

MENU

APPETIZERS

- CARPACCIO, CARPACCIO** 14
Thinly sliced rare tenderloin served with homemade pesto, pine nuts and fresh Parmesan cheese.
- TUNA TATAKY** 14
Tataki of yellow fin tuna served with soy sauce, wasabi and sushi ginger.
- SHRIMP CROQUETTE** 9
One homemade deep-fried taste teaser served with tartar sauce.
- CARIBBEAN SHRIMP COCKTAIL** 12
A handful fresh Caribbean shrimp with a coconut-curry sauce.
- GREEN SHELL MUSSELS** 13
Sautéed in garlic with a lobster sauce.
- SPICY SHRIMP** 14
Sautéed shrimp in granny's spicy creamy-tomato sauce.
- CALAMARI** 12
For Mr. J Cousteau, calamari is a wonder living in the deep blue sea. In our kitchen this wonder is deep-fried and served with tartar sauce.

SOUPS & SALADS

- MIXED SEA FOOD SALAD** 21
Mixed salad with fresh sea food. Catch with mussels, shrimps, scallops, calamari and a vinaigrette dressing.
- CAESAR SALAD** 10
In this restaurant this famous salad contains romaine lettuce, fresh Parmesan cheese, croutons and a creamy Ceasar dressing.
Add shrimp 8 Add chicken 4
- CRAB SALAD** 14
A very refreshing crab salad with diced red bell pepper a hint of pica papaya and topped off with masago.
- DUTCH PEA SOUP** 8
Authentic Dutch Pea Soup with smoked pork sausage.
- "NEW ENGLAND" CLAM CHOWDER** 9
Do not underestimate the power of this clam chowder.
- FRENCH ONION SOUP** 8
This onion soup is served with a crouton and melted mozzarella cheese on top.
- CARIBBEAN FISH SOUP** 12
The French have their bouillabaisse, but we have our fish soup, chock-full of fresh fish, calamari, scallops and shrimps. Prepared à la minute with a daring fish stock as its base.

Service charge is not included, any gratuity is highly appreciated and divided among our staff members. Groups of 7 persons or more: an additional fee 15% will be added to your check. All prices are in US\$. Exchange rate: US\$ 1 - Equals Afl 1.75

FRESH FISH & SEAFOOD

FRESH CAUGHT GROUPER 28

Fresh local grouper filet, prepared in the way you like it. Add Almonds 6

FRESH CAUGHT MAHI MAHI 28

White fish filet, fine textured, meaty.

FRESH CAUGHT RED SNAPPER 28

Firm, flaky mild filet.

YELLOW FIN TUNA 29

8 oz of this beauty out of the sea on to your plate rare, if you wish your tuna to be medium or well-done, let your waiter know, please.

SHRIMP 29

Choose your style between:

PIÑA COLADA Fresh shrimp, pan-fried, with a splash of rum, served in a warm piña colada sauce.

SPICY Sautéed shrimp in granny's spicy creamy-tomato sauce.

CREOLE Fresh Caribbean shrimp pan-fried in a local Creole sauce. If you would like to spice this dish up a little just let your server know.

GARLIC And that's that.

FISHES FAMOUS FISH DISH 34

All our catches are sautéed in a lemon-lobster sauce with calamari, shrimp, mussels and scallops.

All our main courses (except pasta's) are served with "Au gratin" potatoes and mixed vegetables. The sauces of your choice: Lemon, Hollandaise, Creole, Garlic.

MAIN COURSE

FILET MIGNON 29

8 oz of juiciness and fine quality. Grilled to perfection, served with a sauce of your liking, garlic, pepper, béarnaise or mushroom.

SURF & TURF 32

Filet mignon, with your choice of catch of the day and three shrimps.

TURF AND LOBSTER 38

Filet mignon served with a Caribbean lobster tail and three shrimps.

CHICKEN YAKITORY 22

Chicken prepared in a traditional Japanese way with rice and a tamagoyaki egg roll.

CARIBBEAN LOBSTER TAIL Market price (AGA members US\$6.00 surcharge)

Golden gill Rock Caribbean Lobster Tail, served with clear melted butter sauce.

PREMIUM PAELLA VALENCIANA 62

Traditional Spanish saffran rice dish with seared shrimps, calamari, octopus, mussels and scallops. This dish is for 2 pers.

Add Lobster 16

SIDES

- Mixed vegetables 4
- Potato gratin 4
- French fries, rice or pasta 4
- Share main course 6

PASTAS

LINGUINI PESCATORE 31

Special mix of the "catches of the day", mussels, shrimp, scallops and calamari served in our signature tomato sauce.

FETTUCINE ALFREDO WITH CHICKEN 24

FETTUCINE ALFREDO WITH SHRIMP 29

CHICKEN PARMIGIANA 28

Grilled chicken filet gratinated with Mozzarella & Parmesan and served with a side of pasta.

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