



## APPETIZERS

<b>Jumbo Prawn Cocktail.....17.95</b> Baby greens, fresh mango, jalapeño-honey dressing.	<b>Caprese Salad.....13.95</b> Italian Mozzarella, cherry tomatoes, balsamic syrup and fresh basil oil.
<b>Seared Tuna Crostini.....13.95</b> Fresh tuna on roasted garlic bread, tomatoes confit with basil and thyme oil.	<b>Sautéed Scallops .....13.50</b> On Cajun, sweet potato chips in sofrito sauce.
<b>Caesar Salad .....12.00</b> Romaine lettuce, anchovies, garlic croutons and Parmesan cheese.	<b>Tropical Bouillabaisse Soup.....13.95</b> With scallops, mussels, crab and fresh fish of the day.

## ENTREES

Served with mashed potatoes, baked potatoes or rice. Consult your server for tonight's Special of the Day.

<b>Grilled Swordfish .....34.95</b> With sesame and nori, roasted garlic and coriander, soy and ginger sauce.	<b>Baked Sea Bass.....35.95</b> With sweet chili syrup, spiced couscous, green sauce and papaya relish.
<b>The Rock.....39.95</b> Broiled rock 6 oz. lobster tail with clarified butter. Twin lobster tail: 66.95.	<b>Aruban Triangle.....41.95</b> Lobster tail, swordfish and mahi-mahi grilled, with chickpeas and avocado in a red curry and coconut sauce.
<b>Grilled Angus.....37.95</b> Tenderloin, lemon roasted pumpkin, chili-kefir butter.	<b>Seafood Risotto .....35.95</b> Lobster, shrimp, mussels, scallops, calamari, drizzled with tomato sauce and Parmesan cheese.
<b>Roasted Chicken.....31.50</b> With honey mustard crusted with sauternes-sage reduction, marinated cherry tomatoes salad and mushroom ragout.	<b>Seared Halibut.....32.50</b> Fillet with grilled artichokes and black bean sautéed in coriander reduction.

## DESSERTS

<b>Fresh Baked Mango &amp; Pineapple .....9.00</b> Ice-cream garnished with chocolate-ginger biscotti.	<b>Chocolate Devils Cake.....9.00</b> If you dare... chocolate layer cake with chocolate sauce.
<b>Simply Fish Own Coconut Cake.....9.00</b> Banana & coconut cake with ice-cream.	<b>Aruba Fruit Medley.....9.00</b> Fresh Caribbean fruits gratinated in a lemon grass sabayon.
<b>Simply Tiramisu .....9.00</b> With bittersweet coco powder.	<b>Piña Colada Delice Brûlée.....9.00</b>



## DESSERTS

Fresh Baked Mango & Pineapple ..... <b>9.00</b> Ice-cream garnished with chocolate-ginger biscotti.	Chocolate Devils Cake..... <b>9.00</b> If you dare... chocolate layer cake with chocolate sauce.
Simply Fish Own Coconut Cake..... <b>9.00</b> Banana & coconut cake with ice-cream.	Aruba Fruit Medley..... <b>9.00</b> Fresh Caribbean fruits gratinated in a lemon grass sabayon.
Simply Tiramisu ..... <b>9.00</b> With bittersweet coco powder.	Piña Colada Delice Brûlée ..... <b>9.00</b>

## SPECIALTY COFFEES

Aruba Moonlight ..... <b>8.50</b> Ponche Crema, Kahlua, 151 Bacardi Rum, hot coffee and cool whipped cream.	Palm Beach Dream..... <b>7.95</b> TiaMaria, 151 Bacardi Rum and coffee topped with whipped cream
Old Pirates Treasure..... <b>7.95</b> Grand Marnier, Brandy and coffee.	Star Chaser..... <b>7.95</b>

## AFTER DINNER DRINKS

Black Sambucca ..... <b>8.00</b>	B&B ..... <b>8.00</b>
Courvoisier V.S..... <b>8.00</b>	Drambuie..... <b>8.00</b>
DiSaronno Amaretto..... <b>8.00</b>	GrandMarnier..... <b>8.00</b>
Hennessey V.S.O.P..... <b>12.00</b>	RemyMartin X.O. .... <b>22.00</b>
Martel X.O..... <b>27.00</b>	

## CIGARS





Cuesta-Rey Centenario No. 5..... <b>12.00</b> Hand-rolled, long-filler cigar, cured and aged.Origin: Dominican Republic.	Romeo y Julieta No. 2 ..... <b>20.00</b> Hand-rolled, Cuban cigar, with the finest tobacco.Origin: Habana, Cuba.
Arturo Fuente..... <b>12.00</b> A slowly aged hand-made cigar with a Rich flavor.Origin: Dominican Republic.	Cohiba Robusto ..... <b>23.00</b> "Hecho a Mano" en Cuba, long-filler cigar.Origin: Habana, Cuba.



