

We offer a great selection of fresh, seasonal
and daily changing specials

Starters

WEST COAST OYSTERS Served with shallots & sherry vinaigrette	32
BEEF CARPACCIO Parmesan, rocket & balsamic tomatoes drizzled with horseradish mayo	104
WEST COAST MUSSELS Steamed mussels with garlic, rosa tomatoes & white wine veloute	110
BATTERED PRAWNS Served with avocado, tomato, red onion & crème fraiche & sweet chilli sauce	135
GRATINATED MUSSELS Steamed mussels gratinated with a spicy garlic butter	113
ZINGY FRIED CALAMARI On a bed of rocket salad served with house made aioli & a lemon wedge	115

Salads

CAESAR Served with cos lettuce, pancetta, egg, anchovy, parmesan & caesar dressing	104
GREEK Served with feta, olives, cucumber, tomato, red onion & mint vinaigrette	80
ROCKET & AVO Served with balsamic tomatoes, roasted butternut seeds & parmesan shavings	88
MISTA Fresh seasonal salad with balsamic vinaigrette	75

Fresh Seafood

All locally & sustainably sourced. Please inquire about our
selection of fresh Shellfish & the Linefish of the day

BABY CALAMARI Cajun grilled or lightly fried, served with fragrant rice	142
LINEFISH OF THE DAY Served with roasted garlic and potato mash, wilted spinach, basil and tomato salsa	185
BLACKENED NORWEGIAN SALMON Dusted in Cajun spice, served with caramelized roasted butternut & parmesan asparagus	215
FRESH WHITE FISH Served with citrus sauce, green vegetables and finished with tomato, basil and mango salsa	208
CRAYFISH AND PRAWNS Grilled, then quickly open-flame baked with lemon butter, served with fragrant rice and your choice of sauce	485
SEAFOOD PLATTER Take in the view with glorious mix of West Coast crayfish, mussels, prawns, calamari & linefish	634
SHELLFISH EXTRAVAGANZA A premium selection for 2, including West Coast crayfish, Mozambican langoustines, assorted prawns & West Coast mussels	1935
BEACH PLATTER A selection of langoustines, medium prawns, gratinated mussels, oysters and choice of sides	530
GRILLED PRAWNS PLATTER Served with rice, chips or salad	300

Pastas

GNOCCHI Grilled Mediterranean veg, napoletana sauce, fior di latte & flaked almonds	112
SEAFOOD LINGUINE Line fish, mussels, prawns & calamari sauteed with garlic, white wine & parsley in a light napoletana sauce	188
CRAYFISH LINGUINE West Coast crayfish simmered in a white wine veloute with rosa tomatoes & fresh parsley	300
MUSHROOM RISOTTO Exotic mushroom, sauteed in medium sherry & finished with parmigiano reggiano	140
PRAWN & ZUCCHINI RISOTTO Infused with pea puree & orange zest	161

Meat & Poultry

BLUES GOURMET BURGER Herb and onion patty, bacon, cheddar cheese, pickle, tomato relish and garlic mayo	150
CHICKEN SUPREME On a bed of garden pea and pancetta risotto	167
BLUES SIRLOIN Grilled asparagus topped with a béarnaise sauce, accompanied by bacon basket of roasted veg & pesto	225
TRUFFLE FILLET Served with a creamy mushroom sauce and a side of fries	253
BRAISED LAMB Grecian medley of veg, feta, olives & crispy new potato finished with a mint yoghurt sauce	237
VENISON TAGLIATA Served with a Sicilian butternut orange & rosemary glaze & shoestring sweet potato	235

Sides & Sauces

CHIPS	28	MUSHROOM SAUCE	25
FRAGRANT RICE	25	LEMON BUTTER	15
STEAMED VEG	28	MINT YOGHURT	15
ROASTED BUTTERNUT	28	PERI PERI	15
SIDE SALAD	32	GARLIC AIOLI	15

Desserts

TRIO OF ICE-CREAM/SORBET Ask about the daily selection	60	WARM CHOC BROWNIE With vanilla ice-cream	85
APPLE CRUMBLE	75	STICKY TOFFEE PUDDING With toffee sauce & vanilla ice-cream	85
CREME BRULEE	85		
THE CHEESE BOARD A selection of local	105		

Discretionary 10% service fee for tables of 6 or more



Welcome to Blues Beach House

A sophisticated yet relaxed environment to enjoy a delicious meal in what is undoubtedly one of the best places in the world -

Camps Bay, Cape Town.

We only use top quality, sustainably sourced, seasonal, free-range ingredients and offer a great selection of local wines. Presenting you with the best that Cape Town has to offer.

We hope you enjoy your meal and have a great experience with us.



BLUES BEACH HOUSE
The Promenade, Beach Road Camps Bay 8004
021 438 2040 | info@blues.co.za | www.blues.co.za

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Twitter @BLUESrestaurant

The Menu

