STARTERS		
Aruban Chowder local fresh fish, cheese, spicy papaya sauce, crostini sticks	\$	10.50
Caesar Salad	\$	10.00
romaine lettuce, shaved Parmesan, croutons, house made dressing with grilled chicken	\$	13.00
with grilled steak with grilled shrimp	\$ \$	23.00 18.00
Asian Salad local greens, edamame beans, red cabbage, carrots, crunchy chow mein noodle chicken and peanut sauce in Asian vinaigrette	\$	17.00
Sushi Roll (8pc Roll) california roll, spicy tuna, shrimp, surimi, vegetarian	\$	17.00
Buffalo Wings buffalo chicken wings served with slaw	\$	12.50
Quesadilla queso fresco and flour tortilla served with pico de gallo, sour cream, guacamole	\$	10.50
with grilled chicken	\$	13.00
with grilled steak	\$	23.00
with grilled shrimp	\$	18.00
MAINS BURGERS & SANDWICHES		
Renaissance Burger	\$	15.00
1/2 lb black angus beef burger, tomato, lettuce, onion and pickle onal toppings: cheddar, Swiss cheese, sautéed mushroom, sautéed onions, bacon	\$	1.00
Steak & Cheese Sandwich	\$	19.00

additional toppings:

steak topped with provolone cheese, caramelized onions, horseradish cream

\$ 25.00

pan seared salmon with local sautéed potatoes, asparagus, in saffron broth with cherry tomatoes

Chicken Fettuccine Alfredo 16.00

tossed in garlic Parmesan cream sauce

23.00 Seafood Linguine

seafood in marinara sauce with Parmesan

\$ 18.00 Pulled Pork Taco

corn tortilla, lettuce, pulled pork, onion, pico de gallo guacamole and cilantro; served with crisp tortillas

CAB 8oz Bistro Filet \$ 28.00

tri-cut potato medley, green beans, roasted asparagus

DESSERT

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Key Lime pie	\$ 9.50
Traditional Cheesecake with Mango Coulis	\$ 8.00
Aruba Coconut Quesillo	\$ 8.50
Molten Chocolate Cake	\$ 8.50
Häagen Dazs Ice Cream Half Cup	\$ 7.00

LUNCH BUFFET

Aquarius Lunch Buffet \$ 30.00

our well recognized lunch buffet with a diverse selection of salads, sushi, and soup includes the pasta station, the hot buffet and delicious dessert station

Healthy Lunch, Fast and Simply Delicious \$ 27.00 soup | salad | sushi and dessert

DINNER BUFFET

Dinner Special \$ 40.00 soup | salad | sushi and dessert

Aquarius Seafood Buffet \$ 55.00 a sumptuous seafood buffet with seafood action station

A sample of our Menu:

Seafood Bar

steamed shrimp, seafood ceviche with cilantro, assorted maki sushi rolls with seafood and vegetables, smoked mackerel, herring and eel, pisca tempera

Salads and Soup

seasonal greens with assorted dressings and condiments potato salad, egg salad, tomatoes, conch salad, bean salad, heart of palm, surimi crab salad, Caribbean seafood salad, pasta salad, coleslaw, Caribbean soup, a different daily selection

Cheese Board

daily selection of international cheeses with nuts and crackers

Entrees

Chef's daily selections, your choice of: meat, poultry and fish accompanied with vegetables and rice

The Seafood Station

lobster tails, grouper, snapper, wahoo, mahi mahi, tuna and shrimp, all cooked a la minute to perfection

