

FROM THE COAST TO THE CITY

Founded in 1991 in the small coastal town of Margate on the KwaZulu-Natal South Coast, Tightline, a family business, began as a specialist seafood retailer, built on a simple belief: exceptional seafood begins long before it reaches the plate. Decades later, that same passion has grown into one of South Africa's leading hospitality and seafood enterprises, while never losing sight of where it all began.

From our own fleet of vessels to our state-of-the-art processing facility, we oversee every step of the journey, ensuring every oyster, every prawn, every line fish and every sushi plate is served with uncompromising freshness and quality.

Today, Tightline is more than a restaurant. It's a place where long lunches become traditions, sushi dates turn into celebrations, and family and friends gather around tables filled with the finest the ocean has to offer.

Now, that coastal spirit has arrived in Johannesburg.

While sharing the same DNA as our flagship coastal destination, Tightline Jozi has carved out its own identity ~ bold, vibrant and unapologetically social. Bringing together world-class seafood, exceptional sushi, signature cocktails and warm hospitality, we've created a destination where the energy of the coast meets the pulse of the city.

The ocean may be hundreds of kilometres away, but thanks to more than three decades of expertise, it has never felt closer.

SMALL PLATES

FRESH OYSTERS (EACH)

R56

Our famous mignonette, lemon

BEEF CARPACCIO

R238

Parmesan, truffle dressing, aioli

PICKLED OCTOPUS

R228

Citrus vinaigrette, chilli, garlic, herbs

EDAMAME

Teriyaki, togarashi spice

Steamed

R98

Grilled

R108

SQUID HEADS

R178

Salt & pepper dusted, garlic aioli, fresh lime

CALAMARI TUBES

R188

Grilled or fried, lemon butter or chilli-lime butter

ROCKSHRIMP

R198

Panko crumbed, spicy mayo

FRESH MUSSELS

R148

White wine, garlic cream, sourdough

Make a meal of it – double up & add fries

R298

MUSHROOMS

R128

Baby spinach, herb pangrattato

CHICKEN WINGS

R138

Buffalo basted, buttermilk ranch

LAMB RIBLETS

R178

Slow-roasted, char-grilled, mustard BBQ

SALADS

THE CAESAR

R188

Baby gem, anchovy, parmesan, garlic croutons

SALMON SALAD

R228

Seared, roasted beetroot, ricotta, pickled onion, toasted seeds, rocket

THE GREEK

R138

Feta, olives, tomato, onion, peppers, capers, mint, oregano, vinaigrette

Add baby gem lettuce

R32

CAPRESE

R248

Fresh burrata, heirloom tomatoes, basil, olive oil

PASTA

PRAWN AGLIO OLIO

R328

Squid ink pasta, chilli, garlic, herbs, chopped tomato

SEAFOOD PASTA

R348

Calamari, prawns, mussels, linguine, creamy lobster bisque

BEEF LASAGNA

R238

Slow-cooked Bolognese, parmesan, cheesy béchamel

CHICKEN RIGATONI

R188

Mushroom, napoletana, cream, mozzarella, parmesan

PIZZA

Hand-stretched 00 pizza base with passata & full cream mozzarella, wood-fired.

BURRATA

R248

Buffalo mozzarella, fresh basil

CHILLI PRAWN

R238

Spicy prawn tails, spring onion

BRESAOLA

R198

Cured beef, confit garlic

MAINS

See our seafood and meat selection boards for the best that the ocean & veld has to offer.

Served with your choice of side.

DEEP SEA HAKE

R248

Grilled or fried, tartare sauce

KINGKLIP

R358

Grilled, lemon butter or chilli-lime

FISH ON THE BRAAI

R368

Butterflied, marinated & grilled over hot coals, sourdough bread

CALAMARI TUBES

R288

Grilled or fried, lemon butter or chilli-lime butter

FLASH-FRIED CHOKKA

R218

Salt & pepper dusted, spring onion, garlic, chilli

KING PRAWNS (6)

R428

Chilli-lime or lemon butter

MAINS

"WALL OF FLAMES" CHICKEN

Butter-basted, house sauces

Half

R178

Full

R278

Add rotisserie potatoes

R52

CHICKEN PARM

R238

Panko chicken, napoletana, mozzarella, parmesan, basil

BEEF RIBS

R398

Slow-braised, flame-grilled with our homemade BBQ basting

BUNS

With hand cut fries.

TYLER'S SMASH BURGER

Cheddar, onion jam, pickles, brioche, our famous burger sauce

Single

R158

Double

R198

Triple

R238

FRIED CHICKEN BURGER

R168

Hot honey, Japanese mayo, slaw, brioche, pickles

PREGO ROLL

Creamy peri, crispy onions, Portuguese bun

Chicken

R228

Beef

R258

SIDES

Roast Vegetables	R52
Sweet Potato	R48
Hand-Cut Fries	R48
Garden Salad	R52
Savoury Rice	R45
Garlic Bread	R58
Edamame Slaw	R45
Onion Rings	R42
Corn on the Cob	R52
Sourdough Bread	R46

SAUCES

Chilli-Lime Butter	R46
Lemon Butter	R46
Tightline Tartare	R46
Bearnaise	R46
Black Mushroom	R46
Peppercorn	R46
Three Cheese	R46
Creamy Peri	R46

SUSHI

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

NIGIRI (4)

Salmon	R138
Tuna	R135

MAKI (4)

Salmon	R108
Tuna	R95
Avo	R75

RAINBOW ROLL (4)

Salmon	R155
Tuna	R155

FASHION SANDWICH (4)

Prawn	R118
Tuna	R118
Salmon	R135
Avo	R85

CALIFORNIA ROLL (4)

Tuna	R118
Salmon	R118
Tempura Prawn	R118
Avo	R85

TATAKI

Salmon	R185
Tuna	R178
Wagyu	R388

ROSES (4)

Tuna	R128
Salmon	R138
Beef Carpaccio	R135

SUSHI

BAMBOO ROLL (4)

R125

Avo, tempura prawn, sweet chilli mayo and teriyaki

SASHIMI (8)

Salmon

R178

Tuna

R175

SUSHI CRUNCH (4)

Panko crumbed Salmon

R145

Cream cheese, Japanese mayo and teriyaki

Panko crumbed Tuna

R135

Cream cheese, spicy mayo

Panko crumbed Prawn

R135

Cream cheese, Japanese mayo and teriyaki

HAND ROLLS (1)

Salmon

R198

Seared Tuna

R185

Prawn

R185

FIRE SALMON WITH TEMPURA PRAWN (4)

R208

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 BOWLS

RAINBOW POKE BOWL

R275

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

DESSERT

MALVA PUDDING

R128

Vanilla bean custard, gelato

BURNT CHEESECAKE

R118

Sea salt caramel

CLASSIC WAFFLE

R108

Vanilla gelato, maple syrup

PEPPERMINT CRISP

R118

Caramel, peppermint, chocolate

CRÈME BRÛLÉE

R108

CHOCOLATE MOUSSE

R138

SOFT-SERVE GELATO

R56

Enquire about today's flavours