



Salads & Cold Appetizers

Caesar Salad - \$11.50 ✓

Romaine lettuce with Parmesan cheese, garlic croutons and Caesar dressing

Tomato Mozzarella - \$12.50 ✓ (GF)

On a bed of mixed lettuce, extra virgin olive oil and balsamic glaze

Mango Pineapple Salad - \$13.50 ✓ (GF)

Garden greens with Feta cheese, pineapple, mango, tomato, olives, onions and house vinaigrette

Carpaccio - \$15.00 (GF)

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

Smoked Salmon Bruschetta - \$15.50

On a toast with arugula, salmon rilette, boiled egg, shaved fennel and citrus dressing

Soups & Warm Appetizers

Soup of the day - \$9.50

Ask your waiter about our special soup of the day

Onion Soup - \$10.50

Traditionally prepared onion soup with Gouda cheese croutons

Vegan Eggplant Polenta - \$13.50 ✓

Garlic herb polenta, roasted eggplant, tomato bruschetta, almond milk bechamel and panko breadcrumbs

Fried Calamari - \$14.00

Light flour dusted calamari fried rings with marinara sauce

Crab Cake - \$17.50

Homemade crab cake served with tartar sauce on baby greens

Pastas

Penne Meatballs - \$22.50

Italian meatballs in tomato sauce topped with mozzarella and Parmesan cheeses

Chicken Alfredo - \$26.50

Grilled chicken breast over linguini in creamy garlic sauce and Parmesan cheese

Shrimp Spaghetti - \$30.00

Sautéed shrimp in a garlic sauce with Roma tomatoes over spaghetti and Parmesan cheese

Seafood Linguini - \$34.50

Shrimp, calamari, scallops, mussel, 5 oz lobster tail blended in pomodoro sauce and Parmesan cheese

Vegan Main Course

Veggies Gluten Free Pasta - \$24.50 (GF) ✓

Gluten free pasta, tomato sauce blended with garlic, zucchini, mushroom, parsley and asparagus

Vegan Chick Stir-Fry - \$27.50 (GF) ✓

With Teriyaki sauce, onions, bell pepper, carrot, mushroom served with asparagus and mixed wild rice

Vegan Schnitzel Piccata - \$29.50 ✓

Soy based schnitzel with extra virgin olive oil, garlic, capers, parsley, tomatoes, over linguini pasta

All prices are in US dollars

Consuming raw or undercooked foods such as meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness.



Main Course

All dishes are served with one starch, you can choose from:

French fries, sautéed potatoes, baked potato or steamed wild white rice

Catch Creative - market price

This dish combines our chef's creative impulse with fresh seafood and ingredients

Almond Grouper - \$28.00

Pan-fried grouper filet with breaded almonds, asparagus, summer squash medley and our signature mango salsa

Red Snapper Lemon - \$29.50

Snapper filet cooked to perfection served with summer squash medley, marinated onions, creamy garlic lemon sauce

Salmon Piccata - \$32.50

Pan-seared salmon filet served with summer squash medley, asparagus, caper beurre blanc sauce

Pork Tenderloin - \$29.50

Marinated pork wrapped in bacon served with summer squash medley, creamy mushroom sauce

Surf & Turf Brochette - \$33.00

Delicious beef tenderloin tips and shrimp skewer, sautéed green beans, chimichurri sauce, creamy garlic lemon

Chicken & Lobster - \$34.00

Breaded chicken breast, topped with tomato bruschetta, lobster medallions, grilled zucchini and Parmesan sauce

Greek Lamb Chop - \$35.00

Marinated lamb chops with grilled zucchini, marinated onions, Tzatziki garlic cucumber yogurt dip

Beef Tenderloin - \$35.00

Grilled center cut beef tenderloin, sautéed green beans and mushrooms, red wine sauce topped with herb-garlic butter

Pizza & Burger

Flat Bread Pizza - \$15.00

Marinara sauce, pepperoni and mozzarella cheese on a flat bread

Dutch Boy Burger - \$18.50

Angus beef burger in a bun with melted Gouda cheese, lettuce, tomato, BBQ sauce, pickles and fries

Amsterdam Fish Burger - \$18.50

Mahi Mahi fillet in a bun with lettuce, tomato, marinated onions, tartar sauce and fries

Desserts

Vegan Sweet - \$11.00

Chocolate granola with a scoop of vegan peanut butter ice cream

Chocolate Brownies - \$11.00

Chocolate brownies with vanilla ice-cream and chocolate sauce

Cheesecake - \$10.00

Cheesecake served with a raspberry sauce

Tiramisu - \$10.50

Homemade Italian mascarpone dessert

Sicilian Cannoli - \$11.00

Chocolate chips ricotta filling and a scoop of pistachios ice cream

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