

## STARTERS

*Here for a treat but not too much to eat*

**Fresh Oysters (each)** 41  
Shuck it! Served chilled on ice with a delicate drop of honey vinaigrette.

**The Bugzy | Cured Beef Carpaccio** 132  
Set on wild mushroom arancini with parmesan shavings, truffle oil trickles and confit garlic aioli.

**Pickled Octopus Carpaccio** 138  
Thinly sliced with a zing of orange and lemon infused vinaigrette, tossed with chilli, garlic, and fresh herbs.

**Fish Cakes** 77  
Homestyle satisfaction with a panko crumb crunch. Green slaw and thai dressing close the deal.

**Edamame** 72  
A steamy snack with sesame seeds, a kick of ginger and a Korean chilli kiss.

**Linefish Ceviche** 128  
Fresh AF. Citrus, avocado, edamame with a kick of wakami, radish and ginger.

**Crispy Falklands Calamari Heads** 96  
A juicy and crunchy combo. All we do is dress it with Tightline sticky Thai drizzle.

**Falklands Calamari Tubes** 126  
They don't come more tender than ours, a sprinkle of signature seafood seasoning.  
**Pick your preference** of grilled OR fried.

**Tempura Prawns** 119  
The insatiable crunch which skinny dips delightfully in lime, soya, sesame sauce.

**Fresh Mussels** 78  
Perfectly creamy, steamy white wine, chives, and garlic flavours with wipe-the-bowl-clean crusty bread.

**Artichoke** 139  
Decadently deep fried, tumbled with capers, hummus, a Parmesan pinch, and gremolata.

## SALADS

*Shredded, bedded and freshly dressed for success*

### **Caesar** 135

A parmesan and Cos lettuce crunch, tossed in Tightline's homemade dressing. Garlic croutons biltong for the gees.

### **Vermicelli** 162

A tuna and rice noodle rendezvous where celery, sesame oil, herbs and peanuts play out of their boots.

### **Grilled Calamari Salad** 164

Fresh to depth. Japanese slaw, green apple, cucumber ribbons and just the right touch of toasted sesame seeds.

### **Cajun Seared Salmon Salad** 148

Minted Thai dressing and seasonal leaves with a familiar freshness of avo, onion, edamame and pineapple.

**Also enjoyed** with Cajun Chicken

## PASTA

*Wholesome, homestyle and heavenly hanger-relief*

### **Chilli Prawn Aglio Olio** 285

Decant, dark squid ink pasta with a generous base of garlic, tomato, and fresh-off-the-blade herbs.

### **Creamy Seafood** 237

Linguini, a dab of chilli and a crustacean tomato cream mingle with our VIPs - mussels, prawns and calamari.

## MAINS

*Go big and don't go home. Take it to the next level with something on the side.*

### **Deep Sea Hake Fillet** 158

**Pick your preference** of grilled OR fried

### **Kingklip** 298

**Pick your preference** of grilled OR fried

### **Tender Falklands Calamari Tubes** 218

Our signature seafood, with signature seasoning.

**Salt & Pepper Chokka** 178

The perfect balance of garlic and chilli, coated in flavour and a spring onion sprinkle.

**Prawn Curry Bunny Chow** 229

A tomato and prawn curry combo in a hollow of heavenly fresh bread.

**Tightline Fish Curry** 198

Linefish curry on another level. Rice, poppadom and a sidekick of sambals.

**King Prawns** 359

6 flame-grilled King Prawns, fired up with garlic flavours.

**Select a sauce:** Lemon & Herb Butter Cream  
OR Spicy Mozambican Butter

**Chuck Burger** 182

A melt of cheddar, pickles caramelised onion and truffle aioli, hot and steamy on a sesame brioche bun.

**Chicken Burger** 148

A fried chicken breast and a coat of caramelised onions, decked onto a brioche bun. Just right with Japanese slaw.

**Parmesan & Panko Chicken** 158

With a crunchy crumble and levelled up with a shredded green slaw.

**Select a sauce:** Garlic Aioli OR  
Mushroom

**THE SAUCE**

*Whipped up daily for your dipping pleasure*

Tightline Tartar 28

House Peri-Peri 38

Lemon Butter 28

Garlic Butter 28

Confit Garlic Aioli 28

Chilli Lime 28

Live Bait 28

Mushroom 32

Green Chilli 28

## **THE SIDE**

*The back up or the snack up*

Chips	35
Sweet Potato Fries	35
Savoury Rice	35
Garlic Bread	48
Seasonal Grilled Vegetables	40
Green Slaw	32
Garden Salad	38

## **THE SWEET**

*Dance with some decadence and let your sweet tooth sink in*

<b>Baked Malva Pudding</b>	<b>95</b>
Decadence delight and smothered in velvety vanilla bean custard.	
<b>Burnt Cheesecake</b>	<b>95</b>
A contrast of pearly-white, coated with an ooze of burnt caramel sauce.	
<b>Peppermint Crisp Tart</b>	<b>95</b>
Layers of delicious caramel, peppermint and double cream, pure indulgence.	

## **SUSHI**

*Soy, sophistication and vitamin-sea with ginger and our signature wasabi stamp*

### **THE CLASSICS**

*They've stood the test of time, but have you tried them at Tightline?*

#### **Nigiri (4)**

Salmon	120
Tuna	109
Prawn	109

#### **Maki (4)**

Salmon	64
Tuna	57
Avo	49

#### **Rainbow Roll (4)**

Salmon	99
Tuna	96

#### **Fashion Sandwich**

Prawn	89
Tuna	88
Salmon	89
Avo	75

#### **California Roll (4)**

Tuna	77
Salmon	83
Tempura Prawn	84
Avo	69

#### **Tataki (4)**

Salmon	149
Tuna	147

#### **Roses (4)**

Salmon	109
Tuna	99
Beef Carpaccio	98

#### **Bamboo Roll (4)**

Avo, tempura prawn, sweet chilli mayo and teriyaki.	98
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#### **Sashimi (4)**

Salmon	147
Tuna	138

## **Sushi Crunch (4)**

**Panko crumbed Salmon**, cream cheese,  
Japanese mayo and teriyaki 99

**Panko crumbed Tuna**, cream cheese,  
spicy mayo 98

**Fired Salmon with tempura prawn** 149

Tempura prawn tucked rice rolls,  
heaped with prawn and salmon and  
theatrically brought to life at your  
table with a blowtorch's breath of fire.

## **POKE BOWL**

*Chunks that'll get your chopsticks in a twist*

**Rainbow Bowl** 169

A tasty trio of tuna, prawn and salmon  
in a balanced bed of edamame, grilled  
pineapple and wakame.