

# MENU

## APPETIZERS

### **CARPACCIO, CARPACCIO**

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

14

### **TUNA TATAKI**

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

14

### **CARIBBEAN SHRIMP COCKTAIL**

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

12

### **GREEN SHELL MUSSELS**

Sautéed in garlic with a lobster sauce.

13

### **SPICY SHRIMP**

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

14

### **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.

12

### **LOBSTER COCKTAIL**

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

19

### **CAPRESE WITH PROSCIUTTO HAM**

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

14

## 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.

14

### **CAESAR SALAD**

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

Add shrimp 6 Add chicken 5

10

### **DUTCH PEA SOUP**

Authentic Dutch pea soup with smoked pork sausage.

8

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

Do not underestimate the power of this clam chowder.

9

### **FRENCH ONION SOUP**

Served with a crouton and melted mozzarella on top.

8

### **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.

12

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 28

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

### FRESH CAUGHT MAHI MAHI 28

White fish fillet, fine textured, meaty.

### FRESH CAUGHT RED SNAPPER 28

Firm, flaky mild fillet.

### YELLOW FIN TUNA 29

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

### 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 Chef's special potatoes of the day and mixed vegetables. The sauces of your choice: Lemon, Hollandaise, Creole, Garlic.

## MAIN COURSE

### TROPICAL TOFU TOWER 19

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 29

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

### SWORDFISH 28

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

### 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.

### CARIBBEAN LOBSTER TAIL Market price

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

### MIXED FISH COMBINATION 32

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

## PASTAS

### LINGUINI PESCATORE 31

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

### CHICKEN PARMIGIANA 26

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

### CHICKEN ALFREDO 26

Sautéed chicken breast with tradition alfredo sauce.

## SIDES

- Mixed vegetables 4

- Potato gratin 4

- French fries, rice or pasta 4

- Share main course 6

- Bread 2

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