



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

Daily fresh prepared by our Chef

\$8.00



SEAFOOD CHOWDER

\$9.50

Aruban seafood soup, fried polenta

APPETIZERS



QUESADILLAS

Flour tortilla, Cajun chicken, peppers, jalapeno, cheddar & mozzarella cheese, sour cream, spicy salsa

\$13.00



PERUVIAN CEVICHE

\$12.50

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



SPICY BABY SHRIMP

Fried noodles, arugula, spicy sauce

\$11.50



COLOMBIAN BEEF EMPANADAS

\$9.50

Guacamole, pickled red onions, cilantro



VEGETARIAN DELIGHT

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

\$12.00

SALADS



PARTHENON GREEK SALAD

Kalamata olives, feta cheese, cherry tomatoes, red onions, chorizo, fried pita bread, cucumber, herb vinaigrette

\$13.00



CAESAR SALAD

\$10.00

Add CHICKEN \$4
Add SHRIMP \$8



ASIAN CHICKEN SALAD

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

\$13.00



SEA BREEZE SALAD

\$15.00

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

SANDWICHES

SERVED WITH WEDGE POTATOES



ITALIAN PANINI

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

\$15.00



STEAK & GOUDA CHEESE

\$16.00

Baguette, Beef steak, mushrooms, onions



SEABREEZE BURGER

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

\$18.00



SEVEN SEAS

\$13.50

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



TUNA WRAP

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

\$15.00



Included in the All Inclusive Package

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



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MAIN COURSES



MIXED GRILL



\$24.00

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



CHURRASCO



\$25.00

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



FRIED SEAFOOD PLATTER



\$24.00

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



TAMARIND GLAZED GRILLED MAHI-MAHI



\$24.00

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



ANTILLEAN SALT FISH



\$18.00

Diced potatoes, pickled onions, fried plantains, Johnny cakes



BBQ RIBS



\$22.00

BBQ sauce glazed ribs, coleslaw, corn on the cob



KESHI YENA



\$19.00

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



FISH AND CHIPS



\$18.00

Fried grouper, fries, tartare sauce, salt & vinegar

SIDE ORDERS

Wedge potatoes, side salad, Jasmin rice, fried plantains



\$5.00/EACH

PASTA'S



SPAGHETTI



\$12.00

Tomato or Alfredo sauce
Add **CHICKEN** \$4
Add **SHRIMP** \$8



LASAGNA BOLOGNESE



\$21.00

Tender beef ragout, mozzarella cheese, tomato & Alfredo sauce

DESSERTS



APPLE TART & VANILLA ICE CREAM



\$7.50

Apples granite on puff pastry, served with ice cream



BROWNIE & CRÈME BRÛLÉE



\$7.50

Classic cake with Bailey's crème brûlée



RED VELVET CAKE



\$8.00

Three layer of red sponge cake & creme cheese frosting



BANANA FOSTER CHEESECAKE



\$8.00

Cold cream cheesecake, banana foster & dark rum



MANGO MOUSSE



\$7.50

Fresh mango mousse & heavy cream



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