



Authentic Aruban Seafood Restaurant



Fresh from the Caribbean Sea

Hot and Cold appetizers

<i>*Shrimp Cocktail</i>	<i>US\$ 11.50</i>
<i>Jumbo shrimp from our local waters peeled and de-veined, served with our own cocktail sauce</i>	
<i>Escargots in garlic with lots of garlic butter</i>	<i>8.50</i>
<i>Squid rings in garlic</i>	<i>8.00</i>
<i>Home made garlic butter with fresh garlic and herbs</i>	
<i>Conch Fritters served with honey-mustard sauce</i>	<i>8.00</i>
<i>Coconut Shrimp</i>	<i>9.50</i>
<i>Jumbo shrimp dipped in sweetened coconut batter, deep fried, served with our sweet & sour sauce</i>	
<i>*Sea Scallops Jumbo sea scallops grilled served with pesto sauce</i>	<i>15.50</i>
<i>* Crab Cake</i>	<i>13.50</i>
<i>Made with jumbo lump crabmeat served with the perfect combination of seaweed and sweet & sour sauce</i>	

Soup

<i>Fish soup</i>	<i>5.00</i>
<i>An Aruban fish soup, yellow in color, with fish and vegetables</i>	
<i>Seafood chowder</i>	<i>9.50</i>
<i>A rich, creamy delectable chowder with fish, shrimp, baby clams and squid</i>	
<i>Onion soup</i>	<i>6.00</i>
<i>Topped with melted Gouda cheese</i>	

Salad

<i>Mixed green salad</i>	<i>4.50</i>
<i>Your choice of dressing: Creamy garlic, Blue cheese, Russian, Italian, Oil & vinegar</i>	

**With dine-around coupons a surcharge will be added to your bill for starred items*

***Only one coupon a/o promotion used per person
Please present coupon or voucher to waiter before ordering*

Service charge not included

Fresh Fish of the day (caught daily by the owner)

<i>Pan-fried Fish "Aruban" style</i>	US \$26.95
<i>Fresh catch is lightly seasoned, pan-fried, served with a mild creole sauce. Creole sauce is made with tomatoes, onions, bell-pepper, fresh local herbs</i>	
<i>Breaded Filet of Fish deep-fried, served with tartar sauce</i>	26.95
<i>Fish in Garlic pan fried, sauteed with wine and Pernod, fresh garlic</i>	26.95
<i>Grilled Fish served with our vinagrette sauce</i>	26.95
<i>Blackened Fish generously coated with cajun spices, pan-fried, served with a sweet Caribbean peach sauce</i>	26.95
<i>Fish Cake consisting of filleted fresh catch, delicate in flavor and smooth and soft in texture, crisp and golden outside, oven baked.</i>	21.95

Jumbo Shrimp from our local waters

<i>Shrimp in Garlic with our homemade garlic butter served with potato or rice or sauteed with fresh garlic tossed over linguine</i>	29.00
<i>Breaded Shrimp deep-fried served with tartar sauce</i>	29.00
<i>Shrimp in creole sauce served with our mild creole sauce</i>	29.00
<i>Curried Shrimp prepared in a mild creamy curry sauce</i>	29.00
<i>Blackened Shrimp coated with Cajun spices served with sweet Caribbean peach sauce</i>	29.00

Caribbean Lobster (12 oz. tail)

<i>*Broiled Lobster with butter and lemon</i>	46.50
<i>*Lobster Thermidor chunks of lobster with Gouda cheese, mushroom, peppers and mustard, topped with melted parmesan cheese, served in the shell</i>	46.50

Specialties of the house

<i>*Driftwood Special</i>	39.50
<i>6 oz. lobster tail with a 4 oz. filet mignon with mushroom sauce or 6 oz. lobster tail with jumbo shrimp served with garlic butter</i>	
<i>*Land and Sea Kabob lobster, shrimp and tenderloin grilled, on two 10" skewers served with green pepper sauce</i>	39.50
<i>*Seafood Pasta Thermidor fish, shrimp, scallops, baby clams and lobster served over linguine in a creamy thermidor sauce</i>	38.00
<i>*Alaskan King Crab Legs full pound of crab legs boiled served with melted butter</i>	46.50
<i>*Chilean Sea Bass baked served with creamy coconut-curry sauce or blackened spiced with cajun spices served with sweet Caribbean peach sauce</i>	36.00
<i>Grilled Salmon 8 oz. salmon steak served with bechamel and scallops sauce</i>	28.50
<i>*Fish & Shrimp grilled with vinagrette, in garlic or pan-fried with creole sauce</i>	34.50

Landlubbers

<i>Filet Mignon 8 oz. US Tenderloin, the most tender cut of beef, grilled, mushroom sauce</i>	25.50
<i>*Black Angus Filet Mignon 9 oz. Center Cut Tenderloin cut traditionally thick, wrapped in bacon served with mushroom sauce</i>	35.50
<i>Black Angus NY Strip Sirloin 12 oz grilled to perfection, served with green pepper sauce</i>	26.50
<i>Rack of Lamb grilled with rosemary, served with creamy mint sauce</i>	32.50
<i>Grilled Chicken two 7 oz. chicken breast grilled served with a tropical-orange sauce</i>	22.50
<i>Chicken Parmesan with marinara sauce, topped with cheese, over linguine</i>	22.50

Our entrees are served with white rice or baked potato, sauteed vegetables and our local corn bread