BEACH RESTAURANT

Coast

EAT • DRINK • RELAX

Breakfast MENU

DAILY FROM 8 AM - 11 AM

L'HÔTEL

Sourdough bread - croissant - scrambled egg - cheese - butter - marmalade - coffee/tea - juice
**do you prefer one of the other breakfasts add 5,- (Sunrise add 7,50)*

SUNRISE 35,-
Two eggs any style - sourdough bread - croissant - cheese - butter - marmalade - smoothie bowl - coffee/tea - juice

LIFESTYLE 30,-
Yogurt - honey - walnuts - raisins - coconut flakes - granola - fresh fruit - coffee/tea – juice

BOARD COAST 26,-
Sourdough bread (3) - mashed avocado - smoked salmon - ham - boiled egg

"LE CROISSANT" 24,-
Croissant - cheese - prosciutto or smoked salmon - scramble egg - tomato bacon - arugula

"UITSMIJTER" 21,-
Two eggs sunny side up - ham - cheese - arugula - sourdough bread

OMELET THE RIDGE 26,-
Omelet - tomato-onion - mushroom - prosciutto or smoked salmon - arugula - sourdough bread

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DRINKS

CARIBBEAN VITAMIN SHAKE 15,-
FRESH ORANGE JUICE 10,-
JUICES 5,50
Orange-cranberry-pineapple-apple
FROZEN CAPPUCCINO..... 12,50
BLOODY MARY..... 18,-
FRESH MINT TEA 6,50
FRESH GINGER TEA 6,50
TEA..... 5,-

ESPRESSO..... 5,-
DOUBLE ESPRESSO..... 7,-
ESPRESSO MACCHIATO..... 6,-
COFFEE..... 5,-
CAPPUCCINO..... 6,50
LATTE MACCHIATO..... 6,50
KOFFIE VERKEERD..... 6,50
MILK..... 5,-
**Oat milk as milk option is available on request*

Food Allergies? Please let us know!
All prices are in Antillean guilders and include a 9% sales tax
Tip/ gratuity is not included but highly appreciated
For parties of 8 persons or more a 10% gratuity fee will be applied

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Lunch MENU

DAILY FROM 11 PM - 5:30 PM

BREAD "TO BREAK AND SHARE" 17,-
Extra virgin olive oil - sea salt - hummus - garlic butter

SOUP

CARIBBEAN TOMATO 19,-
Creamy spicy vegan tomato coconut soup hints of caramelized onions and flavored with curry spices & garlic

SAN FRANCISCO CLAM CHOWDER 29,-
Served in a sour dough bread bowl

STARTERS

STEAK TARTARE 32,-
Parmesan crisp - cured egg yolk - toast

ORIENTAL GRAVLAX 32,-
Radish - yuzu gel - garlic tuile - pickled cucumber - sake

BEETROOT TARTARE 28,-
Balsamic - walnuts - thyme - goat cheese

CLASSIC SHRIMP COCKTAIL 36,-
Cooked prawns - Marie Rose or Sriracha cocktail sauce

SALADS

SEÑOR CAESAR CARDINI 30,-
Romaine lettuce - garlic - Parmesan - croutons - egg - grilled chicken

ASIAN BEEF OR CHICKEN SALAD 35,-
Tenderloin or chicken strips - veggies - cucumber - tomato - cilantro - Asian glaze - roasted peanuts
**Vegan option with Tofu*

SALAD RICHE 39,-
Ahi tuna - vitello tonnato - shrimps - fresh greens - citrus mayo

BOWLS

POKE BEACH 35,-
Salmon or tuna - avocado - soybeans - corn - carrot - wakame - wasabi sesame - Sriracha mayo
**Vega option with Tofu*

NOODLE BOWL 31,-
Chicken or pork belly - mushroom - red pepper - hoisin - sesame oil - scallions - roasted peanuts

