melted cheese	

TREAT YOURSELF

Lemon Meringue Cheesecake	95
Our specialty classic baked cheesecake topped with meringue & lemon zest	
Milk Tart	55
Traditional Cape Dutch tart with a silky cinnamon custard filling in a crunchy pie crust	
Malva Pudding	65
A sweet pudding of South African origin served with custard & freshly whipped cream	
Chocolate Brownie	65
Rich tasteful chocolate brownie made with raw chocolate macadamia served with freshly whipped cream	
Ice Cream Cake	65
Layers of flavour Moby Style that melt in your mouth served with a chocolate sauce drizzle	