










STARTERS  
FRESH FROM OUR RAW BAR

<b>Oysters on the Half Shell</b>  	half-dozen	\$25.00
<i>Seasonal varieties available</i>	dozen	\$47.00
<i>Horseradish and cocktail sauce, or champagne mignonette</i>		
<b>Littleneck Clams on the Half Shell</b>  	half-dozen	\$15.75
<i>Horseradish and cocktail sauce</i>	dozen	\$29.00
<b>Salmon Sashimi and Spicy Tuna</b>  		\$16.50
<i>Fresh Atlantic salmon fillet sliced raw and paired with panca-dressed tuna tartar; wakame salad and sweet and spicy red pepper compote</i>		
<b>Tuna Tataki</b> 		\$19.50
<i>Served with ponzu, wasabi, pickled ginger and wakame salad</i>		
<b>Ceviche Peruano</b>  		\$16.50
<i>Fish, shrimp, and squid in a spicy lime marinade, presented with sweet potato and toasted corn</i>		
<b>Lobster Salad</b> 		\$22.00
<i>Served with taro root chips and grape tomatoes</i>		

HOT FROM OUR OPEN VIEW KITCHEN

<b>Chesapeake Crab Cake</b>	\$20.00
<i>Served with a mushroom-mignonette sauce, frizzled greens, and crème fraiche</i>	
<b>Grilled Oysters</b>	\$16.00
<i>On the half shell with butter, fennel and leeks</i>	
<b>Fried Calamari</b>	\$16.00
<i>Served with a spicy tomato-lime dip</i>	
<b>Steamed Dumplings and Prawns</b> 	\$20.00
<i>Lobster and salmon wrapped in a thin dough and steamed with jumbo prawns, bok choy, and sesame-soy sauce</i>	
<b>Grilled Portobello</b>	\$15.50
<i>Marinated with balsamic vinegar and herb, served with Gorgonzola bruschetta</i>	

SOUPS AND SALADS

<b>Clam Chowder</b>	\$11.50
<i>New England style with potatoes and bacon</i>	
<b>Fish Soup</b> 	\$10.00
<i>Prepared with fresh tomato, fennel and saffron, served with sweet potato dumplings</i>	
<b>Roast Corn and Red Pepper Gazpacho</b>  	\$10.00
<i>Prepared to order, presented on ice</i>	
<b>Caesar Salad</b>	\$11.50
<i>Freshly shaved parmigiano-reggiano and toasted croutons</i>	
<b>Fresh Market Greens</b>  	\$10.50
<i>Gorgonzola crumbles available on request</i>	

Items subject to change due to seasonality and availability.  
All prices in US dollars. A 15% service charge and a 6% Government tax will be added to your bill.



ENTREES

<b>Cioppino</b>	<b>\$57.00</b>
<i>Maine lobster, shrimp, scallops, mussels, clams, and calamari simmered in a light tomato sauce with wine, saffron, fennel, and herbs</i>	
<b>Seafood Tagliatelle Provençal</b>	<b>\$38.00</b>
<i>Shrimp, clams, and mussels with fresh tomato, basil and garlic</i>	
<b>Blackened Tuna</b>	<b>\$38.00</b>
<i>Presented rare with pica de papaya sauce, buttered chayote and sweet potatoes, topped with frizzled greens</i>	
<b>Seared Chilean Seabass</b>	<b>\$42.00</b>
<i>Served with shallots, habaneras, cilantro, and sauternes beurre blanc; served with asparagus and fingerling potatoes</i>	
<b>Plank Salmon and Scallop Soba Noodles</b>	<b>\$38.00</b>
<i>Marinated fillet roasted and presented on a cedar plank accompanied by a casserole of sea scallop, bok choy, soba noodles and ginger-sesame sauce</i>	
<b>Center-cut Eye of Sirloin</b>	<b>\$35.00</b>
<i>Served with cabernet-portobello sauce.</i>	
<b>Grilled Free-range Chicken</b>	<b>\$28.00</b>
<i>Half chicken partially de-boned, marinated in rosemary and garlic</i>	

HOUSE SPECIALTIES

<b>Steamed Live Maine Lobster</b>	
One and one-quarter pounds	<b>\$53.00</b>
Two and one-half pounds	<b>\$96.00</b>
<i>Served complete, in the shell</i>	
<b>Broiled Stuffed Maine Lobster</b>	
One and one-quarter pounds	<b>\$56.00</b>
Two and one-half pounds	<b>\$99.00</b>
<i>Filled with seasoned lump crabmeat and and croutons</i>	
<b>Alaskan King Crab Legs</b>	
One and one-half pounds	<b>\$60.00</b>
<i>Steamed whole in shell, served with roast garlic aioli</i>	

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SIMPLY GRILLED

BRUSHED WITH LEMON-HERB VINAIGRETTE, CAJUN SEASONING,  
OR LEMON AND OLIVE OIL.  
OFFERED WITH YOUR CHOICE OF MANGO SALSA, GRILLED SALSA CRIOLLO,  
OR CAPER-PIMIENTO REMOULADE.

