



Appetizers

- Tropical Watermelon Salad**
Mixed Greens with Feta Cheese Melon Chunks finished with Chili Dressing
- Prosciutto di Parma**
Thin Sliced Salt Cured Italian Ham with Arugula, Goat Cheese and Honey
- Caribbean Crab Cocktail**
Surimi Crab Meat Smooth blend with Mayonnaise, Brandy and Onions
- Grilled Marinated Shrimps Tunisian Style**
Shrimps with Salad, Green Asparagus on a Peanut - Ginger Sauce

From the Soups Kettle

- Soup of the day** \$ 6.50
Our Chef's creative impulse today
- Aruban Seafood Soup** \$ 8.50
Creamy with Fresh Goodies from the Local Waters

Salads

- Captains Salad** \$ 7.50
Selected Bouquet of Garden Lettuce with Tomato, Onions and Cucumbers with Vinaigrette, Thousand Island or Blue Cheese Dressing
- Classic Caesar** \$7.50
Chunks of Romaine Lettuce Tossed in a rich Dressing Flavored with Roasted Garlic and Anchovies Finished with Croutons

Main Course Fish and Seafood

- Catch of the day** Market Price
What our local Fisherman Caught this Morning
- Local Grouper Fillet in Crispy Coco Jacket** \$26.50
Golden Fried Accompanied with a Light Creamy Banana Dip
- Perfect Match** \$27.00
Grilled Salmon with a Tarragon Beurre Blanc and Baby Scallops
- Duet of the Seas** \$29.50
Grilled Fillet of Tuna and Shrimps Served with Mango Chutney
- Rocking Hot Shrimps** \$29.95
In a Creamy Sauce Spiced Up with Madam Jeanette Peppers
- Caribbean Shrimps** \$29.95
With a Mild Spiced Mango Fruit Chutney
- Get Together** \$28.50
Grilled Grouper Fillet with Creamy Hot Shrimps
- Seven Seas Parade** \$37.50
Delicious Sampler with Lobster, Shrimps, Grouper and Salmon

Main Courses and Meat

- Grilled Chicken Breast Fillet** \$19.50
With Cranberry Gravy and Toasted Almonds
- "Steak au Poivre" Black Angus Strip Loin** \$29.00
With a Home Style Peppercorn Sauce
- Grilled Filet Mignon** \$30.00
Straight from the Grill Served with Garlic Butter
- Grilled Filet Mignon "Firenze"** \$32.50
On Green Asparagus and Balsamico Glazed Mushroom Bacon Ratatouille and Port Wine Gravy

Ranch and Reef's Pairings

- Filet Mignon and Grilled Shrimps** \$39.50
- Filet Mignon and Half Rock Lobster Tail** \$46.50

Signature Dishes

Appetizers

- Smoked Salmon with Sour Crème Capers,** \$13.95
Onions Accompanied with Aruban Style Fish & Seafood Seviche
- Homemade Vegetarian Fried Spring Rolls** \$10.00
with Bean Sprouts, Carrots, Onion, Cabbage Served with an Oriental Pineapple Sauce

Main Courses

- Vegetarian Sampler** \$23.95
of Pasta with Vegetables, Tomato Sauce, Mix Salad Spring Rolls, Pineapple Sauce with Dried Fruits Cous-Cous
- Sesame Crusted Red Snapper** \$28.50
with Tamari Soy, Ginger Sauce Wasabi and Garlic Mashed Potatoes and Snow Peas
- Ras el Hanout, Spiced Marinated** \$29.75
Lamb Chops with Gravy Dried Fruits Cous-Cous and Toasted Pistachio's

Dessert

- Passion Surprise A Sparkling Lovers Dessert for Two!** \$15.00

Dessert

- Home Made Apple Pie** \$ 8.00
German Style with Whipped Cream
- Key Lime Pie** \$ 7.00
On Strawberry Sauce with Whipped Cream
- Aruban Kashewpete With Chocolate Sauce** \$ 8.00
Local Pastry made from Cashew Nuts with Vanilla Ice Cream
- Brownie Bites** \$ 8.00
With Vanilla Ice Cream
- Special Coffees** \$ 7.50
Irish, French, Italian, Spanish, Russian and Caribbean