

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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