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Lunch MENU

TACOS

MAHI MAHI TACOS 31,-
Panko crusted Mahi Mahi - avocado - shaved cabbage - Sriracha ranch - grilled tortillas - flame roasted salsa - home made chips

PHILLY STEAK TACOS 34,-
Thin ribeye - bell pepper - cucumber - tomato - caramelized onions - cheddar - grilled tortillas

ROPA VIEJA TACOS 29,-
Pulled-pork - corn - jalapeño - cabbage - Sriracha mayonnaise - grilled tortillas - home made chips

BURGERS

COAST BURGER 34,-
Handmade beef burger - homemade ravigote sauce - cheddar - lettuce - pickles - tomato - fries

CALIFORNIA BURGER 32,-
Panko crusted chicken - lettuce - tomato - avocado - caramelized onions - lemon pepper mayo - fries

VEGETARIAN BURGER 26,-
Black bean burger - lettuce - tomato - mashed - avocado - sour cream - cheddar - fries

MAINS

GARLIC CREAM FETTUCCINE 33,-
Parmesan cream sauce - veggies - grilled chicken

FISH FROM BOCA SAMI 49,-
Funchi fries - krioyo sauce - salsa verde - veggies - lime

DESSERT

CHOCOLATE HAZELNUT BROWNIE 20,-
Salted caramel - vanilla ice cream

GOLD DIGGER 20,-
Vanilla ice cream - chocolate - toffee sauce - peanuts

RED FRUIT CHEESECAKE 20,-
Ahi tuna - vitello tonnato - shrimps - fresh greens - citrus mayo

DUTCH APPLE PIE 20,-
Vanilla ice cream

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Dinner MENU

DAILY FROM 5:50 PM - 10 PM

BREAD "TO BREAK AND SHARE" 17,-
Extra virgin olive oil - sea salt - hummus - garlic butter

STARTERS

CARIBBEAN TOMATO 19,-
Creamy spicy vegan tomato coconut soup with caramelized onions and flavored with curry spices & garlic

SMOKED RIBEYE 29,-
Parmesan crisp - cured egg yolk - olive crumble - cracked black pepper

TASTING OF CHEF'S FISH TRIO 36,-
Tuna tartare - pickled salmon sashimi - NY shrimp cocktail

PIEMONTE TONNATO 31,-
Thinly sliced veal - thick tuna flavored creamy sauce

BEETROOT TARTARE 28,-
Balsamic - walnuts - thyme - goat cheese

VOODOO SHRIMPS 36,-
Spicy fried prawns voodoo style

CRACKLING CRUNCHY GOLDEN PORK BELLY 27,-
Fennel slaw - red peppercorn - plum glaze - roasted peanuts

MAINS GRILLICIOUS

FILET MIGNON 52,-
Barrel cut - roast sweet potato - corn on the cobb - market vegetables - burned jalapeño

ENTRECOTE COAST 56,-
Roast sweet potato - corn on the cobb - market vegetables - burned jalapeño

CHULETON VASCO 79,-
The basque ribeye (250 gr) - roasted sweet potato - corn on the cobb - market vegetables - burned jalapeño

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Dinner MENU

MORE MAINS

CRISPY FRENCH "KIPPETJE" POUSSIN 45,-
Melousse onions - corn - sweet potato - Merlot sauce

BOURBON & HONEY GLAZED RIBS 47,-
Roasted sweet potato - corn on the cobb - market vegetables - burned jalapeño

BOCA CATCH 50,-
Funchi fries - krioyo sauce - salsa verde - veggies - lime

TUNA 53,-
Mango salsa - red onion - ginger/cilantro glaze - rice paper puffs

BRANZINO - TO SHARE 85,-
Salted - lemon - thyme - salad - buttermilk dressing - roasted potato - tomato salsa

MADRAS CURRY 45,-
Cauliflower - potatoes - beansprouts - chickpeas - carrot - lentils - Basmati rice

