



Menu

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 travels 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 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.

*Team
Aqua Grill*



Wifi:
Aquagrill-Guest
bestse@food

Starters

FRESH FROM OUR RAW BAR

Oysters on the Half Shell  	single	\$7.00
Seasonal varieties available	half-dozen	\$32.00
<i>Traditional way</i> - with cocktail sauce, horseradish or champagne mignonette	dozen	\$60.00

Ask your server about our current oyster selections

*Suggested pairing - Beer, Champagne, Prosecco

Duo of Tuna 	\$26.00
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Spicy tartar with fresh avocado, tataki with ginger soy sauce, wakame and spicy tomato chutney

*Suggested pairing - Rose, Sauvignon Blanc

Ceviche  	\$20.00
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Classic spicy lime marinade - white fish, shrimp, octopus with crispy plantain and crisp red onion

*Suggested pairing: : Riesling, Sauvignon Blanc

Lobster Salad 	\$26.00
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Crispy wonton, avocado, red beets and pickled red onion

*Suggested pairing: Chardonnay, Chainti Red

HOT APPETIZERS

Chesapeake Crab Cake 	\$25.00
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Our secret recipe - Served with spicy papaya aioli, lime cilantro sauce, pickled onion and local greens

*Suggested pairing: Chardonnay

Chargrilled Oysters 3 ways 	\$35.00
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3 oysters on the half shell - white wine butter sauce, garlic herb baked and classic rockefeller

*Suggested pairing: Champagne, Sauvignon Blanc

Fried Calamari	\$18.00
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Crispy fried - Served with a sesame ginger dipping sauce

*Suggested pairing: Champagne, Rose, Prosecco

Crab and Mushroom	\$20.00
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Stuffed and gratinated - with fresh herb crust, gorgonzola and creamy truffle sauce

*Suggested pairing: Granache, Syrah

 items are gluten-free


 may be served dairy-free upon request

Items subject to change due to seasonality and availability.

All prices in US dollars. A 15% service charge will be added to your bill.

This is distributed amongst the staff on a point basis and becomes part of the server's salary,

Additional Gratuities are always appreciated.

Canadian Scallops 

Pan seared to perfection - creamy risotto, crispy bacon and lemon garlic butter

*Suggested pairing: Chardonnay, Riesling

\$22.00

Lobster Mac and Cheese

Gratinated to perfection - in a creamy cheddar and parmesan sauce with lobster

*Suggested pairing: Chardonnay, Granache

\$24.00

SOUPS AND SALADS

Soup of the day - let our server inform you

\$10.00

Clam Chowder 

New England style with crispy bacon

\$14.00

Oyster soup 

Chef’s classic recipe with spicy chili oil

\$12.00

Caesar Salad

Freshly shaved parmigiano-reggiano and garlic croutons

Suggested pairing - Sauvignon Blanc, Pinot Grigio

\$13.00

Aqua Grill Salad 


Fresh local greens, caramelized walnuts, gorgonzola crumble, roasted red beets and creamy balsamic dressing


Suggested pairing - Riesling, Pinot Grigio

\$14.00

RAW BAR MARKET UPON AVAILABILITY

- Oysters
- Langostinos
- Mussels
- King Crab Legs
- Local Fish

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Entrees

SIMPLY GRILLED

Atlantic Salmon 🌿 \$39.00

With mango chutney and sweet mashed potato

*Suggested pairing - Pinot Grigio, Pinot Noir

Red Snapper (fresh catch - upon availability) 🌿 \$38.00

Aqua-grill's classic creole sauce and crispy fried polenta

*Suggested pairing - Pinot Grigio, Sauvignon Blanc

Grouper (fresh catch - upon availability) 🌿 \$39.00

With a creamy caper butter and sweet mashed potato

*Suggested pairing - Rose, Pinot Gris

Blackened Yellowfin Tuna 🌿 \$46.00

Fresh mango salsa and garlic mashed potato

*Suggested pairing - Rose, Chianti, Sauvignon Blanc

Mahi - Mahi 🌿 \$42.00

Topped with pan seared scallops, creamy tarragon beurre blanc and coconut rice

*Suggested pairing - Sauvignon Blanc, Chardonnay, Petit Syrah

HOUSE SPECIALTIES

Fisherman Platter \$41.00

Seasoned and fried - scallops, shrimp, calamari and red snapper with fried polenta, creole remoulade and tartar sauce

*Suggested pairing - Prosecco, Champagne, Sauvignon Blanc

Seabass 🌿 \$55.00

Creamy beurre blanc, served with roasted vegetables and potato

*Suggested pairing - Pinot Gris, Pinot Noir, Cabernet Sauvignon

Jumbo Shrimp 🌿 \$40.00

In a creamy garlic butter sauce served with roasted vegetables and garlic mashed potato

