
















STARTERS FRESH FROM OUR RAW BAR

Oysters on the Half Shell  	half-dozen	\$25.00
<i>Seasonal varieties available</i>	dozen	\$47.00
<i>Horseradish and cocktail sauce, or champagne mignonette</i>		
Littleneck Clams on the Half Shell  	half-dozen	\$15.75
<i>Horseradish and cocktail sauce</i>	dozen	\$29.00
Salmon Sashimi and Spicy Tuna  		\$16.50
<i>Fresh Atlantic salmon fillet sliced raw and paired with panca-dressed tuna tartar; wakame salad and sweet and spicy red pepper compote</i>		
Tuna Tataki 		\$19.50
<i>Served with ponzu, wasabi, pickled ginger and wakame salad</i>		
Ceviche Peruano  		\$16.50
<i>Fish, shrimp, and squid in a spicy lime marinade, presented with sweet potato and toasted corn</i>		
Lobster Salad 		\$22.00
<i>Served with taro root chips and grape tomatoes</i>		

HOT FROM OUR OPEN VIEW KITCHEN

Chesapeake Crab Cake		\$20.00
<i>Served with a mushroom-mignonette sauce, frizzled greens, and crème fraiche</i>		
Grilled Oysters		\$16.00
<i>On the half shell with butter, fennel and leeks</i>		
Fried Calamari		\$16.00
<i>Served with a spicy tomato-lime dip</i>		
Steamed Dumplings and Prawns 		\$20.00
<i>Lobster and salmon wrapped in a thin dough and steamed with jumbo prawns, bok choy, and sesame-soy sauce</i>		
Grilled Portobello		\$15.50
<i>Marinated with balsamic vinegar and herb, served with Gorgonzola bruschetta</i>		





SOUPS AND SALADS

Clam Chowder		\$11.50
<i>New England style with potatoes and bacon</i>		
Fish Soup 		\$10.00
<i>Prepared with fresh tomato, fennel and saffron, served with sweet potato dumplings</i>		
Roast Corn and Red Pepper Gazpacho  		\$10.00
<i>Prepared to order, presented on ice</i>		
Caesar Salad		\$11.50
<i>Freshly shaved parmigiano-reggiano and toasted croutons</i>		
Fresh Market Greens  		\$10.50
<i>Gorgonzola crumbles available on request</i>		

ENTREES

Cioppino 	\$57.00
<i>Maine lobster, shrimp, scallops, mussels, clams, and calamari simmered in a light tomato sauce with wine, saffron, fennel, and herbs</i>	
Seafood Tagliatelle Provençal	\$38.00
<i>Shrimp, clams, and mussels with fresh tomato, basil and garlic</i>	
Blackened Tuna  	\$38.00
<i>Presented rare with pica de papaya sauce, buttered chayote and sweet potatoes, topped with frizzled greens</i>	
Seared Chilean Seabass	\$42.00
<i>Served with shallots, habaneras, cilantro, and sauternes beurre blanc; served with asparagus and fingerling potatoes</i>	
Plank Salmon and Scallop Soba Noodles 	\$38.00
<i>Marinated fillet roasted and presented on a cedar plank accompanied by a casserole of sea scallop, bok choy, soba noodles and ginger-sesame sauce</i>	
Center-cut Eye of Sirloin 	\$35.00
<i>Served with cabernet-portobello sauce.</i>	
Grilled Free-range Chicken  	\$28.00
<i>Half chicken partially de-boned, marinated in rosemary and garlic</i>	

HOUSE SPECIALTIES

Steamed Live Maine Lobster  	\$53.00
One and one-quarter pounds	
Two and one-half pounds	\$96.00
<i>Served complete, in the shell</i>	
Broiled Stuffed Maine Lobster	
One and one-quarter pounds	\$56.00
Two and one-half pounds	\$99.00
<i>Filled with seasoned lump crabmeat and croutons</i>	
Alaskan King Crab Legs  	\$60.00
One and one-half pounds	
<i>Steamed whole in shell, served with roast garlic aioli</i>	

SIMPLY GRILLED

BRUSHED WITH LEMON-HERB VINAIGRETTE, CAJUN SEASONING,
OR LEMON AND OLIVE OIL.
OFFERED WITH YOUR CHOICE OF MANGO SALSA, GRILLED SALSA CRIOLLO,
OR CAPER-PIMIENTO REMOULADE.

Atlantic Salmon   <i>Bright pink, farm raised</i>	\$34.00
Red Snapper   <i>Flesh white</i>	\$34.00
Grouper   <i>Creamy white, firm flaky, mild</i>	\$35.00
Center-cut Swordfish   <i>Flesh white, coarse grained, meaty</i>	\$35.00
Shrimp Skewer   <i>Jumbo South American whites</i>	\$36.00
Yellowfin Tuna   <i>Sashimi grade, cooked rare to medium</i>	\$38.00
Scallop Skewer   <i>Canadian colossal</i>	\$39.00

FROM THE DEEP FRYER


BREADED WITH CORNMEAL AND FRIED IN CHOLESTEROL-FREE VEGETABLE OIL.
OFFERED WITH YOUR CHOICE OF CAPER-PIMIENTO REMOULADE OR
TRADITIONAL TARTAR SAUCE.


Butterfly Shrimp <i>Black tiger</i>	\$31.00
Red Snapper <i>Flesh white</i>	\$34.00
Sea Scallops <i>Canadian jumbo</i>	\$34.00
Fried Fisherman Platter <i>Scallops, Shrimp, Calamari, and Red Snapper</i>	\$35.00

Add a brochette to any entrée prepared sautéed, fried, steamed or grilled to perfection	
Shrimp Brochette	\$18.00
Scallop Brochette	\$19.00

SIDE ORDERS

Small Salad 	\$7.00
<i>Caesar or fresh market greens</i>	
Small Pasta 	\$8.00
<i>Garlic and olive oil; butter and parmesan; or marinara</i>	
Seasoned Wedge Fries	\$6.00
Roast Fingerling Potatoes  	\$6.00
<i>With onions, peppers and herbs</i>	
Basmati Rice Pilaf  	\$6.00
Fried Sweet Plantains  	\$6.00
Summer Squash Casserole	\$7.00
<i>Baked with parmesan, basil, and sun-dried tomatoes</i>	
Grilled Asparagus  	\$7.00
<i>Served with garlic aioli</i>	
Buttered Broccoli Florets 	\$6.00
Grilled Boneless Chicken Breast  	\$12.50
<i>Add-on to salad or pasta</i>	

 items are gluten-free

 may be served dairy-free upon request

*On behalf of our management and staff, welcome to Aqua Grill!
We are excited to bring to our visitors and fellow islanders the freshest in seafood selections.*

As natives, we are proud of the abundance of seafood available just off the coast of Aruba's shores, but in our travels, we also discovered the enticement of delicacies from waters abroad.

From local catches of grouper and snapper to must haves like live Maine lobster, Alaskan Crab legs and first-grade sashimi quality tuna from regions afar. Aqua Grill brings them directly to you, fresh every day. Aqua Grill's world-class raw bar is the largest on the island and features fresh oysters, clams and more.

Our award-winning chef prepares our seafood utilizing a variety of regional preparations. Local island charm is melded with the traditions of New England, the zesty flavors of Italy, the mystique of Asia, South America and beyond.

We hope you enjoy your dining experience with us, and we welcome all comments and suggestions.