Hot Feature

Chef's daily selections of tempura sushi, glazed pork or beef short ribs

Local Items

Home pickled items and locally sourced hot sauces and Kombucha

Pastry Chef's Gourmet Selection of Desserts, Cakes, Pies, Mousses and Ice Cream

COCKTAILS	\$ 9.00	FROZEN	\$ 9.00
Aruba Ariba Bacardi Cocktail Bay Breeze Mai Tai		Piña Colada Strawberry Daiquiri Mango Colada Mudslide	
Rum Runner		Strawberry Shortcake	
SMOOTHIES	\$ 5.00	SOFT DRINKS COFFEE/TEA	
Piña Colada, Strawberry, Banana, Mango, Raspberry	* F.00	Sodas Btl. Water AWA	\$ 3.00 \$ 3.00
Mixed BEER	\$ 7.00	Juices Coffee (small pot) Espresso	\$ 4.00 \$ 5.00 \$ 4.00
Balashi	\$ 7.00	Cappuccino Café au Lait Tea, assorted flavors	\$ 4.00 \$ 4.00 \$ 4.00
Balashi Chill Budweiser Bud Light	\$ 7.00 \$ 7.50 \$ 7.50	San Pellegrino .25L San Pellegrino .50L	\$ 6.50 \$ 8.50
Coors Light Corona	\$ 7.50 \$ 8.50	RUM	
O'douls (non alcoholic)	\$ 6.00	House Rum Bacardi	\$ 6.50 \$ 7.50
VODKA		Bacardi Limon Bacardi Oakheart	\$ 7.50 \$ 7.50
House Vodka Eristoff Absolut	\$ 6.50 \$ 6.50 \$ 7.50	Bacardi Añejo Malibu	\$ 7.50 \$ 7.50
Grey Goose (Original, Orange) Grey Goose (Pear, Cherry, Lemon) Ketel One	\$10.50 \$10.50 \$10.50	TEQUILA	
GIN		House White/Gold Patron Silver	\$ 6.50 \$ 10.50 \$ 7.50
Bombay Sapphire	\$ 7.00	Jose Cuervo Gold COGNACS	ֆ 7.5 0
Tanqueray Beefeater Oxley	\$ 7.50 \$ 7.50 \$10.50	& CORDIALS	
SCOTCH AND WHISKY		Baron Otard VSOP Baron Otard XO Gold Hennessy VSOP	\$ 10.50 \$ 11.50 \$ 10.50
Dewar's White Label Dewar's 12 year old	\$ 7.50 \$10.50	Remy Martin XO Frangelico Grand Marnier	\$ 21.00 \$ 7.50 \$ 10.50
Dewar's 18 year old Dewar's Signature J.W. Black Label	\$11.50 \$17.00 \$10.50	Sambuca White/Black Kahlua	\$ 7.50 \$ 7.50
J.W. Blue Label Chivas Regal 12 year	\$21.00 \$10.50	Tia Maria Amaretto di Saronno Baileys	\$ 7.50 \$ 7.50 \$ 7.50
Glenlivet Seagrams VO Crown Royal Canadian Club Jameson's	\$10.50 \$ 7.50 \$10.50 \$ 7.50 \$ 7.50	Cointreau Drambuie	\$ 7.50 \$ 7.50 \$ 7.50

WINE & CHAMPAGNE LIST

CHAMPAGNE & SPARKLING

	Glass	Bottle
Veuve Clicquot Brut Champagne - Reims, France		\$ 122.00
La Marca Prosecco - Venetto Italy	\$13.00	\$ 47.50
Moët & Chandon Champagne - Epernay, France		\$ 111.00
Cavit Moscato - Trevenezie, Italy	\$13.00	\$ 49.00
ROSÉ		
	Glass	Bottle
AIX Rosé - Côtes du Provence France	\$14.00	\$ 56.00

HOUSE WINES

	Glass		Bottle	
House Sparkling	\$	8.50	\$	34.00
House Wines Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir	\$	8.00	\$	32.00

WHITE WINE			RED WINE		
	Glass	Bottle		Glass	Bottle
Santa Margherita Pinot Grigio Valadige, Italy	\$ 14.00	\$ 49.00	Love Noir Pinot Noir California	\$ 14.00	\$ 48.00
Matua Sauvignon Blanc Marlborough, New Zealand	\$ 11.50	\$ 44.00	Josh Cellars Cabernet Sauvignon California	\$ 14.00	\$ 48.00
Alamos Chardonnay Mendoza, Argentina	\$ 9.50	\$ 36.00	Alamos Malbec Mendoza, Argentina	\$ 9.50	\$ 34.00
Hahn Chardonnay Monterey Co., California	\$ 13.00	\$ 43.00			
Chateau Ste Michelle Riesling Columbia Valley, Washington	\$ 12.00	\$ 43.00			