



— *Blue* —
OYSTER
Cocktail Bar
Mossel Bay



Located at Café Gannet, 1 Market Street, Mossel Bay
Next door to the Dias Museum with a view over Santos Beach
Tel: 044 691 1885 @blueoystermbay

Open Monday to Friday from 12h00, Saturday and Sunday from 10h00
Last rounds at 22h30, bar closes at 23h00

SUSHI

FROM 12H00 DAILY

SPICY TUNA DYNAMITE ROLL	130
With spicy mayo and tsume sauce. 8 pieces	
RED DRAGON ROLL	150
Cucumber and tempura prawn, topped with avocado, spicy mayo & tsume sauce. 8 pieces	
SMOKED SALMON PHILLY ROLL	125
With cream cheese and avocado. 8 pieces	
TUNA RAINBOW ROLL	145
Tuna and avocado inside out roll, topped with salmon and avocado. 8 pieces	
BIG FISH FUTOMAKI ROLL	175
The sumo of maki rolls. Salmon, prawn, tuna, avocado, ginger and veg. 8 pieces	
RED ROOF	135
Prawn and avocado California style roll topped with salmon, 7 spice & tsume sauce. 8 pieces	
SASHIMI, 3 PIECES	
Tuna	63
Salmon	65
NIGIRI, 3 PIECES	
Tuna	66
Salmon	69
Salmon Roses	72
Prawn	74
HAND ROLLS, EACH	
Salmon	65
Tuna	64
Prawn	68
Vegetable	50
CALIFORNIA ROLLS, 4 PIECES	
Prawn	58
Tuna	56
Salmon	59
CRISPY FRIED CALIFORNIA ROLLS, 8 PIECES	
Salmon & Prawn	140
MAKI, 3 PIECES	
Avocado	39
Tuna	43
Salmon	45
Prawn	48
SOLO PLATTER	215
4 pieces salmon California, 4 tuna maki, 2 prawn nigiri, 2 salmon sashimi and a vegetable hand roll	
COUPLES PLATTER	440
4 pieces salmon California, 4 tuna California, 2 salmon sashimi, 2 tuna sashimi, 4 prawn nigiri, 4 salmon roses and 2 vegetable hand rolls	

OYSTERS

CULTIVATED OYSTER	28
Medium, each {LC, GF}	
OYSTERS ROCKEFELLER	185
Six oysters topped with bacon, spinach, breadcrumbs and parsley. Oven baked	

PLEASE ASK YOUR BARMAN ABOUT
THE AVAILABILITY OF FRESH
LOCAL WILD MOSSEL BAY OYSTERS

NIBBLES

CHICKEN LIVERS	68
In a creamy peri peri sauce. With crusty bread and blistered tomatoes	
CHICKEN SATAY	70
With honey soy sauce, pineapple, sesame seeds and spring onion	
SNAIL CIGARS	78
Escargots, garlic and blue cheese, wrapped in phyllo pastry. Served with cheese sauce	
ATOMIC JALAPEÑOS	79
Stuffed with mozzarella and pork sausage, wrapped in bacon and served with sour cream {LC, GF}	
DUCK SPRING ROLLS	85
With sweet chilli & honey soy sauce	
LEMON & HERB CALAMARI	88
Calamari tubes in a fresh, zesty lemon cream. Topped with fresh herbs and crispy tentacles {LC}	
CRISPY PRAWNS	105
Covered in panko crumbs, served with lime sweet chilli sauce	
GIANT TIGER PRAWN	195
Enjoy as a starter, or add some pizzazz to your main meal. Served with a side salad of toasted red quinoa, barley, roasted vegetables, coriander, sundried tomatoes, parsley, citrus segments, olive oil and calamata olives	

PIZZA

MOZZARELLA FOCACCIA {V}	70
With onion and origanum. Drizzled with olive oil	
MARGHERITA {V}	88
Mozzarella cheese & chopped fresh tomato	
HAWAIIAN	99
Ham, mushroom and pineapple	
TROPICAL	105
Bacon & banana	
VEGETARIAN {V}	119
Mushrooms, capsicum peppers, onion, garlic and feta	
FAB	125
Feta, avocado & bacon	
SWEET CHILI CHICKEN	135
Sweet chilli sauce, grilled chicken, onions, piquanté pepper, pineapple and coriander leaves	
MEXICANO	140
Ground beef, onions, jalapenos, peppers, garlic and parsley	
SOMETHING BLUE	145
Blue cheese, bacon & caramelized onion. With fresh rocket	
MOSSEL BAY SEAFOOD	165
A basic tomato and capsicum pizza Cooked to perfection. Topped with pan fried calamari, line fish and mussels	

Takes 25 -35 minutes. All pizzas are thin base, with tomato sauce and mozzarella . No half and half or substitutions allowed. Extra cheese not recommended



