

appetizers

ropa vieja of duck 12

served with wild mushrooms, garlic, tomatoes, hoi-sin sauce and peking scallion pancakes

shrimp cocktail 14

chilled jumbo shrimp, coconut cocktail sauce, chunky mango relish

soft shell crab tempura 13

tempura vegetables and passion mango remoulade

ahí tuna tartare 12

humus, honey ginger soy sauce, wonton crisps, shrimp chicharron and wasabi

blue crab cakes 14

maryland blue crab cakes served with green apple salad, polenta stack, vanilla-passion fruit aioli red pepper coulis

norwegian smoked salmon 9

with fresh corn pancakes, dill crème fraiche, lemon caper tapenade

crispy thai firecracker

shrimp & crab spring rolls 11

asian wakame salad, citrus chili dip

appetizers

caesar salad 12 p/p

original recipe
prepared table side
minimum order of 2 persons

pago pago hearts of lettuce 10

romaine lettuce, walnuts,
crumbled blue cheese dressing

crispy calamari salad 10

prepared with organic greens, arugula, radicchio, banana, cashew, hearts of palm tossed with crisp calamari and orange chili vinaigrette

mixed green salad 9

baby greens with fresh vegetables and vinaigrette

grilled vegetable pastry 9

grilled zucchini, yellow squash, red pepper, mushroom, egg plant, spinach, puff pastry, black olive tapenade, goat cheese

soups

onion soup 8

garlic croutons, gratinated with gouda and provolone cheese

caribbean lobster bisque 11

served with a puff pastry dome

*our chef prefers to use only the finest and freshest ingredients to prepare your meal. some times these ingredients are challenging to come by on aruba. please forgive us if an item you choose is temporarily out of stock. your server will be very happy to make some alternative suggestions for you.

seafood

fresh local red snapper 27
wrapped in banana leaf, napa cabbage,
greens, fragrant couscous and vegetables

macadamia crusted grouper 32
a pago pago classic,
broiled grouper, white wine sauce, and
tropical fruit relish

miso glazed sea bass 31
vodka miso tamarind glazed, japanese,
buck wheat noodles

coconut jumbo shrimp 33
black tiger shrimp, coconut cream, ginger,
cilantro thai curry, black rice and plantains

almond crusted mahimahi
"mai tai" 30
fresh local, pineapple orange cucumber
relish, organic red thai rice

seared jumbo scallops 28
lemon, sesame oil marinade, fennel salad,
bok choy ,artichokes,
fragrant ginger carrot nage

sesame crusted ahi tuna 28
pan seared, soba noodles, drizzled with
wasabi ginger soy sauce and sake mojito

side dishes

all side dishes 5

wild mushrooms
chines forbidden black rice
fresh asparagus
creamed spinach
red thai organic rice
baked potato
steak house fries
roast garlic and herb mashed potato
braised baby bok choy
crispy yucca fries
sweet plantain
gorgonzola scalloped potatoes

steaks

rib eye bone-in (22 oz) 40
USDA certified angus beef

filet mignon (8 oz) 38
USDA certified angus beef

new york striploin (16 oz) 39
USDA certified angus prime

gaucho steak churrasco 33
grass-fed argentine beef

sauses:

portobello dark chocolate
green pepper corn tarragon tamarind sauce
chimichuri
expresso cilantro barbeque sauce

specialties

rack of lamb (16 oz) 39
dijon herb painted with mint coulis and
pistachio lemon tapenade

cuba libre braised pork 28
herb and espresso marinated boneless pork
braised in kahlua, lime and dark rum, served
on baby bok choy wild mushrooms

land and sea 42
grilled filet mignon and broiled lobster tail

free range chicken breast 28
yuzu roasted corn chutney, fingerling
potatoes

*consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of food borne illness

in keeping with aruban custom a 17% service charge is added to your check.
any additional gratuity you may wish to leave if you are particularly pleased with your service will be highly appreciated.
a 1.5% local tax will also be added to your check.