



Soup and Salad

Aruban Creamy Seafood Soup GF 10	Garden Salad GF 12
<i>Local fish soup filled with fresh catch, shrimp and a hint of pica di papaya</i>	<i>Grilled pineapple, mixed lettuces, red onions, tomato, cucumber, cherry tomatoes, house dressing</i>
Lemon Caesar Salad 14	Buffalo Mozzarella GF 12
<i>Romaine lettuce, parmesan cheese in a lemon Caesar dressing with focaccia croutons</i>	<i>Red beet marinated buffalo mozzarella, grilled pineapple, roasted beets, balsamic-orange-lemon reduction</i>

Appetizers

Chef's Seafood Combo for Two* <i>per person</i> 15	Ceviche de Pescado* GF 12
<i>Steamed garlic shrimp, mussels, pan seared scallops, pico de gallo, roasted bell pepper coulis</i>	<i>Local caught snapper, red onions, cilantro, lime juice, Madame Jeanette chili, sweet potato puree</i>
Grilled Shrimp* GF 12	Nori Ahi-Tuna* 11
<i>Smoked grilled shrimp, Aruban cocktail sauce, served in a smoky mason jar</i>	<i>Seared ahi-tuna, nori, ginger soy, caramelized celery and papaya aioli</i>
Fishermen Basket for Two* <i>per person</i> 15	Beef Empanadas 10
<i>Fish fingers, coconut shrimp, calamari rings, crispy corn tortillas, tartar sauce, mango chutney, Caribbean salsa</i>	<i>(3) Homemade flaky dough stuffed with beef, pica di papaya, Caribbean salsa and chimichurri</i>

Entrees

Dijon Skirt Steak GF 29	Jerk Prosciutto Chicken* GF 25
<i>Grilled skirt steak, Dijon mustard caramelized sugar crust, funchi fries, mashed potato served with thyme sauce. Add shrimp (3) 9</i>	<i>Caribbean spiced chicken breast wrapped in prosciutto, served with spiced tomato, roasted bell pepper, yucca stew</i>
Shrimp Creole* GF 28	Mahi-Mahi Fillet* 25
<i>Grilled jumbo shrimp, funchi fries, Creole sauce, seasonal vegetables</i>	<i>Grilled Mahi-Mahi, crispy potato, creamy basil garlic sauce, spinach-mashed potato</i>
Local Seafood Pasta* 28	Green Garden Penne Pasta V 23
<i>Shrimp, Grouper, black mussel, calamari, tomatoes, herbs, garlic, extra virgin olive oil, black fettuccine</i>	<i>Asparagus, broccoli, zucchini, spinach, Feta cheese, creamy basil sauce, fresh shaved parmesan cheese</i>
Grouper & Crab* GF 26	Vegetable Tart V 22
<i>Local grouper with crab crust, spicy lobster sauce, crispy funchi</i>	<i>Flaky pastry, fresh sautéed mixed vegetables, blue cheese crumble accompanied with a small garden salad</i>
Shrimp Tacos (3)* 26	
<i>Flash fried shrimp, flour tortilla, red cabbage, mango salsa, smoky chipotle cream</i>	

Desserts

Chocolate Surprise 8
<i>Chocolate cake, vanilla crumbles, fresh berries, white chocolate, hot chocolate ganache</i>
Homemade Cheesecake 8
<i>Creamy baked cheesecake, caramel sauce</i>
White Chocolate Mousse 8
<i>White chocolate, banana cake crumble</i>
Mango Sherbet 6

Sides

Mashed Potatoes / Seasonal Vegetables / Funchi Fries 5

Tuesday Shrimp Taco Special

Tuesdays | 5:30pm - 8:00pm

\$19

Taste of Aruba

Wednesdays | All You Can Eat

\$35

Basket of funchi & yucca with Creole sauce | Skewers with Mahi Mahi & shrimp, red snapper, grouper, beef, chicken and chorizo | Garden salad, funchi fries, arroz moro, yucca fries, mashed potato | Local caramel flan

All prices are in US\$ and are subject to 18% service charge. *Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food borne illness. We recommend that guests with food allergies or special dietary needs please consult with your server.



Bubbly

	Glass	1½	Bottle
La Marca Prosecco, Italy	12		47
Opera Prima Pink Moscato, Spain			32
Freixenet Blanc de Blancs, France			37

White

Santa Margherita Pinot Grigio, Italy			57
Santa Cristina Pinot Grigio, Italy	11	17	43
Josh Chardonnay, California			50
Kendall Jackson Vintner's Reserve Chardonnay, California			54
Beringer Founder's Estate Chardonnay, California	12	18	46
Matua Sauvignon Blanc, Marlborough, New Zealand	12	18	46

Blush

Gérard Bertrand, Côte des Roses Rosé, France	12	18	46
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Red

Hob Nob Pinot Noir, Pays d'OC, France	12	18	46
Columbia Crest H3 Merlot, Washington	14	21	54
Josh Cabernet Sauvignon, California			50
Santa Cristina Chianti Superiore, Tuscany, Italy			52
7 Moons Red Blend, California	14	21	54
Bonanza by Caymus Cabernet Sauvignon, California	14	21	54
San Telmo Reserva Malbec, Argentina	12	18	46

Cocktails

Green Buffalo Created by our own Roddymar Buffalo Trace Bourbon, Green Apple, Lime Juice, Simple Syrup	13	Aruba-Tini A modern take on the classic Aruba Ariba Bacardi Rum, Absolut Vodka, Crème de Banana, Tropical Juice	14
Aruba Spice & Everything Nice Created by our own Roddymar Malibu Rum, Tito's Vodka, Mango Puree, dash of local Pica di Papaya hot sauce	13	Cake Bae Martini Created by our own Tico Limencello, Rum Chata, Vanilla Vodka, dash of Cinnamon (Recommended with dessert)	13
Candela Created by our own Roddymar Tequila Sauza, Crème de Casis, Ginger Beer, Lime Juice	13	Mint Chocolate Martini Created by our own Tico & Winnie Godiva, Crème de Menthe, Ponche Crema Tres Leche (Recommended with dessert)	13