



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

Drinks

COFFEE & TEA

LUNGO	5
CAPPUCCINO	6.5
KOFFIE VERKEERD	6.5
LATTE MACCHIATO	6.5
ESPRESSO	5

FRESH GINGER MINT TEA	8.5
MILK	5

*OAT-MILK IS AVAILABLE ON REQUEST

SHAKES

BLUE SUMMER SHAKE	16
YOGHURT, COCONUT MILK, BANANA, FRESH FRUIT, HONEY	

AL GREEN SHAKE	16
APPLE, SPINACH, KALE, CELERY, COCONUT MILK, LEMON, MINT, HONEY	

BERRY MERRY SHAKE	16
BERRIES MIX, BANANA COCONUT MILK, ORANGE, HONEY	

WATER

STILL WATER	SMALL LARGE	6 13
SPARKLING WATER	SMALL LARGE	6 13

JUICES

APPLE, ORANGE JUICE, PINEAPPLE, CRANBERRY & TOMATO JUICE	6
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FRESH AWA LAMUNCHI	8.5
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WHY NOT'S

MIMOSA FOR TWO	33
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PROSECCO FOR TWO	33
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CHAMPAGNE BOTTLE	225
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BLOODY MARIA	18
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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



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

Desserts

HOMEMADE APPLE PIE

WITH CINNAMON, WALNUTS, RAISINS

20

EXOTIC FRUIT EXPLOSION

MANGO-PASSION FRUIT-COCONUT

20

“DAMA BLANCA” 2.0

VANILLA PARFAIT, CHOCOLATE SPAGHETTI, WHIPPED CREAM

20

Drinks

WHITE & ROSE WINES

PINOT GRIGIO - CHARDONNAY

15 | 75

PINOT BLUSH - MOSCATO

15 | 75

KIM CRAWFORD SAUVIGNON BLANC

20 | 100

BTL CHATEAU ROUBINE LA VIE EN ROSE

100

BTL CHATEAU ROUBINE LION & DRAGON

137

BUBBLES

PICCOLO (200ML) SACCHETTO PROSECCO

33

BTL ASTORIA PROSECCO

95

BTL CHAMPAGNE

225

* WINE MENU AVAILABLE

COCKTAILS

SPRITZELLO

LIMONCELLO, PROSECCO, LEMON BALM

20

CUBANITO MOJITO

WHITE RUM, LIME JUICE, MINT LEAVES, SUGAR SYRUP

18

PASSION CAIPIRINHA

CACHAÇA, PASSION FRUIT, SUGAR, LIME

18

THE RIDGE SPRITZ

APEROL, PROSECCO, SPLASH OF SODA

20

BEERS

POLAR - BRASA - HEINEKEN

9

SODA BOTTLES/ CANS

COCA COLA, COLA ZERO, SPRITE, TONIC,
CASSIS, BITTER LEMON, GINGER ALE,
ORANGE, ICED TEA LEMON/PEACH

6

JUICES

APPLE, ORANGE JUICE, PINEAPPLE,
CRANBERRY & TOMATO JUICE

6

FRESH AWA LAMUNCHI

8.5

SMOOTHIES

DREAMS OF SUMMER

SMOOTHY STRAWBERRY, MANGO, BANANA

12,50

CATCHA

SMOOTHY BANANA, VANILLA CHOCOLATE DROPS

12,50

CUDDLES ON THE BEACH

SMOOTHY PASSION, MANGO, VANILLA

12,50

COFFEE & TEA

LUNGO

5

CAPPUCCINO

6.5

KOFFIE VERKEERD

6.5

LATTE MACCHIATO

6.5

ESPRESSO

5

FRESH GINGER MINT TEA

8.5

WATER

STILL WATER

SPARKLING WATER

SMALL | LARGE

SMALL | LARGE

6 | 13

6 | 13



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, SEAWED 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



