

A WORD FROM THE CHEF

Welcome to the Two Shrimps Restaurant at Canelands Beach Club and Spa. A piece of paradise on the Dolphin Coast with an unrivalled view of the beautiful Indian Ocean.

At Two Shrimps we strive to source the freshest local ingredients to ensure the quality of every dish we serve. Our menu is designed to capture the essence of our surroundings, both land and sea, and draw on the flavours that have been introduced into local cuisine by our rich and diverse history.

If there's anything special you need, please don't hesitate to ask your waitron and we will do our utmost to meet your requirements.

Please inform us of any dietary requirements or allergies, as not all ingredients are listed on the menu.

We trust that you will have an amazing experience dining with us.

SIGNATURE STARTERS

WRK

R 90

Wings. Ribs. Kebabs. Carnivores, rejoice! Cajun-dusted chicken wings, pork riblets and chargrilled beef fillet kebabs. All lovingly smothered with our secret sweet basting.

VEGETABLE TEMPURA (V)

R 65

Fresh seasonal vegetables coated in tempura batter and perfectly deep fried. Served with our sweet chilli sauce and honey soy dip.

DO THE SALSA (V)

R 60

Nachos our way... Homemade crunchy tortilla chips, topped with cheese and salsa. Completed by a dollop of zesty guacamole and sliced pickled jalapenos for a hint of spice. Served with sour cream.

HERBED LOCAL MUSSELS

R 95

Seven local mussels served in a creamy garlic and parsley sauce. Finished off with a chargrilled wedge of homemade bread to soak up that sauce.

FRESH BOWL

R 65

A "soup of the day" with a difference. Ask your waitron about the flavour combination that our Chef has dreamed up today. Served with a wedge of chargrilled homemade bread.

THE SPANISH DUO

R 95

A fragrant flavour voyage! Tender Falkland calamari, sautéed with Spanish chorizo sausage and garlic butter, tossed with cherry tomatoes and fresh rocket.

ASIAN STYLE GAME CARPACCIO

R 110

Fresh flavours of thinly sliced game. Served with wasabi mayo, honey soy reduction and pickled carrots.

PERI PERI LIVERS

R 85

Chicken livers sautéed and soaked in our luxurious Peri-Peri sauce. Served with a chargrilled wedge of homemade bread for good measure!

PANKO FISH

R 90

Panko crumbed crispy fried linefish strips with rocket salad, sweet chilli and honey soy dipping sauce.

CAMEMBERT AND NUT SPRING ROLL (V)

R 80

Crunchy, gooey and perfectly balanced. Camembert rolled in nuts and spring roll pastry, deep fried and drizzled with honey for a hint of sweetness.

THE CANELANDS SAMOOSA

R 80

Triple the flavour in one hit. Succulent grilled chicken, Danish feta and peppadews, mixed with basil pesto and encased in a pastry triangle. Fried until golden, crisp and oozing. Served with sweet chilli dipping sauce.



SENSATIONAL SALADS

THE MYKONOS

R 80

Few things beat a fresh Greek salad with all the right toppings. The usual salad suspects brought to life with feta and juicy olives. Drizzled with our very own dressing to bring it all together.

BLOODY MARY PRAWN SALAD

R 105

A tribute to the famous cocktail. Prawns, lettuce, Avo and celery, topped with our Bloody Mary dressing.

FLYING GREEK

R 90

Our take on the humble chicken salad. Our Mykonos as above, with the added taste and texture of succulent chicken pieces. For those who love a fresh chicken salad with a difference.

FALKLAND FEAST

R 85

Tender calamari gently sautéed with garlic butter and tossed with feta and olives. Finished off with a hearty drizzle of our special house dressing.

OUR TAKE ON CAESAR SALAD

R 95

Our take on this decadent salad. Succulent Chicken pieces and bacon bits with herb croutons finished off with a boiled egg and our homemade Caesar dressing and parmesan shavings.



BIG ON BEEF

FRENCH FILLET 250g

R 210

A classic cut needs classic flavours to match. Tender medallions and our signature basting chargrilled to perfection. Nestled on a bed of mashed potato and fresh seasonal vegetables with onion tobacco and jus.

GRILLED SIRLOIN 250g

R 180

Our sirloin steak basted and chargrilled to your liking. Served with hearty rosemary potato wedges and fresh seasonal vegetables of the day. Topped with our perfectly balanced honey mustard sauce and crispy prime-cut bacon.

THE CANELANDS BURGER

R 120

Our beef burger with a side of Durbs. A juicy 200g homemade, hand-shaped ground beef patty. Adorned with mozzarella, BBQ mayo and all the traditional fixings on a soft, freshly baked roll. Accompanied by rustic cut chips and with thick Durban style onion rings.

BACON JALAPENO CHEESE BURGER

R 130

200g homemade, hand-shaped ground beef patty, topped with prime-cut bacon, sliced jalapenos, red onion and mozzarella cheese. Accompanied by rustic cut chips.

SLOW COOKED OXTAIL

R 190

A South African favourite. Slow cooked to tender perfection in red wine, with a hint of bitter chocolate, accompanied by mashed potato and baby onions.



PERFECT PORK

SWEET AND STICKY BASTED RIBS

R 175

You can't beat our sweet and sticky ribs. Pork spare ribs doused with our sweet basting and chargrilled to perfection. Served with fragrant rosemary and garlic potato wedges, as well as fresh seasonal vegetables.

