







## STARTERS FRESH FROM OUR RAW BAR

Oysters on the Half Shell  	half-dozen	\$26.50
<i>Seasonal varieties available</i>	dozen	\$50.00
<i>Horseradish and cocktail sauce, or champagne mignonette</i>		
Littleneck Clams on the Half Shell  	half-dozen	\$16.00
<i>Horseradish and cocktail sauce</i>	dozen	\$30.00
Salmon Sashimi and Spicy Tuna  		\$17.50
<i>Fresh Atlantic salmon fillet sliced raw and paired with panca-dressed tuna tartar; wakame salad and sweet and spicy red pepper compote</i>		
Tuna Tataki 		\$20.00
<i>Served with ponzu, wasabi, pickled ginger and wakame salad</i>		
Ceviche Peruano  		\$17.50
<i>Fish, shrimp, and squid in a spicy lime marinade, presented with sweet potato and toasted corn</i>		
Lobster Salad 		\$23.00
<i>Served with taro root chips and grape tomatoes</i>		

## HOT FROM OUR OPEN VIEW KITCHEN

Chesapeake Crab Cake		\$21.50
<i>Served with a mushroom-mignonette sauce, frizzled greens, and crème fraiche</i>		
Grilled Oysters		\$17.00
<i>On the half shell with butter, fennel and leeks</i>		
Fried Calamari		\$17.00
<i>Served with a spicy tomato-lime dip</i>		
Steamed Dumplings and Prawns 		\$21.50
<i>Lobster and salmon wrapped in a thin dough and steamed with jumbo prawns, bok choy, and sesame-soy sauce</i>		
Grilled Portobello		\$16.00
<i>Marinated with balsamic vinegar and herb, served with Gorgonzola bruschetta</i>		





## SOUPS AND SALADS

Clam Chowder		\$12.00
<i>New England style with potatoes and bacon</i>		
Fish Soup 		\$10.00
<i>Prepared with fresh tomato, fennel and saffron, served with sweet potato dumplings</i>		
Roast Corn and Red Pepper Gazpacho  		\$10.00
<i>Prepared to order, presented on ice</i>		
Caesar Salad		\$12.50
<i>Freshly shaved parmigiano-reggiano and toasted croutons</i>		
Fresh Market Greens  		\$10.50
<i>Gorgonzola crumbles available on request</i>		

## ENTREES

Cioppino 	\$59.00
<i>Maine lobster, shrimp, scallops, mussels, clams, and calamari simmered in a light tomato sauce with wine, saffron, fennel, and herbs</i>	
Seafood Tagliatelle Provençal	\$39.00
<i>Shrimp, clams, and mussels with fresh tomato, basil and garlic</i>	
Blackened Tuna  	\$39.00
<i>Presented rare with pica de papaya sauce, battered chayote and sweet potatoes, topped with frizzled greens</i>	
Seared Chilean Seabass	\$44.00
<i>Served with shallots, habaneras, cilantro, and sauternes beurre blanc; served with asparagus and fingerling potatoes</i>	
Plank Salmon and Scallop Soba Noodles 	\$39.00
<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>	
Center-cut Eye of Sirloin 	\$36.00
<i>Served with cabernet-portobello sauce.</i>	
Grilled Free-range Chicken  	\$28.00
<i>Half chicken partially de-boned, marinated in rosemary and garlic</i>	

## HOUSE SPECIALTIES

Steamed Live Maine Lobster  	
One and one-quarter pounds	\$53.00
Two and one-half pounds	\$96.00
<i>Served complete, in the shell</i>	
Broiled Stuffed Maine Lobster	
One and one-quarter pounds	\$56.00
Two and one-half pounds	\$99.00
<i>Filled with seasoned lump crabmeat and and croutons</i>	
Alaskan King Crab Legs  	
One and one-half pounds	\$65.00
<i>Steamed whole in shell, served with roast garlic aioli</i>	

# AQUA GRILL

## 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.

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

## 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.


Butterfly Shrimp <i>Black tiger</i>	\$32.00
Red Snapper <i>Flesh white</i>	\$35.00
Sea Scallops <i>Canadian jumbo</i>	\$34.00
Fried Fisherman Platter <i>Scallops, Shrimp, Calamari, and Red Snapper</i>	\$36.00

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

## SIDE ORDERS

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

 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.*

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.