

Welcome to Driftwood

Since 1986 Driftwood is specialized in fresh seafood from the Caribbean Sea and has become the favorite spot for Aruban-style seafood dishes. Our fresh fish is caught daily by owner Herby himself, and perfectly prepared by our talented local chef.

Herby has a love and passion for fishing. A fisherman who truly knows about fish, what our local waters have to offer, and what the words “fresh seafood” really mean.

You can even join us for a great deep sea fishing experience and catch your own dinner! Ask your waiter for a coupon to receive a discount on charter rates.

We welcome you to our intimate and comfortable Aruban seafood restaurant where we will do our utmost to make your dining experience a most pleasant and enjoyable one.

Family Merryweather

Fresh from the Caribbean Sea

Cold and Hot Appetizers

Shrimp Cocktail*	11.50
jumbo shrimp from our local waters peeled and de-veined, served with our own cocktail sauce	
Escargots in Garlic with lots of garlic butter	8.50
Squid Rings in Garlic	8.00
homemade garlic butter with fresh garlic and herbs	
Conch Fritters served with honey-mustard sauce	8.00
Coconut Shrimp	9.50
jumbo shrimp dipped in sweetened coconut batter, deep fried, served with our sweet & sour sauce	
Sea Scallops Jumbo*	15.50
sea scallops grilled served with pesto sauce	
Crab Cake*	13.50
made with jumbo lump crabmeat served with the perfect combination of seaweed and sweet & sour sauce	

Salad

Mixed Green Salad	4.50
your choice of dressing: creamy garlic, blue cheese, russian, italian, oil & vinegar	

all prices in US\$, service charge not included

Fresh from the Caribbean Sea

Soups

Fish Soup	5.00
an aruban fish soup, yellow in color, with fish and vegetables	
Seafood Chowder	9.50
a rich, creamy delectable chowder with fish, shrimp, baby clams and squid	
Onion Soup topped with melted gouda cheese	6.00

Jumbo Shrimp from our local waters

Shrimp in Garlic	29.00
with our homemade garlic butter served with potato or rice or sautéed with fresh garlic tossed over linguine	
Breaded Shrimp	29.00
deep-fried served with tartar sauce	
Shrimp in mild creole sauce	29.00
Curried Shrimp	29.00
prepared in a mild creamy curry sauce	
Blackened Shrimp	29.00
coated with cajun spices served with sweet caribbean peach sauce	

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Fresh from the Caribbean Sea

Fresh Fish of the day (caught daily by the owner)

Pan-fried Fish "Aruban" style 26.95

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 26.95

deep-fried, served with tartar sauce

Fish in Garlic 26.95

pan fried, sauteed with wine and pernod, fresh garlic

Grilled Fish served with our vinagrette sauce 26.95

Blackened Fish 26.95

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 46.50

Lobster Thermidor* 46.50

chunks of lobster with Gouda cheese, mushroom, peppers and mustard, topped with melted parmesan cheese, served in the shell

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Specialties of the house

Driftwood Special*	39.50
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 Kabob*	39.50
lobster, shrimp and tenderloin grilled, on two 10" skewers, served with green pepper sauce	
Seafood Pasta Thermidor*	38.00
fish, shrimp, scallops, baby clams and lobster served over linguine in a creamy thermidor sauce	
Alaskan King Crab Legs*	46.50
full pound of crab legs boiled served with melted butter	
Chilean Sea Bass*	36.00
baked, served with creamy coconut-curry sauce or blackened spiced with cajun spices; served with sweet caribbean peach sauce	
Grilled Salmon	28.50
8 oz. salmon steak served with bechamel and scallops sauce	
Fish & Shrimp*	34.50
grilled with vinaigrette, in garlic or pan-fried with creole sauce	

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Landlubbers

Filet Mignon	27.50
8 oz. US Tenderloin, the most tender cut of beef, grilled, mushroom sauce	
Black Angus NY Strip Sirloin	26.50
12 oz. grilled to perfection, served with green pepper sauce	
Rack of Lamb	32.50
grilled with rosemary, served with creamy mint sauce	
Grilled Chicken	22.50
two 7 oz. chicken breast grilled served with a tropical-orange sauce	
Chicken Parmesan	22.50
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

*With dine-around coupons a surcharge will be added to your bill for starred items