SNAP CRACKLE PORK

R 170

Pork Belly cooked low and slow and finished off in the oven to guarantee that perfectly crispy crackling. Served on a bed of mash with a side of fresh seasonal vegetables. Completed by our creamy cider and charcuterie sauce.

LEGENDARY LAMB

DURBAN LAMB CURRY

R 185

Fragrant and fiery. Deboned lamb cooked in the local-style. Served with basmati rice, roti and our homemade sambals.

LAMB MEETS BUNNY

R 175

Our local lamb curry in a laid-back setting. Our curry served in a freshly baked bunny bread with our homemade sambals. The true way it's known for in Durban.



POPULAR POULTRY

BCC

R 165

Our tribute to the delectable Butter Chicken Curry. Served with fragrant basmati rice, roti and sambals, this creamy chicken curry with the perfect kick is just the way you know and love it. Served with our homemade sambals.

Add Prawns for R45

BCC BUNNY

R 155

A Durban staple with a Canelands touch. Our creamy butter chicken curry served in a freshly baked bunny bread. Served with our homemade sambals. It's coastal comfort food!

CHICKEN ESPETADA

R 155

Perfectly grilled chicken breast skewers basted with our lemon and herb or peri peri sauce. Served with stir-fry vegetables and your choice of basmati rice or rustic cut fries.

SEAFOOD SPECIALITIES

SEAFOOD PAELLA

R 220

Pan fried mussels, prawns, line fish and succulent chicken fillet cooked with basmati rice and our secret spice combination.

CHIMICHURRI PRAWNS

R 230

A coastal delight with a uniquely Argentinian influence. Fresh local prawns grilled with Chimichurri marinade, nestled on a bed of stir-fry, served with fragrant basmati rice.

LOCAL LINE FISH

R 210

Caught fresh in the place that we call home in support of sustainable fishing. Filleted and prepared with care. Served with our rustic cut chips and zesty tartar sauce.

HOOK, LINE & SINKER

R 495

The seafood platter that pulls out all the stops. Freshly grilled baby crayfish tail, local langoustines, prawns and locally caught line fish. Accompanied by sautéed lemon and herb Falkland calamari and local mussels in a creamy white wine and garlic sauce. Served with rustic cut chips, fragrant basmati rice and three sauces: garlic butter, lemon herb, and Peri-Peri. Go it alone or share it with that special someone. Either way, it's a platter you won't forget.

R 990

MOZAMBIQUE COCONUT MUSSEL AND PRAWN CURRY

R 190

A tropical delight served with basmati rice and our homemade sambals.

FRESH MUSSEL POT

R 170

Fourteen local mussels cooked in a luxuriously creamy white wine and garlic sauce. Served with grilled bread wedges to soak up the sauce.

VEGETARIAN FARE

VEGETABLE CHOW MEIN

R 115

A taste of the orient. A vegetable stir-fry with honey and soy, served with your choice of egg noodles or basmati rice.

MEDITERRANEAN PENNE

R 125

Peppers, cherry tomatoes, mushrooms and olives in a decadent blue cheese sauce.

MOZAMBIQUE COCONUT VEGETABLE CURRY

R 125

Seasonal vegetables in an aromatic coconut curry sauce. Served with basmati rice and our homemade sambals.



A LITTLE SOMETHING EXTRA

Chefs homemade bread wedge	R 10
Thick-cut Durban-style onion rings	R 25
Rustic cut chips	R 35
Sautéed mushrooms	R 35
Side green salad	R 30
Side Veg of the day	R 30



FOR LITTLE SHRIMPS

STEAK & CHIPS

R 90

A succulent beef fillet chargrilled to your liking, served with rustic cut chips and a freshly made cheese sauce.

CHEESY BACON PENNE

R 60

A pasta that needs no introduction! Creamy cheese sauce and crispy prime-cut bacon are the perfect pair.

SPAGHETTI AND MEATBALLS

R60

Another pasta that needs no introduction! Delicious meatballs tossed in a tomato base with Spaghetti.

CHEESE BURGER

R 60

No knife and fork necessary, just dig in! We serve our juicy beef burger on a freshly baked roll, topped with mozzarella cheese. Served with our rustic cut chips.

CLASSIC CATCH

R 80

Fish and chips with extra crunch. Fresh crumbed local line fish served with our rustic cut chips and zesty tartar sauce.

CHICKEN STRIPS & CHIPS

R 70

Crumbed chicken strips served with our rustic cut chips.

Kid's meals are strictly for little shrimps under 12 years of age



DELIGHTFUL DESSERTS

ASSORTED GELATO

R 65

Traditional Italian ice cream. Ask your waitron about available flavours.

THE SOUTH AFRICAN STAPLE

R 65

Classic Malva pudding done our way. Served hot with warm custard and vanilla ice cream.

CRÈME BRÛLÉE FOR ALL SEASONS

R 70

We change the flavours to keep you guessing! Ask your waitron what we've made today.

BANANA SPLIT CRISP

R 65

Basically, a giant banana spring roll! A deep fried, Belgian chocolate stuffed banana. Served golden with creamy vanilla ice cream and chocolate sauce.

CHOCOLATE BROWNIE DECADANCE

R 80

Rich Chocolate Brownie prepared with nuts and covered with oozing chocolate. Served with creamy vanilla ice cream.

CHEESE CAKE OF THE DAY (PLEASE ASK YOUR WAITRON)

R 62

A slice of heaven. A biscuit base with a luxurious filling.

RICH & CREAMY

R 55

Sometimes all you need to complete a meal is a creamy vanilla ice cream and decadent chocolate sauce. Lucky for you, you've found it!