<b>Atlantic Salmon</b>   <i>Bright pink, farm raised</i>	<b>\$34.00</b>
<b>Red Snapper</b>   <i>Flesh white</i>	<b>\$34.00</b>
<b>Grouper</b>   <i>Creamy white, firm flaky, mild</i>	<b>\$35.00</b>
<b>Center-cut Swordfish</b>   <i>Flesh white, coarse grained, meaty</i>	<b>\$35.00</b>
<b>Shrimp Skewer</b>   <i>Jumbo South American whites</i>	<b>\$36.00</b>
<b>Yellowfin Tuna</b>   <i>Sashimi grade, cooked rare to medium</i>	<b>\$38.00</b>
<b>Scallop Skewer</b>   <i>Canadian colossal</i>	<b>\$39.00</b>

FROM THE DEEP FRYER

BREADED WITH CORNMEAL AND FRIED IN CHOLESTEROL-FREE VEGETABLE OIL.  
OFFERED WITH YOUR CHOICE OF CAPER-PIMIENTO REMOULADE OR  
TRADITIONAL TARTAR SAUCE.

<b>Butterfly Shrimp</b> <i>Black tiger</i>	<b>\$31.00</b>
<b>Red Snapper</b> <i>Flesh white</i>	<b>\$34.00</b>
<b>Sea Scallops</b> <i>Canadian jumbo</i>	<b>\$34.00</b>
<b>Fried Fisherman Platter</b> <i>Scallops, Shrimp, Calamari, and Red Snapper</i>	<b>\$35.00</b>



Add a brochette to any entrée prepared sautéed, fried, steamed or grilled to perfection	
Shrimp Brochette	<b>\$18.00</b>
Scallop Brochette	<b>\$19.00</b>

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SIDE ORDERS

<b>Small Salad</b> 	<b>\$7.00</b>
<i>Caesar or fresh market greens</i>	
<b>Small Pasta</b> 	<b>\$8.00</b>
<i>Garlic and olive oil; butter and parmesan; or marinara</i>	
<b>Seasoned Wedge Fries</b>	<b>\$6.00</b>
<b>Roast Fingerling Potatoes</b>  	<b>\$6.00</b>
<i>With onions, peppers and herbs</i>	
<b>Basmati Rice Pilaf</b>  	<b>\$6.00</b>
<b>Fried Sweet Plantains</b>  	<b>\$6.00</b>
<b>Summer Squash Casserole</b>	<b>\$7.00</b>
<i>Baked with parmesan, basil, and sun-dried tomatoes</i>	
<b>Grilled Asparagus</b>  	<b>\$7.00</b>
<i>Served with garlic aioli</i>	
<b>Buttered Broccoli Florets</b> 	<b>\$6.00</b>
<b>Grilled Boneless Chicken Breast</b>  	<b>\$12.50</b>
<i>Add-on to salad or pasta</i>	

-  items are gluten-free  
 may be served dairy-free upon request

*On behalf of our management and staff, welcome to Aqua Grill!  
We are excited to bring to our visitors and fellow islanders the freshest in seafood selections.*

*As natives, we are proud of the abundance of seafood available just off the coast of Aruba’s shores, but in our travel we also discovered the enticement of delicacies from waters abroad.*

*From local catches of grouper and snapper to must haves like live Maine lobster, Alaskan Crab legs and first-grade sashimi quality tuna from regions afar. Aqua Grill brings them directly to you, fresh every day. Aqua Grill’s world-class raw bar is the largest on the island and features fresh oysters, clams and more.*

*Our award-winning chef prepares our seafood utilizing a variety of regional preparations. Local island charm is melded with the traditions of New England, the zesty flavors of Italy, the mystique of Asia, South America and beyond.*

*We hope you enjoy your dining experience with us, and we welcome all comments and suggestions.*