



## APPETIZERS

**Jumbo Prawn Cocktail**  
*Baby greens, fresh mango and jalapeño-honey dressing.*

**Jumbo Shrimp Ceviche**  
*Fresh jumbo shrimps, green mango and avocado.*

**Caesar Salad**  
*Romaine lettuce, anchovies, garlic croutons and Parmesan cheese.*

**Main Lobster Salad**  
*Fresh dill, avocado, cracked pink pepper and passion fruit dressing.*

**Caprese Salad**  
*Italian Mozzarella, cherry tomatoes, balsamic syrup and fresh basil oil.*

**Tuna Nicoise Salad**  
*Potatoes, green beans, capers, anchovies and fresh seared tuna.*

**Tropical Bouillabaisse Soup**  
*Scallops, mussels, crab and fresh catch of the day.*

**Grilled Shrimp Lemon Grass Kebabs**  
*With corn salsa and herbed salad.*

## ENTREES

*Consult your server for tonight's Special of the Day.*

**Sword Fish**  
*Baby spinach, roasted potatoes, veal reduction and truffle oil.*

**Rock**  
*Broiled rock 6 oz. lobster tail with clarified butter. Twin lobster tail: 66.95.*

**Grilled Angus**  
*Tenderloin, roasted garlic, mashed potatoes, baby carrots, grilled asparagus and rosemary Port wine sauce.*

**Roasted Chicken**  
*With honey mustard, crusted with sauternes-sage reduction, marinated cherry tomatoes, salad and mushroom ragout.*

**Baked Sea Bass**  
*With sauté house mushroom, slow roasted herbs, potatoes and lobster cream sauce.*

**Pesto Roasted Rack of Lamb**  
*Served with cous cous, salad and mint pesto.*

**Aruban Triangle**  
*Grilled lobster tail, swordfish and mahi-mahi with mashed potatoes, fresh baby spinach and avocado. Served in a red curry & coconut sauce.*

**Seared Scallops Risotto**  
*With fresh sauté spinach, saffron risotto, Creole sauce and fried leeks.*

**Seared Halibut**  
*With grilled tomato, Portobello mushroom, grilled asparagus and fennel infusion.*

**Grilled Pacific Salmon**  
*With mediterranean tomato, olives, basil, capers and lemon butter sauce.*

## DESSERTS

**Fresh Baked Mango & Pineapple**  
*Ice-cream garnished with chocolate-ginger biscotti.*

**Simply Fish Own Coconut Cake**  
*Banana & coconut cake with ice-cream.*

**Simply Tiramisu**  
*With bittersweet coco powder.*

**Chocolate Devils Cake**  
*If you dare... chocolate layer cake with chocolate sauce.*

**Aruba Fruit Medley**  
*Fresh Caribbean fruits gratinated in a lemon grass sabayon.*

**Piña Colada Delice Brûlée**