

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 14
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 31
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

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.

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 12
This famous salad is made of romaine lettuce, fresh parmesan cheese, croutons and a creamy Caesar dressing.
Add shrimp 9 Add chicken 6

CARIBBEAN FISH SOUP 14
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 GROUPEL 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 32
8 oz of juiciness and fine quality. Grilled to perfection, served with a sauce of your liking, garlic, red wine, béarnaise or mushroom.

CORVINA 34
Fresh catch and high recommended by the chef. Very flavory taste.

SURF & TURF 36
Filet mignon, with your choice of catch of the day and three shrimps.

TURF & LOBSTER 49
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.

SEAFOOD MEDLEY 36
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