



Breakfast

COAST BREAKFAST

35

SOURDOUGH BREAD, CROISSANT, BOILED OR SCRAMBLED EGG, DUTCH CHEESE, TURKEY HAM, BUTTER, JAM, JUICE, COFFEE

“BON DIA”

45

SOURDOUGH BREAD, CROISSANT, SMOKED SALMON, TURKEY HAM, DUTCH CHEESE, SERRANO HAM, BUTTER, JAM, SCRAMBLED EGG,
FRESH ORANGE JUICE, SMALL YOGHURT, FRUIT, CHIA SEEDS, HONEY

HEALTHY OMELET

23

SPINACH, TOMATO, MUSHROOM, BELL PEPPER, SOURDOUGH BREAD

ADD GOAT CHEESE:

7.50

BLUE BOARD

29

SOURDOUGH BREAD (3), MASHED AVOCADO, SMOKED SALMON, HAM, BOILED EGG

HUEVOS RANCHEROS

25

CRISPY TORTILLA, BLACK BEANS, MELTED CHEDDAR CHEESE, 2 FRIED FREE-RANGE EGGS, AVOCADO, TOMATO SALSA, JALAPENOS, SOUR CREAM

RISE & SHINE BREAKFAST BOWL

26

YOGHURT, FRUITS, HOME BAKED GRANOLA AND CHIA SEEDS

VEGAN BOARD

35

COMBINATION OF VEGAN YOGHURT, HOMEMADE GRANOLA, WALNUTS, RAISINS, FRUITS, COCO FLAKES, CHIA SEEDS, HONEY,
SLICE OF SOURDOUGH BREAD WITH AVOCADO MASH.

AMERICAN

22

2 PANCAKES - SYRUP - BUTTER- POWDERED SUGAR.

ADD CRISPY BACON:

7.50

UITSMIJTER

25

TWO FRIED FREE RANGE EGGS SUNNY SIDE UP, HAM, CHEESE, ARUGULA ON SOURDOUGH BREAD



Lunch

“MARTINO”

BAGUETTE WITH “FILET AMERICAIN”, DILL PICKLES, ONIONS, CAPERS, MAYO, KETCHUP, BOILED EGG

26

“THE SHORE BLT”

TURKEY CLUB SANDWICH, BACON, LETTUCE, TOMATO, SPICY SAUCE

26

SANTIAGO DE CUBA

BAGUETTE ROAST PORK, CHEESE, GRILLED HAM, PICKLES, JALAPENO, MAYONNAISE

26

CAESAR SALAD

ROMAIN, CAESAR DRESSING, PARMESAN CHEESE, BOILED EGG, ANCHOVY, CROUTONS, CHICKEN
ADD SHRIMP

30

7.50

NICOISE SALAD

SEARED TUNA, BOILED EGG, HARICOT VERTS, POTATO CONFIT, OLIVE, TOMATO, BELL PEPPER

35

THAI THAI SALAD

ROMAINE, ICEBERG, CARROT, CUCUMBERS, RED CABBAGE, CASHEWS, PEANUT DRESSING, GARLIC CROUTONS, CRISPY CHICKEN THIGHS

30

SEA FOOD SALAD

ROMAINE, ICEBERG, GREENS, FENNEL, APPLE, LEMONGRASS SMOKED SALMON, SHRIMPS, TUNA

36

RICHE SALAD

CURED BEEF, AHI TUNA, 2 TOSTONES. TOMATO DICES, PULLED CHICKEN

37

POKE BAY BOWL

SUSHI RICE, AVOCADO, TOMATO, CUCUMBER, MANGO, PICKLED ONION, WONTON CHIPS, TERIYAKI TOFU, RED BEET MAYO
CHOOSE YOUR TOPPING: CRISPY CHICKEN THIGHS, TUNA

35

CARIBBEAN NOODLE BOWL

PEAS, CORN, CARROT, BELL PEPPER, BEAN SPROUTS, BASIL, CASSAVA CRACKERS, SPICY MANGO SALSA, ROASTED PEANUTS
CHOOSE YOUR TOPPING: CRISPY CHICKEN THIGHS, TOFU

