




To start

Tom yum soup – Thai shrimp soup infused with lemon grass - ginger -chili - kaffir . . . 11.50
leaves

Avocado cucumber soup – Vegan - served cold 9.50

King Salmon & Mahi – Combination of King Salmon and Mahi Mahi marinated in . . . 18.50
lemon oil - onion capers - tomato topped with roasted sesame seed served in crispy
papadum bowl

Red Shrimp (8) with Sriracha Honey lime mayo – sautéed - shrimp 19.50
marinated with garlic chili - fresh herbs

 **Tuna tataki** – slightly seared Tuna sprinkled with sesame seeds - sweet candied 14.50
ginger wasabi - wakame - soy sauce

Tuna carpaccio – tin sliced tuna topped anchovies cream - spring onions and 14.50
sundried tomato

Caesar salad – Romaine lettuce - bacon - Parmesan cheese - garlic croutons 12.50
– add shrimp +\$9 or chicken +\$5


Steak Tartare – Asian style with sesame seed - chili -spring onions - cilantro 17.50
sesame oil

Vegetarian flatbread – Mozzarella - black olives - red onions -jalapeños - tomato . . . 9.50
and basil sauce

Sandwiches

Tuna – Sashimi-grade raw tuna on toasted Italian white bread with wakame salad . . . 17.50
wasabi mayonnaise and soy sauce

Lobster roll – Steamed Caribbean lobster - celery and fresh herbs - lemon mayo . . . 23.50
coleslaw and French fries

 **Lamb pastrami** – home made pastrami of lamb with pickled red onion - fennel 21.50
yoghurt & red beet - garnished with mint

Steak and cheese – USDA beef - melted Monterey Jack cheese - Cheddar cheese . . . 19.50
onions - mushrooms - lettuce - ranch dressing and French fries

BBQ Chicken – Grilled marinated chicken breast - barbeque sauce a little jalapeño . . . 19.50
melted mozzarella - with French fries



The Seafood Experience - 2 persons

- Our signature dish. A decadent serving of shrimp, Fine Claire oysters, tuna tataki, salmon tartare, Caribbean lobster salad and a whole maine lobster, served with French fries, sauces and a house salad (for 2 persons) - 145.00

Entrées

King Salmon Fillet - Pan seared skin on salmon fillet - white wine sauce - served with mashed potato and sautéed vegetables . . . 24.50

Mahi Mahi Fillet - Fresh fillet of Mahi Mahi - pan fried in brown butter - fresh vegetables - rice and basil butter sauce 25.50

Seafood - pasta or risotto - Sautéed jumbo shrimp - salmon fillet - baby scallop Dutch steamed mussels - served in cream sauce with Parmesan cheese 29.50

Lobster ravioli - Homemade with Caribbean lobster - garlic sauce - parmesan and sweet & sour vegetables 32.50

Mixed Seafood - Arctic Char - Acadian red fish - Argentinean red shrimp - U10 scallop - grilled tuna on a bed of green salad 27.00

Petit fillet mignon - Chateaubriand - 6 oz (170 grams) sautéed in brown butter with a choice of garlic mashed potato - French fries
- green peppercorn sauce - mushroom sauce - blue cheese sauce 34.50

Holland House Burger - Our special 8oz beef hamburger with Monterey Jack Cheddar cheese - onion - tomato - served with coleslaw and French fries 19.50

Grilled free range chicken - With mushroom linguini - cream sauce & Parmesan 23.50

Chicken sate - Marinated grilled chicken - cane sugar & soy - peanut sauce toasted coconut - coleslaw - French fries or rice 19.50

Pasta Alfredo - Chicken - cream sauce - Parmesan cheese and arugula 19.50

Spinach ricotta ravioli - Vegetarian - homemade - with creamy mushroom sauce arugula & Parmesan 19.50

Desserts

Dutch apple pie - vanilla ice cream - caramel - whipped cream 9.50

Tiramisu - Mascarpone - cream - cacao - bailey's coffee - hazel nut ice cream 11.00

Carrot cake - made with walnuts nuts served with coconut ice cream 11.00

White chocolate lava cake - with red fruit compote and mango sorbet 11.00

Ice creams & Sorbets - vanilla - coconut - hazelnut - chocolate | raspberry - mango 9.50