

Allow your palate to drift through the exquisitely combined tastes "Connected by water". This menu was crafted by our culinary talent, inspired by dishes of the Caribbean, North and South America, Asia, Africa & Europe

SOUPS =



SOUP OF THE DAY

\$8.00



SEAFOOD CHOWDER

Daily fresh prepared by our Chef

Aruban seafood soup, fried polenta

APPETIZERS &



QUESADILLAS Flour tortilla, Cajun chicken, peppers,

jalapeno, cheddar & mozzarella cheese,

\$13.00



PERUVIAN CEVICHE

\$12.50

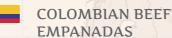
Grouper, lime juice, red onion, spicy peppers, choclo corn, sweet potato

Guacamole, pickled red onions, cilantro



SPICY BABY SHRIMP

\$11.50



\$9.50

Fried noodles, arugula, spicy sauce

sour cream, spicy salsa



VEGETARIAN DELIGHT CCC \$12.00

Pita bread, hummus, sundried tomato, spinach dip, and crudités



PARTHENON **GREEK SALAD**

red onions, chorizo, fried pita bread, cucumber, herb vinaigrette

SALADS >

\$13.00

CAESAR SALAD

\$10.00

Add CHICKEN \$4 Add SHRIMP \$8



ASIAN CHICKEN SALAD *** \$13.00



SEA BREEZE SALAD

\$15.00

Baby lettuce, grilled chicken breast, mandarins, cashews, carrots, cilantro, red onion, fried rice noodle, sesame-honey vinaigrette

Kalamata olives, feta cheese, cherry tomatoes,

Our signature salad of: spinach, lettuce, boiled eggs, bacon, tomato, red tuna Italian dressing

SANDWICHES ## SERVED WITH WEDGE POTATOES





ccc \$15.00

STEAK & **GOUDA CHEESE** **\$16.00**

Panini bread, Soppressata, mozzarella cheese, basil and sundried tomato spread

Baguette, Beef steak, mushrooms, onions

Hoagie roll, fried breaded grouper, lettuce, tomato, mango-tartar sauce, red onions



SEABREEZE BURGER

\$18.00



SEVEN SEAS

\$13.50

Pretzel bun, 8 oz beef patty, gorgonzola cheese, sundried tomato, arugula, mushrooms, pepper, fried onion rings, glazed Worcester sauce



TUNA WRAP

\$15.00

Spinach tortilla, grilled red tuna chunks, tomato, green onions, spicy sauce



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MAIN COURSES



MIXED GRILL

\$24.00

CHURRASCO

\$25.00

Flank steak, chicken breast, ribs, chorizo, fried yucca, pickled red onions, guacamole, mango-BBQ sauce

Flattened striploin steak, fried yucca, guacamole, pickled red onions

FRIED SEAFOOD PLATTER

\$24.00

TAMARIND GLAZED **GRILLED MAHI-MAHI** \$24.00

Grouper, calamari, shrimp, crab cakes, tartar sauce, fries

Spicy mango-papaya sauce, red onions, rice, vegetables

ANTILLEAN SALT FISH

\$18.00

BBQ RIBS

Diced potatoes, pickled onions, fried plantains, Johnny cakes

BBQ sauce glazed ribs, coleslaw,

\$22.00



KESHI YENA

\$19.00

FISH AND CHIPS

\$18.00

Local dish of Gouda cheese stuffed with pulled chicken, capers, olives, tomato, cashews, prunes, fried polenta and fried plantains

Fried grouper, fries, tartare sauce, salt & vinegar

SIDE ORDERS

Wedge potatoes, side salad, Jasmin rice, fried plantains \$5.00/EACH



Tomato or Alfredo sauce

Add CHICKEN \$4 Add SHRIMP \$8



SPAGHETTI

\$12.00

LASAGNA BOLOGNESE **\$21.00**

Tender beef ragout, mozzarella cheese, tomato & Alfredo sauce

DESSERTS A



APPLE TART & VANILLA ICE CREAM

\$7.50

BROWNIE & CRÈME BRÛLÉE \$7.50

Classic cake with Bailey's crème brûlée

Cold cream cheescake, banana foster

with ice cream

RED VELVET CAKE

Apples granite on puff pastry, served

\$8.00

& dark rum

BANANA FOSTER CHEESECAKE

\$8.00

Three layer of red sponge cake & creme cheese frosting



MANGO MOUSSE

Fresh mango mousse & heavy cream

\$7.50

Included in the All Inclusive Package

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