Afterdrinks
&
Desserts



Drinks

PORT QUINTA DO PORTAL	12
NIEPOORT THE SENIOR 8 YEARS	16
MARTELL VSOP	22
ISABELLE REGINA BRANDY	16
GLENLIVET 12 YEARS	20
GLENLIVET 18 YEARS	25
MACALLAN 12 YEARS	30
CHIVAS 18 YEARS	23
BARCELÓ 21 YEARS ONYX	16
SAN PABLO 12 YEARS	18
SAN PABLO 15 YEARS	20
RON ZACAPA 23 YEARS	30
DIPLOMÁTICO SINGLE VINTAGE	33
DIPLOMÁTICO AMBASSADOR	59
GRAPPA	17
LIMONCELLO	16
COFFEE LIQUEURS	16

CAFÉ MEXICANO 18

ONE SHOT COFFEE, TEQUILA, KAHJUA, CINNAMON, LEMON PEEL, WHIPPED CREAM

CAFÉ PARIS 18

ONE SHOT COFFEE, GRAND MARNIER, COINTREAU, ORANGE PEEL, WHIPPED CREAM

CAFÉ FLORENCE 18

DOPPIO, FRANGELICO, AMARETTO, SHAVED ALMONDS, WHIPPED CREAM

CAFÉ DUBLI 18

ONE SHOT COFFEE-JAMESON -BROWN SUGAR-CACAO - WHIPPED CREAM

CAFÉ SPAIN 18

DOPPIO, LICOR 43, CACAO, CINNAMON, WHIPPED CREAM

CAFÉ KORSOW 18

ONE SHOT COFFEE, DARK RUM, PONCHE CRÈME, AGAVE, ORANGE PEEL, WHIPPED CREAM

PORN STAR MARTINI 20

VANILLA, VODKA, PASSION FRUIT, LIME JUICE, PROSECCO

ESPRESSO MARTINI 19

ESPRESSO, VODKA, COFFEE LIQUEUR

COASTINI 19

LIME, PINEAPPLE, SPICY SYRUP, TEQUILA

SOUR 18

AMARETTO OR WHISKY, LEMON, LIME JUICE

COFFEE & TEA

LUNGO	5
CAPPUCCINO	6.5
KOFFIE VERKEERD	6.5
LATTE MACCHIATO	6.5
ESPRESSO	5

DOPPIO	8
ESPRESSO MACCHIATO	6
TEA	5
FRESH GINGERMINT TEA	8.5
*OAT-MILK IS AVAILABLE ON REQUEST	

Desserts

“PERA SAN PABLO 8” 20

POACHED PEAR, PISTACHIO ICE CREAM, FRANGIPANE

EXOTIC FRUIT EXPLOSION 20

MANGO, PASSION FRUIT, COCONUT

“DAMA BLANCA” 2.0 18

VANILLA PARFAIT, CHOCOLATE SPAGHETTI, WHIPPED CREAM

“LE PETIT GRAND DESSERT” FOR 2 45

SHARE COMBINATON OF SWEETS

FOOD ALLERGIES? PLEASE LET US KNOW!

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Aporetief



GLASS ASTORIA PROSECCO 16

THE FILMMAKER LIME 19

PASSION FRUIT, STRAWBERRY SYRUP, LIGHT RUM

SPRITZELLO LIMONCELLO 20

PROSECCO, LEMON BALM

RISKY BIZZNESS 19

LIME, PASSION FRUIT, CINNAMON SYRUP, GIN

WHY NOT? 19

LIME, BASIL SYRUP, VODKA, GRAPEFRUIT SODA

COASTINI 19

LIME, PINEAPPLE, SPICY SYRUP, TEQUILA

ESPRESSO MARTINI 19

ESPRESSO, VODKA, COFFEE LIQUEUR

PORN STAR MARTINI 20

VANILLA, VODKA, PASSION FRUIT, LIME JUICE, PROSECCO

THE RIDGE SPRITZ 20

APEROL, PROSECCO, SPLASH OF SODA

COSMOPOLITAN 18

VODKA, CRANBERRY, ORANGE LIQUEUR, LEMON

