



Lunch Menu:

CARIBBEAN PUMPKIN SOUP Coconut milk, thyme and garlic crostini	12
GAZPACHO Cold tomato soup with cucumber - red onion and bell pepper	9
SAUTÉED RED SHRIMP (6) Garlic, chili, spring onion and chipotle mayo	15
AHI TUNA TATAKI Sesame crusted tuna, wasabi mayo, candied ginger and sweet soy glaze	15
SMOKED SALMON & CROSTINI Home cured and smoked salmon, lemon fennel salad and mustard vinaigrette	16
BEEF TARTARE Shallots, capers, ketchup, mustard and truffle wedge potato chips	17
CARPACCIO OF TUNA Ponzu vinaigrette, crispy red onion and capers	15
BURATTA Confit of cherry tomatoes, sun-dried tomato pesto, pine nuts and 10y balsamic reduction	17
FRESH OYSTERS (6) New England oysters, smoked shallot vinaigrette, fresh horseradish and tabasco	24
CAESAR SALAD Romaine lettuce - bacon - Parmesan cheese - garlic croutons <i>+ add shrimp +\$9 or chicken +\$5</i>	12
LOBSTER SALAD - CATALANA Crispy lettuce, Caribbean lobster chunks, red onion, cherry tomatoes, celery and orange vinaigrette	29
ROASTED BEET AND FETA Mixed baby greens, red onion, cherry tomatoes, poached pear, caramelized walnuts, feta and raspberry dressing	19

ADD ON: FRENCH FRIES 6 | SWEET POTATO FRIES 6 | HOUSE SALAD 6 | BREAD & OLIVE TAPENADE 4

Main vegetarian options:

THE IMPOSSIBLE BURGER Brioche bun, grilled and sautéed vegetable patty, special sauce, lettuce and tomato	24
GRILLED GARDEN OF EDEN Grilled zucchini, yellow squash, eggplant, roasted bell peppers, sweet potato puree and coconut curry sauce	24
VEGETARIAN EGGPLANT MOUSSAKA Tomato sauce, egg plant, baked with mozzarella cheese	19
SPINACH RICOTTA RAVIOLI Homemade, vegetarian with creamy mushroom sauce, arugula and Parmesan cheese	21

Our signature;



THE SEAFOOD EXPERIENCE - 2 PERSONS (72,5 per person) Our signature dish of "Fruit de Mer" 6 Sautéed shrimp - 6 Fresh Oysters - 6 oz Tuna Sashimi - 6 oz Smoked salmon - 6 oz sea scallops - 1 lbs Grilled Caribbean lobster - ½ lbs Alaskan king crab - lemon butter sauce - mustard sauce - French fries and house salad.
* Add a bottle of Moët & Chandon Brut Champagne - \$75

155

Entrées / Main:

SALMON FILLET	Pan seared, with vegetables, sweet potato puree, dill and Champagne cream sauce	26
GRILLED SEAFOOD	Selection of grilled tuna, salmon, scallops, shrimp, mashed sweet potato and yellow curry butter sauce <i>* Also available with tagliatelle</i>	27
SCHOOL GROUPE	Baked, topped with sautéed spinach, potato puree garden vegetables and lobster cream sauce	31
LOBSTER ROLL	Caribbean lobster, celery, fresh herbs, lemon mayo, coleslaw and French fries	27
TUNA SANDWICH	Sashimi-grade raw tuna on toasted Italian white bread, wakame salad wasabi mayonnaise and soy sauce	21
STEAK AND CHEESE SANDWICH	USDA beef, melted Monterey Jack cheese Cheddar cheese, onions, mushrooms, lettuce, ranch dressing and French fries	21
HOLLAND HOUSE BURGER	Our special 8oz beef hamburger with Old Amsterdam cheese, lettuce, onion, tomato, special sauce and served with coleslaw and French fries	21
STEAK - FRITES	8 oz bavette steak, with Cognac peppercorn cream sauce, French fries and a house salad <i>* Add a slice of seared foie gras \$18 lobster medallions 4 oz \$17</i>	23
PETIT FILLET MIGNON 6 OZ	Chateaubriand - sautéed in brown butter, served with vegetables, Porcini mushroom sauce, potato gratin and white truffle oil or skin-on French fries <i>* Add a slice of seared foie gras \$18 lobster medallions 4 oz \$17</i>	34
CHICKEN SATE	Marinated grilled chicken, cane sugar & soy, peanut sauce, toasted coconut, coleslaw and French fries	21
PASTA ALFREDO	Tagliatelle with creamy parmesan Reggiano cheese sauce <i>* add chicken \$5 - add shrimp \$9</i>	19
FREE RANGE CHICKEN	Brick pressed, baby spring vegetables, lemon butter sauce and panfried basmati rice	23

Desserts

BAILEY'S BRÛLÉE	Crème brûlée	9
CHEESE CAKE	Whipped cream, raspberry coulis	11
PROFITEROLLES	Choux pastry, vanilla ice cream, chocolate sauce and candied almonds	11
ICE CREAM	Tahiti vanilla, Belgium chocolate, hazelnut, yoghurt, ginger - cinnamon- hibiscus	4.5
SORBET - ICE CREAM	Passion fruit, pineapple, mango, very berry, lemon and mint basil	4.5