

# DINNER

## APPETIZERS

**CARPACCIO, CARPACCIO** 15  
Thinly sliced rare tenderloin served with homemade pesto, roasted pine nuts and fresh parmesan cheese.

**TUNA TATAKI** 15  
Tataki of yellow fin tuna served with soy sauce, wasabi and sushi ginger.

**CARIBBEAN SHRIMP COCKTAIL** 13  
A handful fresh Caribbean shrimp with a coconut-curry sauce.

**GREEN SHELL MUSSELS** 14  
Sautéed in garlic with a lobster sauce.

**SPICY SHRIMP** 15  
Sautéed shrimp in granny's spicy creamy-tomato sauce.

**CALAMARI** 13  
For Mr J. Cousteau, calamari is a miracle living in the deep blue sea. In our kitchen this miracle is deep-fried and served with tartar sauce.

**LOBSTER COCKTAIL** 21  
6oz cold Caribbean rock lobster served in a martini glass with mixed salad and a red cocktail sauce.

**CAPRESE WITH PROSCIUTTO HAM** 15  
Thinly sliced prosciutto ham with buffalo mozzarella cheese and fresh tomatoes and pesto served with a honey-melon dressing.

## SOUPS & SALADS

**ESCARGOTS AND SHRIMP SALAD** 15  
Sautéed escargots and shrimp with red onions, fresh tomatoes and parsley in a garlic-herb butter and flambeau with white wine, served on a garden salad.

**CAESAR SALAD** 11  
This famous salad is made of romaine lettuce, fresh parmesan cheese, croutons and a creamy Caesar dressing.  
Add shrimp 9 Add chicken 6

**DUTCH PEA SOUP** 9  
Authentic Dutch pea soup with smoked pork sausage.

**“NEW ENGLAND” CLAM CHOWDER** 10  
Do not underestimate the power of this clam chowder.

**FRENCH ONION SOUP** 9  
Served with a crouton and melted mozzarella on top.

**CARIBBEAN FISH SOUP** 13  
The French have their bouillabaisse, but we have our fish soup, chock-full of fresh fish, calamari, scallops and shrimps. Prepared à la minute with a daring fish stock as its base.

## FRESH FISH & SEAFOOD

**FRESH CAUGHT GROUPE** 30  
Fresh local grouper fillet, prepared in the way you like it.  
Add Almonds 6

**FRESH CAUGHT MAHI MAHI** 30  
White fish fillet, fine textured, meaty.

**FRESH CAUGHT RED SNAPPER** 30  
Firm, flaky mild fillet.

**YELLOW FIN TUNA** 31  
8 oz of this beauty out of the sea on to your plate served rare, if you wish your tuna on a different way, let your waiter know.

**SHRIMP** 31  
Choose your style between:

**PIÑA COLADA** Fresh shrimp, pan-fried, with a splash of rum, served in a warm piña colada sauce.

**SPICY** Sautéed shrimp in Granny's spicy creamy-tomato sauce.

**CREOLE** Fresh Caribbean shrimp pan-fried in a local creole sauce. If you would like to spice this dish up a little just let your server know.

**GARLIC** Fresh local black tiger shrimp sautéed in a creamy garlic sauce.

**FISHES FAMOUS FISH DISH** 36  
All our catches are sautéed in a lemon-lobster sauce with calamari, shrimp, mussels and scallops.

All our main courses (except pastas) are served with mashed potatoes and mixed vegetables.  
The sauces of your choice: lemon, hollandaise, creole and garlic

## MAIN COURSE

**TROPICAL TOFU TOWER** 21  
Grilled tofu, oven roasted mushrooms and tomatoes, served over grilled pineapple and topped with grilled romaine hearts and crispy rice vermicelli, drizzled with a coconut and red curry sauce.

**FILET MIGNON** 31  
8 oz of juiciness and fine quality. Grilled to perfection, served with a sauce of your liking, garlic, red wine, béarnaise or mushroom.

**CORVINA** 30  
Fresh catch and high recommended by the chef. Very flavory taste.

**SURF & TURF** 34  
Filet mignon, with your choice of catch of the day and three shrimps.

**TURF AND LOBSTER** 41  
Filet mignon served with a Caribbean lobster tail and three shrimps.

**CARIBBEAN LOBSTER TAIL** Market price  
Golden grilled Caribbean rock lobster tail, served with clear melted butter sauce.

**MIXED FISH COMBINATION** 34  
Our fresh catch, grouper, red snapper, mahi-mahi, shrimp and mussels, served with a sauce to your liking.

