DINNER MENU

Salads & Appetizers

Caesar Salad - $11.50
Romaine lettuce, Parmesan cheese, garlic croutons and Caesar dressing

Boston Lettuce - $12.50
Local growth lettuce, crispy bacon, boiled eggs, radish, walnuts and house vinaigrette

Mango Pineapple Salad - $13.50
Garden greens with Feta cheese, pineapple, mango, tomato, olives, onions and mango dressing

Quinoa & Couscous - $13.50
Cucumber, tomatoes, peppers, olives, fresh mint, parsley, asparagus with tomato basil coulis

Carpaccio - $15.50
Thin sliced raw beef tenderloin with truffle mayonnaise, Parmesan cheese, pine nuts and baby greens

Seafood & Salad - $16.50
Mixed greens, calamari, shrimp, fish, mango vinaigrette and marinated onions

Soups & Warm Appetizers

Soup of the day - $9.50
Ask your waiter about our specialty soup of the day

Onions Soup - $10.00
Classic traditional prepared soup with Gouda cheese crouton

Vegetarian Crepes - $12.50
Filled with humus, mushroom, zucchini, bell pepper, eggplant, tomato basil coulis

Fried Calamari - $14.00
Light flour dusted fried rings with marinara sauce

Crab Cakes - $18.50
Homemade crab cakes served with lime aioli on baby greens

Pizza & More

Flat Bread Pizza - $15.00
Marinara sauce, pepperoni and mozzarella cheese

Garden Flat Bread - $17.50
Mushroom, asparagus, caramelized onions, mozzarella cheese, truffle mayonnaise and arugula

Dutch Boy Burger - $18.50
Unique Angus burger, with melted gouda cheese, lettuce, tomato, pickles and fried onion rings

Amsterdam Fish Burger - $18.50
Red snapper fillet, lettuce, tomato, marinated onions & tartar sauce and fried onion rings

Side French Fries - $4.00
Side Rice - $4.00
Side Mix Green & Vinaigrette - $4.50
Side Mix Vegetables - $4.50

Pastas

Penne Meatballs - $25.00
Italian meatballs in tomato sauce topped with mozzarella cheese

Chicken Alfredo - $28.50
Grilled chicken breast over linguini in creamy garlic sauce

Shrimp Spaghetti - $31.50
Sautéed shrimp in a garlic sauce with spaghetti and Parmesan cheese

Seafood Linguini   - $30.50
Mahi-Mahi, shrimp, calamari, scallops blended in pomodoro sauce

Veggies Gluten Free Pasta - $25.00
In a tomato sauce blended with zucchini, mushroom, asparagus

Main Course

All dishes are served with vegetables of the day.
For the starch, you can choose from; French fries, sautéed potatoes, baked potato or steamed white rice

Catch Creative - market price
What we received today from the fishmonger, our chef creative impulse, prepared
with market fresh ingredients

Almonds Grouper - $28.00
Pan- fried with almonds breaded grouper filet and our signature mango dip

Red Snapper Lemon - $29.00
Snapper filet cooked to perfection served with a creamy lemon and lime sauce

Shrimp & Chicken - $31.50
Coconut curry sauce together with marinated grilled chicken breast

Pork Tenderloin - $27.50
Marinated pork wrapped in bacon served with creamy mushroom sauce

Lamb Chop - $33.00
Grilled lamb chops with a honey balsamic glaze, tomato mint relish

Surf & Turf Brochette - $32.50
A delicious beef tenderloin tips skewer and shrimp skewer with spicy teriyaki dip

Beef Tenderloin - $35.00
Grilled center cut beef tenderloin and herb-garlic butter

Desserts

Vanilla Ice Cream - $8.00
With chocolate sauce and whipped cream

Chocolate Brownies - $11.00
With vanilla ice-cream and chocolate sauce

Cheese Cake - $10.00
Cheese cake served with a raspberry sauce

Tiramisu - $10.50
Homemade Italian mascarpone dessert