### CHAMPAGNE, SPARKLING & BLUSH

  <p>Dom Perignon Brut..... <b>325.00</b> France</p> <p>Moët &amp; Chandon Brut Impérial..... <b>145.00</b> France</p> <p>Freixenet Cordon Negro Brut..... <b>12.00 60.00</b> Spain. Baron'arques Pays de l'Aude, France</p>	  <p>Asti Martini Asti Spumante..... <b>40.00</b> Italy.</p> <p>Wente White Zinfandel..... <b>8.50 32.00</b> California</p> <p>Beringer White Zinfandel ..... <b>8.50 32.00</b> California</p>
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### WHITE WINES

  <p>Tamás Estates Pinot Grigio..... <b>39.00</b> Monterey, California.</p> <p>Santa Margharita Pinot Grigio..... <b>11.00 42.00</b> Italy.</p> <p>Babich Marlborough Sauvignon Blanc..... <b>50.00</b> New Zealand.</p> <p>Ferari Carrano Fumé Blanc..... <b>15.00 59.00</b> Sonoma County - California.</p> <p>Robert Mondavi Fumé Blanc..... <b>65.00</b> Napa Valley, California.</p> <p>Pouilly Fuisse Louis Latour Burgundy ..... <b>77.00</b> France.</p> <p>Walnut Crest Chardonnay ..... <b>9.00 34.00</b> Rapel Valley, Chile.</p>	  <p>Kendall Jackson Chardonnay ..... <b>14.00 55.00</b> Sonoma County, California</p> <p>Rosemount Estate Chardonnay..... <b>11.00 44.00</b> South Eastern Australia.</p> <p>Francis Ford Coppola Chardonnay ..... <b>65.00</b> Diamond Gold Label</p> <p>Rombauer Chardonnay ..... <b>95.00</b> Napa Valley, California.</p> <p>Kendall Jackson Riesling..... <b>39.00</b> Monterey County, California.</p> <p>J. Lohr Baymist Riesling..... <b>10.00 40.00</b> Monterey County, California.</p>
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### RED WINES

<p>Cavit Pinot Noir..... <b>10.00 40.00</b> Trentino, Italy.</p> <p>Beringer Founders Estate Pinot Noir ..... <b>45.00</b> Napa Valley, California.</p> <p>Cuvaison Carneros Pinot Noir..... <b>78.00</b> Napa Valley, California.</p> <p>Robert Mondavi Merlot ..... <b>12.00 47.00</b> Napa Valley, California.</p> <p>Banfi Chianti Classico ..... <b>52.00</b> Tuscany, Italy.</p> <p>Walnut Crest Merlot ..... <b>9.00 34.00</b> Rapel Valley, Chile.</p>	<p>Wente Vineyards Crane Ridge Merlot..... <b>58.00</b> Livermore Valley, California.</p> <p>Kendall Jackson Vintner's Reserve Merlot ..... <b>65.00</b> Sonoma County, California.</p> <p>Rosemount Estate Shiraz ..... <b>14.00 54.00</b> South Eastern Australia.</p> <p>Montes Alpha Shiraz D.O. .... <b>48.00</b> Colchagua Valley, Chile.</p> <p>J. Lohr Cabernet Sauvignon..... <b>15.00 60.00</b> Paso Robles, California.</p> <p>Baron Philippe de Rothschild..... <b>95.00</b></p>
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### FROZEN SENSATIONS APPETIZERS

**Razz Berry Mudslide..... 9.00**  
Stoli vodka, baileys Irish cream, Kahlua, ice cream,raspberry puree and chocolate swirl.

**Mang Tango Rita..... 9.00**  
Tequila cuervo gold, lime juice, strawberry swirl & mango puree with blue sea salt rim.

**Deco Daiquiri..... 9.00**  
Bacardi rum, strawberry liquor & strawberry puree.

**Carnival Colada ..... 9.00**  
Bacardi rum, coconut cream, tropical juices, Bacardi Dark Rum & strawberry swirl.

**Jumbo Prawn Cocktail..... 17.00**  
Baby greens, fresh mango, jalapeno-honey dressing.

**Sautéed Scallops ..... 13.00**  
On Cajun, sweet potatoes chips in sofrito sauce.

**Caesar Salad ..... 12.00**  
Romaine lettuce, anjovies, garlic croutons & Parmesan cheese.

**Capresse Salad ..... 13.95**  
Italian Mozzarella, cherry tomatoes, Balsamic syrup & fresh basil.

**Seared Tuna Crostini..... 13.95**  
Fresh tuna on roasted garlic bread, tomato confit with basil & thyme oil.

**Tropical Bouillabaisse..... 13.95**  
With scallops, mussels, crab & fresh fish of the day.

**1 dz. Buffalo Wings..... 14.75**  
Hot and spicy chicken wings, served with crudités & blue cheese. ½ dz.: 7.50.

### SIGNATURE DRINKS

**Aloe Mint Colada ..... 9.00**  
Malibu, Crème de Menthe, Piña Colada and aloe juice.

**Aloe Joker ..... 9.00**  
Blue Curaçao, Bacardi Orange, Blackberry Brandy,Apple Pucker and aloe juice, garnished with pineapple and cherry.

**Aloe Rum Punch..... 9.00**  
Bacardi Lemon, Bacardi Orange, Captain Morgen, Aloe Juice, Orange Juice, Red Grenadine, garnished with pineapple and cherry.

### COCKTAILS

**Top Shelf Margaita..... 9.00**  
Tequila, contreau, lime juice & blue sea salt rim.

**Tropical Breeze ..... 9.00**  
Absolut citron, melon liquor, Bacardi rum, pineapple juice, sweet & sour mix.

**Mai Tai..... 9.00**  
Bacardi rum, orange Curacao, Almond flavored syrup,pineapple Juice, sweet & sour mix.

**Blue Marlin..... 9.00**  
Bacardi Limon, Cointreau, Blue Curacao, lime- and pineapple juice.

**Aruba Knockout..... 9.00**  
Bacardi Orange, Captain Morgan’s Banana Liquor, orange- & pineapple juice.

### COGNACS

**Remy Martin XO ..... 22.00**

**Martel XO..... 27.00**

**Hennesy XO ..... 22.00**

**Hennesy VSOP ..... 12.00**

### AFTER DINNER DRINKS

**Black Sambuca..... 8.00**

**Amaretto di Saronno..... 8.00**

**B&B..... 7.50**

**Grand Marnier..... 8.00**

**Drambuie..... 8.00**