Moby's

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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, deckles, 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 12 390
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

Tequila Oysters 140
2 oysters served with a shot of tequila to spice things up

STARTERS

Calamari Batons 125
Local favourite| deep fried or grilled served with tartar sauce

Prawn & Avo Tian 175
A fresh light cocktail of summer flavours

Escargot / Boere Slakker 145
A French delicacy, delicately cooked in garlic butter, offering a rich and savory experience for the adventurous palate. Your choice of succulent Snails or juicy Sirloin Cubes

Mussel Chowder 145
Black mussels steamed in white wine & finished with a creamy garlic and herb sauce

Venison Carpaccio 145
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

Smoked Norwegian Salmon Crostini 125
Salmon strips with crisp cucumber, smooth cream cheese, and fresh chives, served on toasted ciabatta.

SALADS

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

Garden 95
A fresh mix of crisp garden greens, vibrant red, yellow, and green peppers, and seasonal vegetables – light, refreshing, and full of colour.

Prawn & Avo 195
Tangy combination of delicate deshelled prawns & fresh avo

Feta & Olive 145
Classic Greek | Soft Danish feta that melts in your mouth with jumbo olives

Grilled Cajun Spiced Chicken & Bacon 155
An all time fave - juicy grilled chicken with smoky bacon and a Cajun kick

Beetroot and Feta 155
Earthy beetroot paired with creamy feta, served with a rich balsamic reduction.

Classic Smoked Salmon & Avo 195
Smoked salmon strips, avocado, and boiled egg halves – a timeless favourite.

SEAFOOD

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

Line Fish (subject to availability) — SQ
Wait for the perfect day | fresh caught linefish

Battered Hake / Grilled Hake — 180
Fresh hake served light and crispy with tartar sauce | Grilled for the carb conscious

Kingklip (Genypterus Capensis) — 295
Firm yet delicate texture and mild, buttery flavor. Grilled to perfection and served with a zesty lemon butter sauce

Butterfish (Odax Pullus) — 190
Velvety texture, rich and delicate flavor, grilled to perfection, served with lemon butter. Please note : Butterfish is a very rich fish and high in natural oils

Blackened Butterfish — 225
Cajun style with salsa flare

Gurnard — 155
Lusciously tender texture| paired with its creamy earthiness that tantalizes the taste buds

Calamari — 250g 175 | 375g 225
Tender calamari strips, grilled or fried to perfection, served with our homemade tartar sauce.

Grilled Prawns — 6 235 | 12 395
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 — 240
Prawns | Linefish | Calamari | Peppers | Grilled with garlic butter | The all time fave

SEAFOOD PLATTERS

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

Beach Combo — 285
Lightly grilled hake fillet served with tender calamari strips – a simple yet satisfying seafood favourite.

Plettenberg — 335
Hake fillet, tender calamari strips, and creamy garlic mussels – the perfect medley for seafood lovers.

Mini Platter — 300
Tender calamari, three succulent prawns, and creamy garlic mussels – a rich and flavourful ocean favourite.

Robberg — 545
Grilled hake fillet served with tender calamari strips, six juicy prawns, and creamy garlic mussels – a feast for true seafood lovers.

Captains Favourite — 355
Six medium prawns served with tender calamari strips – a simple, flavourful seafood classic.

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 75
fresh herbs | garlic on a crispy crust | R5 will be donated to

Mediterranean Focaccia 115
fresh herbs | feta | caramelized onion | garlic on a crispy crust

Margherita 95
san marzano tomato sauce | mozzarella

Popeye (V) 145
spinach | olives | caramelized onions | feta

Veg Delight (V) 195
caramelized onions | peppadew | rocket | balsamic reduction | avo

Spicy Chicken Delight 175
chicken | mushrooms | peppers| pepperdews| caramalised onion

Basil Chicken 185
chicken | roasted tomatoes | parmigiana | basil | balsamic reduction

Chicken Mayo 185
chicken | peppadew | feta | mayo

Banana Rama 145
bacon | banana

Regina 145
bacon | mushroom

Hawaiian 145
bacon | pineapple

Fiesta Chorizo 165
chorizo | peppers | basil

Formosa 185
chorizo | feta| caramelized onions | olives | rocket

Mexicana 195
mince | chillis | caramelized onion | garlic | peppers

The Sirloin 210
chargrilled sirloin | caramelized onions | roasted tomatoes| rocket| balsamic reduction

