



# Sea Breeze Dinner Menu

## Starters

<b>Soup of the Day</b> Daily selection <i>Suggestion: white wine spritzer</i>	<b>7.50</b>	<b>Caribbean Seafood Salad</b> Assorted vegetables - lemon dressing <i>Suggestion: Pata Pata</i>	<b>14.50</b>
<b>Pan Seared Sea Scallops</b> Asparagus - gingered cauliflower mousse - tomato jam <i>Suggestion: glass of Prosecco</i>	<b>18.00   [AI] 5.00</b>	<b>Chunky Lobster Cappuccino</b> Cognac foam - leek <i>Suggestion: Cognac neat</i>	<b>13.95</b>
<b>Tuna Tartare</b> Seaweed salad - pickled ginger <i>Suggestion: guava margarita</i>	<b>14.00</b>	<b>Caesar Salad (V)</b> Tossed Romaine lettuce - garlic croutons - shaved Parmesan <i>Suggestion: mango mojito</i>	<b>9.95</b>
<b>Sesame Fried Teriyaki Chicken</b> Arugula leaves - prawn crackers - lime & soy dressing <i>Suggestion: blueberry mojito</i>	<b>12.00</b>	<b>Caprese (V)</b> Mozzarella - tomatoes - fresh basil - balsamic & olive oil dressing <i>Suggestion: dry martini</i>	<b>11.95</b>

### Sea Breeze Tasting Platter (for two)

Shrimp Caesar - Sea scallops - Chunky lobster cappuccino - Caribbean seafood salad  
**36.00 | [AI] 16.00**  
*Suggestion: Champagne cocktail*

## Main Courses

### Comfort Food

<b>Kentucky Style Fried Chicken</b> Steak fries - coleslaw - home made BBQ sauce <i>Suggestion: glass of smooth, oaky chardonnay</i>	<b>21.95</b>	<b>Chef's Lobster Spaghetti</b> Parmesan sauce - fresh parsley - truffle essence - Chardonnay <i>Suggestion: glass of crisp, elegant sauvignon blanc</i>	<b>34.95   [AI] 10.00</b>
<b>Indian Vegetable Curry (V)</b> Jasmine rice - yoghurt <i>Suggestion: glass of light dry rose</i>	<b>18.95</b>		



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## From the Sea

### Caribbean Spiny Lobster Tail

Melted butter and lemon  
Your choice of one side dish and one sauce

58.00 | [AI] 26.00

*Suggestion: glass of dry sparkling Prosecco*

**Red Snapper** 24.00

*Suggestion: glass of crisp, elegant sauvignon blanc*

**Atlantic Salmon Filet** 24.00

*Suggestion: glass of refreshing light bodied pinot grigio*

**Tuna Loin Steak (H)** 24.00

*Suggestion: glass of light dry rose*

**Feature Catch of the Day (H)** Market price

*Suggestion: glass of smooth oaky chardonnay*

**Tiger Prawn Brochette** 28.00 | [AI] 4.00

*Suggestion: glass of soft, medium bodied merlot*

Prepared to your liking: grilled, blackened or pan seared

## From the Land

**Cajun Spiced Chicken Breast** 23.00

Accompanied with pancetta crisps

*Suggestion: glass of smooth oaky chardonnay*

**New York Strip Loin Steak** 29.00

Honey candied carrots - mustard - black pepper oil

*Suggestion: glass of plush, robust malbec*

**Free Range New Zealand Lamb Chops** 35.00 | [AI] 8.00

Garlic - mint - green beans

*Suggestion: glass of light dry rose*

All sea and land dishes are served with your choice of one side dish and one sauce

## Available Side Dishes      Choice of Sauces 1.50 each

Grilled Mediterranean Vegetables 4.95

Roast Garlic & Truffle Mash 4.95

Steak Fries 4.95

Lemongrass & Cilantro

Jasmine Rice 4.95

Mixed Leaf Side Salad 4.95

Tomato Chimichurri

Home Made BBQ Sauce

Tomato & Basil

Herb Butter

Lemon & Garlic Butter

Thyme Bordelaise

PICTOGRAM LEGEND: (V) Vegetarian option (H) Healthy option (AI) All inclusive surcharge

All prices are in US\$ and are subject to a 15% service charge and government tax.



# Lunch Menu

## Starters

- Soup of the Day** 7.50  
*Suggestion: white wine spritzer*
- Sliced Seared Tuna Fillet** 12.95  
Avocado - pickled ginger - soy & lime infusion  
*Suggestion: strawberry margarita*
- Indonesian Chicken Satay** 10.95  
Mild spiced chili & peanut dip - basmati rice crisps  
*Suggestion: Heineken*
- Caesar Salad (V)** 9.95  
Tossed Romaine lettuce - garlic croutons - shaved Parmesan cheese  
*Suggestion: mango mojito*
- Enhance your Caesar**  
**With Chicken** 3.00  
**With Shrimp** 5.00 | [AI] 3.00
- Jimmy's House Salad (V)** 10.95  
Mixed greens - shredded carrots - endive - shaved fennel - blue cheese - balsamic vinaigrette  
*Suggestion: glass of sangria*

## Sandwiches

- The Italian** 12.95  
Chicken - mozzarella - arugula leaves - basil mayonnaise - balsamic reduction - chilled tomato dip  
*Suggestion: dry martini*
- The Fisherman** 11.50  
Crispy battered grouper - lettuce - tomatoes - tartar sauce  
*Suggestion: glass of white wine*
- The Midnight Aruban Cuban** 13.50  
Roasted pork - ham - pickles - Gouda cheese - mustard & cilantro spread  
*Suggestion: Cuba libre*
- The Caribbean Sub** 14.50  
Grilled steak - crispy onions - cheddar cheese - jalapeno peppers - chipotle sauce - Caribbean slaw  
*Suggestion: Aruba ariba*

\* All sandwiches are served with your choice of steak fries or potato chips

## Entrees

- Grilled Chicken Breast** 23.00  
Braised polenta - tomato confit  
*Suggestion: glass of smooth, oaky chardonnay*
- Batter Fried Grouper Fillet** 21.00  
Malt vinegar - tartar sauce - steak fries  
*Suggestion: glass of crisp, elegant sauvignon blanc*
- Penne Gorgonzola (V)** 19.00  
Roast peppers - black olives - fresh herbs  
*Suggestion: glass of medium bodied merlot*

## Chef's Specials

- Pan Seared Tuna Loin (H)** 24.00  
Crispy fried sweet potatoes - citrus & cilantro salad - salsa verde  
*Suggestion: glass of light dry rose*
- Spaghetti Del Mar** 28.00 | [AI] 5.00  
Mixed seafood - tomatoes - Parmesan cheese - fresh herbs  
*Suggestion: glass of refreshing, light bodied pinot grigio*
- Beef Striploin Steak** 24.00  
Steak fries - diced tomatoes - chimichurri  
*Suggestion: glass of robust pinot noir*



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