32

SIZZLING FAJITAS SKILLET (2 PERSONS)

BELL PEPPER, ONIONS, 6 FLOUR TORTILLAS, GUACAMOLE, SALSA, SOUR CREAM,
GRATED CHEDDAR, JALAPENOS, CRISPY CHICKEN THIGHS, SHRIMPS

75

PASTA

BLUE BAY TANGY AGLIO E OLIO FETTUCCINE, ANCHOVIES, CAPERS, OLIVE, RED PEPPER, PARMESAN CHEESE

CRISPY CHICKEN THIGH

SHRIMPS

33

38

TEXAS BURGER

BEEF BURGER, BRIOCHE BUN, MESQUITE SMOKE BBQ SAUCE, CHEDDAR, FRENCH FRIES

34

BLUE BURGER

BEEF BURGER, BRIOCHE BUN, CRISPY BACON, MELTED BLUE CHEESE, FRENCH FRIES

36

VEGGY BURGER

BLACK BEAN BURGER, BRIOCHE BUN, CHEDDAR CHEESE, FRIED ONION RINGS, FRENCH FRIES

31



Dinner

Starters

SOPA

VELVET CREAMY BROCCOLI SOUP, MASALA, SHREDDED MOZZARELLA, BACON BITS

19

SABOR LATINO

TOSTONES, TOMATO DICES, PULLED CHICKEN, AVOCADO, CHILI, PINEAPPLE SALSA, MARIE ROSE SAUCE

23

PORTOBELLO

GOAT CHEESE, HONEY DRIZZLE, BABY SPINACH, MARINARA SAUCE

25

TUNA CRUDO

AHI TUNA, RADISH, COMPRESSED WATERMELON, BLOOD ORANGE VINAIGRETTE, CRISPY CORN

33

BLUE CEVICHE

SEASONAL WHITE FISH, RED ONION, MANGO CUBES, CILANTRO, BELL PEPPER

33

MIYAKO

DRY CURED BEEF, UNAGI GLAZE, SMOKED HOT PEPPER, CRISPY WONTON CHIPS, SESAME

32

Mains

BAY CATCH

LOCAL FISH FRESH CATCH, GNOCCHI WITH GREEN HERBS, ROASTED PEPPER SAUCE, BLACKENED LIME, VEGGIES

54

MARSEILLE "AU GRATIN"

MIX OF FISH & SEAFOOD, CREAM SAUCE, PARMESAN CHEESE, WHITE RICE, GARDEN SALAD

54

CAPE COD MISO

COD, BLACK NOODLES, ORIENTAL GREENS, SEAWEEED CRACKER, SAKE, MIRIN, MISO

62

CHEF'S CULOTTE

GRILLED PICANHA, ROOT CELERY, GARDEN SALAD, FRENCH FRIES, BEURRE "CAFÉ DE PARIS"

60

BUTCHER STEAK

HANGING TENDER, TRUFFLED MASHED POTATOES, LOCAL GARDEN VEGGIES, RED WINE GRAVY

56

LADY STEAK

TENDERLOIN (150 GR/5.3 OZ) LOCAL GARDEN VEGGIES - SWEET POTATO FRIES

49

CINQUE TERRE

CORN FED CHICKEN BREAST, RISOTTO, GREEN ASPARAGUS, GRILLED LEEK, CREAM OF PUMPKIN, PREPARED IN EXTRA VIRGIN OLIVE OIL

47

CRISPY VEGGY

CRISPY BASKET, GNOCCHI WITH GREEN HERBS, GREEN ASPARAGUS, EGGPLANT CROQUETTE

45

ESPECIAL YOU WILL BE INFORMED BY YOUR WAITER

DAGPRIJS

Sides

CURRY ROASTED CAULIFLOWER

11

GREEN ASPARAGUS, SEA SALT, BALSAMIC VINEGAR

14

FRENCH FRIES

9

SWEET POTATO FRIES

10

PARMESAN FRIES WITH TRUFFLE MAYO

11

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