## PASTAS

**LINGUINI PESCATORE** 33  
Special mix of the “catches of the day”, mussels, shrimp, scallops and calamari served in our signature tomato sauce.

**CHICKEN PARMIGIANA** 28  
Chicken fillet gratinated with mozzarella and parmesan, served with a side of pasta. The chicken can be grilled or deep-fried.

**CHICKEN ALFREDO** 28  
Sautéed chicken breast with traditional alfredo sauce.

## SIDES

- Mixed vegetables 4 - Share main course 6  
- Mashed potatoes 4 - Bread 2  
- French fries, rice or pasta 4

# DESSERTS

**GRAND DESSERT** 12  
Apple strudel à la mode, brownie, and cheesecake

**TROPICAL DÉJÀ VU** 9  
Mango sorbet, marinade fresh fruits and homemade yogurt dip

**STRAWBERRY CHEESECAKE** 10  
Homemade cheesecake with strawberry syrup topping

**DEEP FRIED ICE CREAM** 8  
Vanilla ice cream breaded, battered and deepfried with your choice of dulce de leche or chocolate topping

**BROWNIE HEAVEN** 10  
Classic brownie topped with vanilla ice cream

**APPLE STRUDEL À LA MODE** 11  
Puff pastry with apple compoté and raisins served with vanilla ice cream

**CRÊPE BURRITO** 11  
Dutch crêpe style with chocolate mousse, brownie, vanilla ice cream, Oreo crumble and caramelized banana

# FOR KIDS

**PLAIN PASTA** 6  
**PASTA WITH TOMATO SAUCE** 7  
**PASTA ALFREDO** 7  
**CHICKEN NUGGETS** 11  
**FISH FINGERS** 11  
**MINI MIGNON** 11  
**TODAY'S CATCH** 11  
**CHICKEN BREAST** 11  
**SHRIMP** 11

**TO FINISH THIS FUN DINING EXPERIENCE, ENJOY A SCOOP OF VANILLA ICE CREAM WITH WHIPPED CREAM AND CHOCOLATE SYRUP FOR JUST \$2.**

Besides pasta, all meals are served with salad and French fries.

# VEGAN OPTIONS

We are proud to be able to serve this sea-inspired, plant-based, gluten-free menu. Try something new and enjoy! \*All items are 100% VEGAN and GLUTEN FREE

## APPETIZERS

**CALAMARI VEGANI** 13  
Hearts of palm “calamari” seasoned with nori powder & old bay spices, battered in chickpea flour and deepfried. Topped with crispy enoki mushroom ‘tentacles’.

**COCONUT LEMONGRASS NOODLE SOUP** 11  
Locally grown mushrooms, fresh tomatoes, ginger root, scallions, and garlic simmered in a lemongrass-coconut red curry broth, topped with fresh cilantro and served over tofu noodles.

## MAIN COURSE

**PORTOBELLO STUFFED CHICKPEA PICCATA** 24  
Chickpeas simmered in a white wine and caper reduction and stuffed into a grilled portobello ‘steak’ served over mashed potatoes.

**SEAFOOD PLATTER** 27  
Our epic vegan seafood platter consisting of watermelon ‘tuna’, smoked carrot ‘lox’, lychee ceviche, portobello ‘shrimp’ tempura, and cajun tofu filets, served with brown rice, fried nori and a spicy mayo dipping sauce.

**TROPICAL TOFU TOWER** 21  
Grilled tofu, oven roasted mushrooms and tomatoes, served over grilled pineapple and topped with grilled romaine hearts and crispy rice vermicelli, drizzled with a coconut and red curry sauce.

## DESSERT

**PEANUT BUTTER BROWNIE À LA MODE** 11  
Decadent peanut butter fudge brownie topped with a scoop of vanilla almond milk ice cream.

*Gluten Disclaimer: Though we make every effort to stop any gluten traces from reaching your food, our kitchen also handles wheat-based products and thus contains traces of gluten in the air and on our work surfaces. If you have celiac disease, we need you to know that there is risk of cross contamination in our restaurant. That being said, we will do our utmost to ensure your safe dining satisfaction through practices such as dedicated pans, cutting boards, and separate frying oil.*



At Fishes & More Restaurant & Bar, service charge is not included, any gratuity is highly appreciated and divided among our staff members. Groups of 7 persons or more: an additional 15% will be added to your check. All prices are in US\$. Exchange rate: US\$ 1 - Equals Afi 1.75