



Cold and Hot Appetizers

Shrimp Cocktail	12.50
Jumbo shrimp from our local waters peeled and deveined, served with our own cocktail sauce	
Escargot in Garlic with lots of garlic butter	9.00
Calamari Fritti	8.50
Fried squid rings with marinara sauce	
Fish Croquet served with honey-mustard sauce	6.50
Coconut Shrimp	10.00
Jumbo shrimp dipped in sweetened coconut batter, deep fried, served with our sweet & sour sauce	
Sea Scallops Jumbo	16.50
Sea scallops grilled served with pesto sauce	
Crab Cake	14.50
Made with jumbo lumb crabmeat served with the perfect combination of seaweed and sweet & sour sauce	

Salad

Mixed Green Salad	4.75
Your choice of dressing: creamy garlic, blue cheese, Russian, Italian, oil & vinegar.	

Soups

Fish Soup	5.50
An Aruban fish soup, yellow in color, with fish and vegetables	
Seafood Chowder	10.00
A rich, creamy delectable chowder with fish, shrimp, baby clams and squid	
Onion Soup	6.50
Topped with melted Gouda cheese	

Jumbo Shrimp from our Local Waters

Shrimp in Garlic	31.00
With our homemade garlic butter served with potato or rice, or sautéed with fresh garlic tossed over linguine	
Breaded Shrimp	31.00
Deep-fried served with tartar sauce	
Shrimp in mild creole sauce	31.00
Curried Shrimp	31.00
Prepared in a mild creamy curry sauce	
Blackened Shrimp	31.00
Coated with Cajun spices served with sweet Caribbean peach sauce	

Fresh Catch of the Day (Caught Daily)

Pan-fried Fish "Aruban Style"	28.50
Fresh catch is lightly seasoned, pan-fried, served with a mild creole sauce. Creole sauce is made with tomatoes, onions, bell-pepper, fresh local herbs.	
Breaded Filet of Fish	28.50
Deep-fried, served with tartar sauce	
Fish in Garlic	28.50
Pan-fried, sautéed with wine and Pernod liquor, fresh garlic	
Grilled Fish served with our vinaigrette sauce	28.50
Blackened Fish	28.50
Generously coated with Cajun spices, pan-fried, served with a sweet Caribbean peach sauce	

Caribbean Lobster (12 oz. Tail)

Broiled Lobster with butter and lemon	49.50
Lobster Thermidor	49.50
Chunks of lobster with Gouda cheese, mushroom, peppers and mustard, topped with melted parmesan cheese, served in the shell	

Specialties of the House

Driftwood Special	44.50
6 oz. Lobster tail with a 4 oz. Filet Mignon with mushroom sauce or 6 oz. Lobster tail with Jumbo Shrimp served with garlic butter	
Land and Sea Kebab	42.00
Lobster, shrimp and tenderloin grilled, on two 10" skewers, served with green pepper sauce	
Seafood Pasta Thermidor	40.00
Fish, shrimp, scallops, baby clams and lobster served over linguine in a creamy thermidor sauce	
Alaska King Crab Legs	55.50
Full pound of Crab Legs boiled served with melted butter	
King Special	49.50
Half pound King Crab Legs and 6oz lobster tail	
Chilean Sea Bass	38.50
Baked, served with creamy coconut-curry sauce or blackened spiced with Cajun spices, served with sweet Caribbean peach sauce	
Grilled Salmon	30.50
8 oz. Salmon Steak served with béchamel and scallops sauce	
Fish and Shrimp	36.50
Grilled with vinaigrette sauce, in garlic, or pan-fried with creole sauce	

Landlubbers

Filet Mignon	6oz.	29.50
	8oz.	34.00
US Tenderloin, the most tender cut of beef, grilled, mushroom sauce		
Black Angus NY Strip Sirloin		28.00
12 oz. grilled to perfection, served with green pepper sauce		
Rack of Lamb		34.50
grilled, fresh rosemary, served with mint sauce		
Grilled Chicken		24.00
grilled chicken breast, served with a tropical-orange sauce		
Chicken Parmesan		24.00
with marinara sauce, topped with cheese, over linguine		

Our entrees are served with white rice or baked potato, sautéed vegetables and our local corn bread



FOR TAKE-OUT OR DELIVERY CALL 583 2515

\$3 DELIVERY CHARGE FOR ORDERS UNDER \$30

FREE DELIVERY FOR ORDERS OVER \$30

DELIVERY PAYMENT METHOD: CASH, DEBIT- OR CREDIT CARD