

# STARTERS

## Tuna Carpaccio 17

Thin sliced tuna, pecans, Madame Jeanette, cilantro, ginger, lemon juice, olive and sesame oil.

## Lobster Salad 18

Lobster, apple-celery salad, apple cream.

## Shrimp 17

Shrimps, yellow corn puree, corn salsa, lemon garlic butter sauce.

## Scallops & Crab 16

Scallops, crab sauce, croutons, bacon bites, green asparagus puree.

## Garden Salad 15

Mixed lettuce, tomato, cucumbers, croutons, avocado, corn, your choice of dressing.

## Tomato Caprese 17

Traditional Burrata mozzarella, balsamic sauce, basil pesto, olive oil.

## Tropical Bouillabaisse 16

Seafood mix, coconut milk, saffron soup.

## Seared Salmon 18

Salmon, jalapeño-avocado cream, red radish, mango sauce.

## Sashimi Snapper 16

Red snapper sashimi style, yellow sweet chili sauce, cilantro, caramelized sweet potato.

## Crab Salad 17

Crab salad, avocado, potatoes, baby cucumbers, cherry tomatoes, micro greens.

## Prosciutto 14

Crispy polenta, gooseberries, arugula-orange sauce.

# MAIN COURSES

## Lobster Tail 48

Lobster bisque, roasted potatoes, asparagus, cherry tomatoes, butter.

## Macademian Grouper 40

Macadamia crusted grouper, bok choy, black quinoa chaufa, creamy red curry sauce.

## Red Snapper 38

Red snapper, creamy coconut basmati rice, plantain, pineapple salsa.

## Sea Bass 42

Sea bass, cauliflower puree, green beans, champagne sauce.

## Soy Tuna 38

Soy tuna, shitake mushroom broth, bok choy, baby carrots, sweet coriander.

## Filet & Lobster 60

8 oz. beef tenderloin, 6 oz. lobster tail, potato gratin, green beans, Béarnaise sauce.

## Beef Tenderloin 40

8 oz. beef tenderloin, potatoes gratin, green beans, Béarnaise sauce.

## Salmon 38

Salmon, roasted potatoes, green beans, orange and fennel salad, orange-mango sauce.

## Blackened Mahi Mahi 38

Mahi Mahi, ajo blanco, tomatoes, olive salt, roasted red peppers sauce.

## Shrimp Stew 38

Local shrimp stew, bell peppers, green peas, cilantro, white rice, potatoes.

## Lamb Tenderloin 39

Roasted pumpkin, asparagus, pear and lamb juices.

# DESSERTS

## Chocolate Tart 10

Warm chocolate tart, caramel, fruit compote, vanilla ice cream.

## Creme Brulé 10

Vanilla Brulé and black forest compote.

## Apple Crumble 10

Cinnamon apples, almond crumble, vanilla ice cream, butter scotch.

## Coconut Cake 10

Layered vanilla cake, rich coconut-white chocolate mousse filling, toasted shredded coconut, pineapple sauce.

## Peanut Butter & Chocolate Layers 10

Multi layer chocolate Napoleon, peanut butter cream, Himalaya salt.

# COFFEE

## Aruba Moonlight 12

Ponche Crema, Kahlua, 151 Bacardi Rum, hot coffee, cool whipped cream.

## Old Pirate's Treasure 12

Grand Marnier, brandy, coffee.

## Star Chaser 12

Frangelico, Kahlua, coffee, whipped cream.

## Palm Beach Dream 11

Tia Maria, 1515 Bacardi Rum, coffee, topped with whipped cream.

Please alert your service staff of any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices are in US Dollars. Gratuity not included. Sales tax will be added to your check.