

MENU

Appetizers

Coconut Shrimp - With our famous piña colada dip.	\$13.50
Watermelon Salad - Feta cheese, Kalamata olives, cucumber with orange ginger sweet chili sauce.  	\$12.50
Shrimp Spring Rolls - Filled with wakame seaweed, orange sweet chili sauce and wasabi mayonnaise.	\$16.50
Ahi Tuna Cocktail - Fresh raw fish cured, cucumber, avocado, mango, spicy papaya cocktail sauce. 	\$16.50
Serrano Ham Caprese - Tomato and fresh mozzarella, lettuce, extra virgin olive oil. 	\$17.00
Appetizer Sampler - Watermelon Feta cheese, shrimp spring rolls, Serrano ham caprese with baby greens.	\$23.00

Soups & Salads

Ginger Pumpkin Soup - With polenta and Pico de Gallo.   	\$9.50
Aruban Seafood Soup - Cream-based soup, mussels, shrimp, calamari, grouper, with a dash of Cognac. 	\$14.00
Caesar Salad - With Parmesan cheese, croutons, Caesar dressing	\$11.50
Mesclun Spinach Salad – Marinated tofu, mushroom, orange segment, onion, almond and vinaigrette.   	\$13.50
Shrimp Salad - Garden greens, orange segment, tomato, mango, cucumber, olives, citrus dressing. 	\$17.50

Sandwiches - served with French fries

Dutch Boy Beef Cheeseburger - Gouda cheese, lettuce, onions, bacon, mushroom, tomatoes, pickles.	19.50
Caribbean Fish Burger - Fish filet, tartar sauce lettuce, onions, tomatoes, fried plantains, pickles.	\$18.75
Tortilla Kapsalon - Beef cut small over fries, cheese, lettuce, pico de gallo, garlic mayonnaise, in flour tortilla.	22.50

Main Entrees - All entrees are served with vegetable and starch of the day

	Half Portion	Regular
Coconut Grouper - Breaded with shredded coconut, banana dip mayo	\$19.50	\$35.00
Red Snapper - Fillet pan fried with mango salsa	\$22.50	\$39.00
Teriyaki Salmon - Roasted, sesame seed and wasabi mayonnaise. 	\$21.50	\$37.00
Calypso Shrimp - With spicy piña colada red curry creamy sauce. 	\$22.00	\$38.00
Seafood Platter - Combination of, coconut grouper, shrimp Calypso & 6 oz lobster tail	\$28.00	\$49.00
Filet Mignon - Grilled Black Angus beef tenderloin with red wine sauce. 	\$27.00	\$48.00
Truffle Pasta with Chicken - In creamy sauce, mushroom, truffle tapenade, over spaghetti.		27.50

Add Lobster Tail for any entrees - half tail \$15.00 whole tail \$30.00

Vegan Entrees

Vegan chick'n Spaghetti - \$28.50  
Olives, capers, tomato sauce over spaghetti
Vegan Surf & Turf - \$31.50  
Vegan patty with vegan fried fish, taste like real.
Jibarito - \$18.00   
Tofu, tomato, zucchini, peppers, eggplant, mushroom, lettuce, avocado between fried plantain.

Desserts

N.Y Cheesecake - \$10.00
Key Lime Pie - \$10.50
Crème Brulée - \$10.00
Lemon Mango Sherbet - \$10.00
Ice Cream Parfait - Vanilla ice cream, brownies, chocolate sauce, whipped cream \$11.00

3 Course Dinner Menu - \$49.00

House Salad
Assortment of lettuce, mushroom, tomato, cucumber, onions, house vinaigrette

Lemon Pepper Grouper and Shrimp
Baked grouper, mango relish, sauteed shrimp, garlic butter
or

Beef Tenderloin
Sliced Angus beef, peppercorn sauce

Ice Cream Parfait with Strawberry
Vanilla ice cream and whipped cream

All prices are in US dollars:

NO CASH TRANSACTION - Payment with major debit or credits cards only