VEGGIE SKILLET 45,-
Cauliflower - pumpkin - chickpeas - carrot - roasted zucchini - green asparagus - sweet potatoes

CHEFS YACHT CLUB BOARD FOR 2 175,-

CHEFS BUTCHERS BOARD FOR 2 175,-

DESSERT

CHOCOLATE HAZELNUT BROWNIE 20,-
Salted caramel - vanilla ice cream

GOLD DIGGER 20,-
Vanilla ice cream - chocolate - toffee sauce - peanuts

RED FRUIT CHEESECAKE 20,-

DUTCH APPLE PIE 20,-
Vanilla ice cream

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Wine MENU

WINE BY THE GLASS

WHITE

PINOT GRIGIO - MEZZACORONA (ITALY) 14,-
CHARDONNAY- ALAMOS (ARGENTINA) 14,-
SAUVIGNON BLANC- KIM CRAWFORD (NEW ZEALAND) 20,-

RED

MERLOT- MEZZACORONA (ITALY) 14,-
MALBEC UNOAKED- ALPASIÓN (ARGENTINA) 20,-

ROSE

PINOT GRIGIO BLUSH- SACCHETTO (ITALY) 15,-
MOSCATO - MOSKETTO ROSATO..... 15,-

WINE BY THE BOTTLE

WHITE

PINOT GRIGIO - MEZZACORONA (ITALY)..... 72,-
CHARDONNAY - ALAMOS (ARGENTINA)..... 72,-
PICPOUL DE PINET DOMAINE FELINES (FRANCE)..... 80,-
TREBBIANO DI LUGANA - ZENATO (ITALY)..... 95,-
SAUVIGNON BLANC- KIM CRAWFORD (NEW ZEALAND)..... 95,-
CHARDONNAY- OTAZU (SPAIN)..... 110,-
SANCERRE - LACHETEAU (FRANCE)..... 125,-
CHARDONNAY - BERNARDUS (USA)..... 125,-

RED

MERLOT - MEZZACORONA (ITALY) 72,-
PINOT NOIR- JOSH CELLARS (USA) 90,-
CABERNET FRANC- CATENA (ARGENTINA) 90,-
VALPOLICELLA CLASSICO TEDESCHI (ITALY) 95,-
MALBEC UNOAKED- ALPASIÓN (ARGENTINA) 95,-
CABERNET SAUVIGNON - OTAZU (SPAIN) 110,-
GAJA BAROLO DAGROMIS 275,-
MERLOT - CA'MARCANDA PROMIS GAYA (ITALY) 160,-
DOLCETTO D'ALBA - PIO CESARE (ITALY) 160,-

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Wine MENU

WINE BY THE BOTTLE

ROSÉ

MOSCATO - MOSKETTO ROSATO (ITALY) 77,-
PINOT GRIGIO BLUSH - SACCHETTO (ITALY) 77,-
LA VIE EN ROSE - CHÂTEAU ROUBINE (FRANCE) 97,-
LION & DRAGON ROSÉ - CHÂTEAU ROUBINE (FRANCE) 125,-

BUBBLES

SACCHETTO PICCOLO PROSECCO 200 ML (ITALY) 30,-
PROSECCO- ASTORIA (ITALY) 90,-
GRAND BRUT CHAMPAGNE- PERRIER-JOUËT (FRANCE) 185,-
LOUIS ROEDERER BRUT 195,-
MOËT & CHANDON ICE (FRANCE) 225,-
BLASON ROSÉ CHAMPAGNE - PERRIER-JOUËT (FRANCE) 225,-
BELLE ÉPOQUE - PERRIER-JOUËT (FRANCE) 475,-

MAGNUM

GRAND BRUT CHAMPAGNE- PERRIER-JOUËT (FRANCE) 375,-
BLASON ROSÉ CHAMPAGNE- PERRIER-JOUËT (FRANCE) 450,-