**Only one coupon a/o promotion used per person
Please present coupon or voucher to waiter before ordering

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Desserts

Ice Cream Strawberry, Vanilla & Chocolate	5.00
Peach Melba	6.50
Chocolate Cake a rich, moist chocolate cake, layered with pure chocolate	8.00
Strawberry Cheese Cake made with sweetened soft cheese, mixed with cream and eggs and topped with strawberry syrup	7.00
Key Lime Pie a dessert made of key lime juice, egg yolks and sweetened condensed milk in a pie crust, topped with meringue	7.00
Caramel Flan is a cool dessert made with whole eggs, milk, sweetened condensed milk, caramel syrup and amaretto liqueur	6.50
Tiramisu Sponge cake soaked in a mixture of coffee, rum and sugar, layered with mascarpone cheese and custard. Cocoa powder sprinkled on top.	7.00
Brownie a la Mode a warm chocolate brownie topped with melting vanilla ice cream	7.50
Special Coffees all 8.50 (regular coffee, espresso, cappuccino, teas 4.00)	
Don Juan Coffee Rum 151, Kahlua Coffee Liqueur and hot coffee, topped with whipped cream	
Bailey's Coffee Bailey's Irish Cream and coffee, topped with whipped cream	
French Coffee Cognac, Kahlua Coffee Liqueur and hot coffee, topped with whipped cream	
Jamaica Coffee Myers Rum, Kahlua Coffee Liqueur and hot coffee, topped with whipped cream	
Irish Coffee Irish Whiskey and hot coffee, topped with whipped cream	
Italian Coffee Amaretto, Frangelico Liqueur and hot coffee, topped with whipped cream	
Mexican Coffee Tequila, Kahlua Coffee Liqueur and hot coffee, topped with whipped cream	
Spanish Coffee Brandy, Kahlua Coffee Liqueur and hot coffee, topped with whipped cream	

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Martinis all 8.50

Strawberry Martini - Vodka, Strawberry Liqueur and Strawberry Juice

Apple Martini - Vodka and Apple Liqueur

Peach Martini - Vodka, Peach Schnapps and Peach Juice

Key Lime Martini - Vanilla Vodka, Coconut Rum and Lime Juice

Chocolate Martini - Vodka, White & Dark Crème de Cacao

French Martini - Vodka, Chambord and Pineapple Juice

Perfect Cosmo - Orange Grey Goose Vodka, Cointreau, Cranberry & Lime Juice

Espresso Martini - Vodka, Coffee Liqueur and Espresso

Drinks all 8.50

Sangria - White or Red Wine, Melon Liqueur, Triple Sec, Orange- and Lemon Juice

Mijoto - Bacardi Rum, Sour Mix, Mint Leaves and Club Soda

Zombie - White & Dark Rum, 151 Rum, Apricot Brandy and Fruit Punch

Mai Tai - White & Dark Rum, Cointreau, Parfait d'Amour Liqueur & Pineapple Juice, splash Grenadine

Aruba Surfer - White Rum, Amaretto, Coconut Rum, Pineapple & Cranberry Juice

Yellow Bird - White Rum Galliano Liqueur, Crème de Banana, Orange- and Lemon Juice

Aruba Ariba - White Rum, Vodka, Crème de Banana, Grand Marnier and Fruit Punch topped Coecoei

Gerald Banana - Dark Rum, Coconut Rum, Crème de Banana & Pineapple Juice

Driftwood Special - White Rum, Vodka, Amaretto, Crème de Banana & Fruit Punch

Frozen all 7.50

Strawberry Daiquiri - Rum, Sour Mix and Fresh Strawberries

Piña Colada - Rum and Mix Piña Colada

Mango Daiquiri - Rum, Sour Mix and Fresh Mango

Banana Colada - Rum, Mix Piña Colada and Fresh Banana

Strawberry Margarita - Tequila, Triple Sec, Sour Mix and Fresh Strawberries

Strawberry Colada - Rum, Mix Piña Colada and Fresh Strawberry

Beers all Import 4.50, Local 4.00

Local Beer : **Balashi**

Import Beers : **Budweiser, Bud Light, Coors Light, Miller Light, Corona, Heineken, Michelob ULTRA, Guinness, O'Doul's** (alcohol-free)

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