The Boertjie 210
biltong | feta | peppadews | caramelized onion| olives

The Norwegian 185
smoked salmon | avo | rocket | a yoghurt dressing

The Old Salty 175
anchovies | capers | olives | parmesan

Neptune 285
mussels | calamari | prawns | linefish

Extra Avo +40 **Gluten free base +30** **Vegan Cheese +40**

FROM THE GRILL

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

Sirloin Steak 250g 220 400g 320
Specially cut Prime A grade beef chargrilled how you would like it | served with Café de Paris butter

Pepper-Crusted Steak 265
Tender grilled steak seared with a light pepper crust, served with a rich and creamy pepper sauce for the perfect kick of heat and flavour

Mushroom Steak 265
Juicy grilled steak served on a bed of sautéed mushrooms and topped with a silky mushroom sauce

Surf and Turf - Sirloin Steak 250g & 3 Prawns 265

Surf and Turf - Sirloin Steak 250g & Calamari 265

Portuguese Steak Espetada 275
400g cubed sirloin marinated with bay leaves and chargrilled to perfection

Karoo Ostrich Steak
200g ostrich steak served with seasonal vegetables | complimented with a berry coulis 225

Crumbed Chicken Schnitzel
Two tender breasts of chicken | lightly crumbed & deep fried | served with a choice of cheese, pepper or mushroom sauce 145

BURGERS

A choice of : Beef, Chicken or Vegetarian

Plain Burger : Greens & Tomato 145

Works Burger : Grilled Mushrooms, Cheese & Bacon 175

Moby's Burger : Caramalised Onion & Cream Cheese 165

Vegan Burger : Grilled mushrooms and tomato relish with vegan cheese 175

ADD A LITTLE MORE

Sauces + 45

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.

Additional Sides SQ

Chips
Seasonal vegetables
Side Salad
Bakes Potato
Mash
Yellow Rice

CURRIES

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

Prawn Curry 255
Tender prawns cooked in a fragrant curry sauce with coconut milk and spices

Chicken Curry 165
Succulent chicken strips in a flavorful curry sauce with onions, tomatoes, and traditional spices

Vegetable Curry 145
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

Bolognaise 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

Beef Lasagne 155
Layers of tender ground beef, zesty tomato sauce, creamy béchamel, melted cheese served with a side salad

Seafood Pasta 285
Linguine with mussels, calamari, gurnard & prawn meat
Choose between a creamy white wine base or a tomato base

The Garden Twirl 120
Linguine tossed with Chinese-style stir-fry vegetables in a rich tomato sauce – light, vibrant, and full of flavour.

LIL SAILORS (< 11)

80

Fish Bites & chips

Calamari strips & chips

Crumbed chicken strips & chips

Chicken or beef burger & chips

Kiddies Margherita Pizza

Spaghetti Bolognaise

My Happy Place

SOFT SERVE CREATIONS

Milkshakes 60

Strawberry, Chocolate, Vanilla, Bubblegum, Banana, Caramel Fudge, Coffee

Choc Nut Sundae 75

Vanilla ice cream and cream with chocolate brownie, topped with walnuts and drizzled with chocolate sauce.

Floats 45

Coke, Creme Soda, Fanta

Waffle with ice cream 85

Drizzled with golden syrup

MILKSHAKES WITH A KICK

note: all served as doubles

Kahlua / Amarula / Frangelica	85
Whiskey	85
Nutty Irishman (Frangelica & Amarula)	95

ALL TIME CLASSICS

Lemon Meringue Cheesecake 95
Our specialty | classic baked cheesecake topped with meringue & lemon zest

Malva Pudding 65
A sweet pudding of South African origin | served with custard & fresh cream

Chocolate Brownie 65
Rich tasteful chocolate brownie made with raw chocolate | macadamia | served with ice cream

Ice cream and Chocolate Sauce 55
Vanilla soft serve served in a bowl drizzled with chocolate sauce

Creme Caramel 65
Two homemade crème caramels, served with fresh cream – a smooth and classic indulgence.

Moby's

SPECIALS

12pm until 9pm

MONDAY

SEAFOOD ESPETADA R195
PORTUGUESE STEAK ESPETADA R235

TUESDAY

30% OFF ALL PIZZAS

WEDNESDAY

Prawn Crazy
6 Prawns R155
12 Prawns R255

THURSDAY

250G CALAMARI AND CHIPS R150

FRIDAY

HAKE AND CHIPS R150

SATURDAY

Prawn Crazy
6 Prawns R155
12 Prawns R255

SUNDAY

SEAFOOD PLATTER FOR ONE R255

- 3 PRAWNS, CALAMARI, MUSSELS AND HAKE

SEAFOOD PLATTER FOR TWO R485

- 6 PRAWNS, CALAMARI, MUSSELS AND HAKE

Ts&Cs apply. All specials only served with rice unless stated.