COCKTAILS

APEROL SPRITZ	
Aperol, Cinzano Pro Spritz & soda water 73	
AMARETTO SOURS	
Amaretto & lemon juice 47	
SKYY SUNSET	
SKYY Pineapple & Cherry Vodka, OJ & Grenadine 45	
VANILLA SKYY	
SKYY Vanilla Vodka, blue curacao & lemonade 68	
SPARKLING ITALIAN GREYHOUND	
Aperol, gin, ruby grapefruit syrup & soda. Served in a glass rimmed with rosemary sugar 65	
ROOIBOS & HONEY	
Sierra Silver Tequila, honey, lemon, soda & rooibos syrup 75	
OLD FASHIONED	
KWV 5 year Brandy, bitters, sugar and a twist of orange rind 55	
SIDECAR	
KWV 3 year Brandy, triple sec and fresh lemon juice. Sugar rimmed glass 50	
PINK LADY	
Gin, triple sec, lemon juice & grenadine 52	
ROSE BERRY MARTINI	
SKYY Citrus Vodka, cranberry juice and rose syrup on crushed ice 72	
MARGARITA	
Sierra Silver Tequila, triple sec, lime cordial & lemon juice 59	
SEX ON THE BEACH	
SKYY, peach schnapps, cranberry juice & OJ 65	
COSMOPOLITAN	
SKYY Vodka, triple sec & cranberry juice 62	
CRUXLAND MARTINI	
KWV Cruxland Gin & dry vermouth. Stirred over ice for the perfect serve 70	
STRAWBERRY DAIQUIRI	
Fruit Lagoon Daiquiri mix & Bacardi 68	
PINA COLADA	
Fruit Lagoon Pina Colada mix, Bacardi & Malibu 68	
BRAD PITT	
Carvo caramel vodka, white grapetizer, grenadine & cherries 77	
LONG ISLAND ICE TEA	
Gin, cane, white rum, Sierra Silver tequila, triple sec, lemon juice & coke 85	

SHOTS

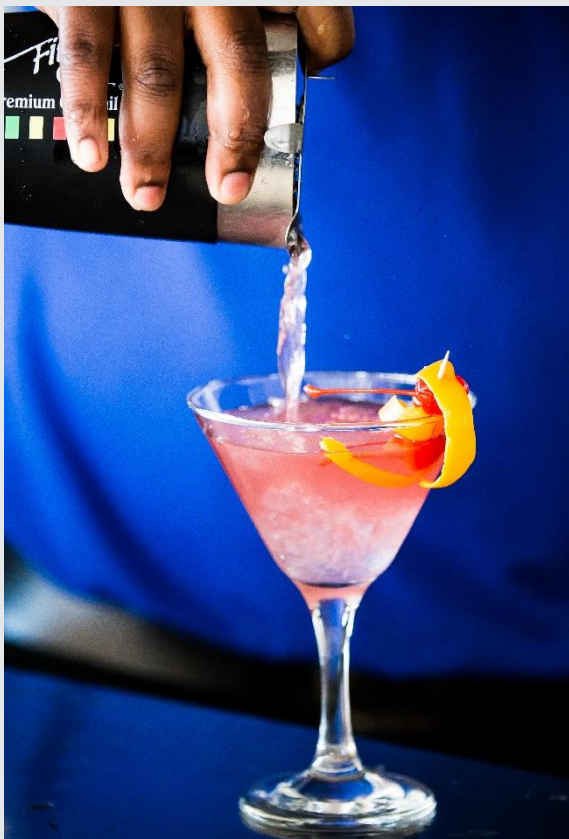
MOCKTAILS

CARVO CARAMEL VODKA	27
CARVO CHOCOLATE VODKA	27
SIERRA SILVER TEQUILA	24
SIERRA GOLD TEQUILA	24
ESPOLÓN TEQUILA	38
SOUR MONKEY APPLE	18
SOUR MONKEY CHERRY	18
JÄGERMEISTER	27
PONCHO'S COFFEE	30
LUPINI BLACK	23
AMARETTO SOURS	25
Amareto & Lime	
IRELAND VS SOUTH AFRICA	25
Dubliner Caramel Irish Wiskey & Amarula	
CARAMELO BEAR	25
Nachtmusik, Carvo Caramel & Amarula	
PINEAPPLE COCAINE	25
SKYY Pineapple Vodka, Lime & Blue Curacao	
THE NATIONAL BOK	20
Amarula & Peppermint Liqueur	
TURKISH DELIGHT	20
Nachtmusik & Grenadine	

ROOIBOK	35
Rooibos syrup, honey, ginger ale and lemon juice	
ORANGE PINA COLADA	30
Pina Colada cocktail mix and a splash of OJ	
SHIRLEY TEMPLE	45
Ginger ale, grenadine & maraschino cherries	
SOBER JULIE	35
Grapefruit syrup, lemon juice & soda water.	
Served in a salt and sugar rimmed glass	
VIRGIN STRAWBERRY DAIQUIRI	30
Blended daiquiri mix, cherry syrup and crushed ice	



Follow us on Facebook for info about our specials & events
 Frequent visitor? Sign up for our loyalty card



Ask about our
 Gin Tasting...

Let the fun
 BE GIN!



PLEASE PLACE YOUR ORDERS AND COLLECT AT THE BAR COUNTER