*Suggested pairing - Chardonnay, Sauvignon blanc

Cioppino 🌿🥛 \$62.00

Lobster, shrimp, scallops, mussels, white clams and calamari in an herb infused tomato broth

*Suggested pairing - Rose, Chianti

🌿 items are gluten-free

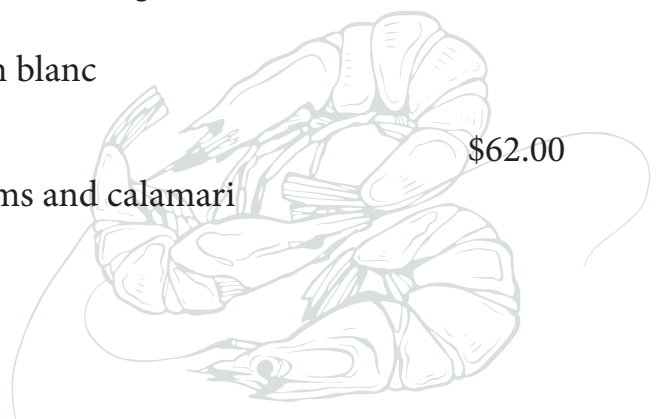
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Seafood Tagliatelle Creole \$54.00
Shrimp, lobster, white clams, mussels, calamari and scallops
in a creamy creole sauce
*Suggested pairing - Pinot Grigio, Prosecco

Cedar Plank Salmon \$45.00
Bourbon maple glazed, thai soba noodles and pan seared scallops
*Suggested pairing - Pinot Noir

Keshi Yena 🌿 \$30.00
Local classic gratin - with pulled chicken, raisins, cashew in a hearty tomato
broth served with fried polenta
*Suggested pairing - Riesling, Granache

Salmon Burger \$28.00
Brioche bun, creole remoulade, spicy tomato chutney, pickled onions
served with seasoned fries
*Suggested pairing - Sauvignon Blanc, Pinor Noir

Grilled Chicken 🌿 \$25.00
Half and partially de-boned - marinated in rosemary with creamy
garlic butter, roasted vegetables and potato
*Suggested pairing - Red Zinfandel, Cabernet Sauvignon

Steamed Live Maine Lobster
One and one-quarter pounds \$80.00
Two and a half pounds \$140.00
Served complete in the shell
*Suggested pairing - Chardonnay, Champagne

Lobster Thermidor
One and one-quarter \$90.00
Two and a half pounds \$150.00
Served complete in the shell
*Suggested pairing- Chardonnay, Champagne

Broiled Stuffed Maine Lobster
One and one-quarter pounds \$90.00
Two and a half pounds \$150.00
Filled with seasoned lump crabmeat and croutons
*Suggested pairing - Chardonnay, Champagne

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From The Grill

ALL SERVED WITH ROASTED POTATO AND ROASTED VEGETABLES

Rib Eye 	\$58.00
Served with a creamy truffle mushroom sauce	
Add jumbo tiger shrimp 3 pieces	\$15.00
Add 6oz lobster tail	\$35.00
*Suggested pairing - Merlot, Cabernet Sauvignon	
Skirt Steak  	\$50.00
With a creamy avocado chimichurri	
Add jumbo tiger shrimp 3 pieces	\$15.00
Add 6oz lobster tail	\$35.00
*Suggested pairing - Merlot, Malbec, Syrah	
USDA Prime Tenderloin 	\$58.00
Topped with caramelized shallots and bacon, gorgonzola and port wine sauce	
Add jumbo tiger shrimp 3 pieces	\$15.00
Add 6oz lobster tail	\$35.00
*Suggested pairing - Merlot, Malbec, Syrah	
Lamb Chops	\$56.00
Herb crusted and served with a port wine sauce	
Add jumbo tiger shrimp 3 pieces	\$15.00
Add 6oz lobster tail	\$35.00
*Suggested pairing: Syrah, Pinot Noir, Granache	

SIDE ORDERS

Roasted Vegetables	\$8.00
Fried Sweet Plantains	\$8.00
Roasted Potato	\$8.00
Coconut Rice	\$8.00
Fried Polenta with Gouda Cheese	\$8.00
House Salad	\$8.00
Seasoned Fries	\$8.00
Extra Sauce	\$3.00
Extra bread (3 pieces)	\$5.00
Extra Cheese	\$3.00
Add jumbo tiger shrimp (3 pieces)	\$15.00
Add 6oz lobster tail	\$35.00

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