

# MENU

## APPETIZERS

### **CARPACCIO, CARPACCIO**

Thinly sliced rare tenderloin served with homemade pesto, roasted pine nuts and fresh parmesan cheese.

15

### **TUNA TATAKI**

Tataki of yellow fin tuna served with soy sauce, wasabi and sushi ginger.

15

### **CARIBBEAN SHRIMP COCKTAIL**

A handful fresh Caribbean shrimp with a coconut-curry sauce.

13

### **GREEN SHELL MUSSELS**

Sautéed in garlic with a lobster sauce.

14

### **SPICY SHRIMP**

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

15

### **CALAMARI**

For Mr J. Cousteau, calamari is a miracle living in the deep blue sea. In our kitchen this miracle is deep-fried and served with tartar sauce.

13

### **LOBSTER COCKTAIL**

6oz cold Caribbean rock lobster served in a martini glass with mixed salad and a red cocktail sauce.

21

### **CAPRESE WITH PROSCIUTTO HAM**

Thinly sliced prosciutto ham with buffalo mozzarella cheese and fresh tomatoes and pesto served with a honey-melon dressing.

15

## SOUPS & SALADS

### **ESCARGOTS AND SHRIMP SALAD**

Sautéed escargots and shrimp with red onions, fresh tomatoes and parsley in a garlic-herb butter and flambeau with white wine, served on a garden salad.

15

### **CAESAR SALAD**

This famous salad is made of romaine lettuce, fresh parmesan cheese, croutons and a creamy Caesar dressing.

Add shrimp 9 Add chicken 6

11

### **DUTCH PEA SOUP**

Authentic Dutch pea soup with smoked pork sausage.

9

### **"NEW ENGLAND" CLAM CHOWDER**

Do not underestimate the power of this clam chowder.

10

### **FRENCH ONION SOUP**

Served with a crouton and melted mozzarella on top.

9

### **CARIBBEAN FISH SOUP**

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.

13

Service charge is not included, any gratuity is highly appreciated and divided among our staff members.

Groups of 7 persons or more: an additional 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 30

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

## FRESH CAUGHT MAHI MAHI 30

White fish fillet, fine textured, meaty.

## FRESH CAUGHT RED SNAPPER 30

Firm, flaky mild fillet.

## YELLOW FIN TUNA 31

8 oz of this beauty out of the sea on to your plate served rare, if you wish your tuna on a different way, let your waiter know.

## SHRIMP 31

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** Fresh local black tiger shrimp sautéed in a creamy garlic sauce.

## FISHES FAMOUS FISH DISH 36

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

All our main courses (except pastas) are served with mashed potatoes and mixed vegetables.

The sauces of your choice:

lemon, hollandaise, creole and garlic

# MAIN COURSE

## TROPICAL TOFU TOWER 21

Grilled tofu, oven roasted mushrooms and tomatoes, served over grilled pineapple and topped with grilled romaine hearts and crispy rice vermicelli, drizzled with a coconut and red curry sauce.

## FILET MIGNON 31

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

## CORVINA 30

Fresh catch and high recommended by the chef. Very flavorful taste.

## SURF & TURF 34

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

## TURF AND LOBSTER 41

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

## CARIBBEAN LOBSTER TAIL Market price

Golden grilled Caribbean rock lobster tail, served with clear melted butter sauce.

## MIXED FISH COMBINATION 34

Our fresh catch, grouper, red snapper, mahi-mahi, shrimp and mussels, served with a sauce to your liking.

# PASTAS

## LINGUINI PESCATORE 33

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

## CHICKEN PARMIGIANA 28

Chicken fillet gratinated with mozzarella and parmesan, served with a side of pasta. The chicken can be grilled or deep-fried.

## CHICKEN ALFREDO 28

Sautéed chicken breast with traditional alfredo sauce.

# SIDES

- Mixed vegetables 4

- Mashed potatoes 4

- French fries, rice or pasta 4

- Share main course 6

- Bread 2



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