MENU

OCEANZ
BOUTIQUE HOTEL ARUBA
RESTAURANT

APPETIZERS & SOUPS

CAESAR SALAD $17

Crispy romaine lettuce mixed with our own homemade dressing, gluten-free croutons, and a delicate touch of parmesan cheese flakes.

GREEK SALAD $23

Composed of tomato, cucumbers, green pepper, Kalamata olives, feta cheese, and thin-sliced red onions, tossed in a traditional Greek dressing.

CAPRESE SALAD $19

Slices of tomato and fresh mozzarella, made with our house pesto sauce and finished with a drizzle of balsamic truffle glaze. Does not contain nuts.

GOAT CHEESE SALAD $25

Mixed green lettuce with thin slices of pear, crumbled goat cheese, dried cranberries, and toasted sliced almonds.

CEVICHE $21

Fresh corvina marinated to order in lime juice, with sweet peppers, red onion, and mango; light, vibrant, and fresh.

JUMBO SHRIMP COCKTAIL $26

A classic presentation of jumbo shrimp, slowly boiled to perfection and served chilled with our famous OZ cocktail sauce.

TUNA TARTARE ★ $27

(Signature Dish) Sushi-grade fresh tuna diced and seasoned with ginger, oriental base sauce, and chives, served on a bed of avocado.

SALMON TARTARE ★ $27

(Signature Dish) Freshly chopped salmon fillet with chives and ginger, exquisitely balanced with our homemade oriental sauce.

BEEF CARPACCIO $26

Thinly sliced beef tenderloin topped with arugula, sliced mushrooms, parmesan cheese, drizzled with our homemade mayo, fresh lemon & extra virgin olive oil.

ESCARGOTS À LA BOURGUIGNONNE $19

Top-quality snails baked in our homemade garlic herb butter. A classic French delicacy.

FRENCH ONION SOUP ★ $22

(Signature Dish) Classic homemade onion soup topped with melted Emmental Swiss cheese, baked to golden perfection.

PUMPKIN SOUP $18

Creamy homemade pumpkin soup served with gluten-free croutons and a crisp slice of parmesan cheese.

COQUILLE ST. JACQUES ★ $25

(Signature Dish) Shrimp and scallops in a creamy white wine sauce with Emmental cheese on top, baked to perfection.

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MAIN COURSES

Each main course is accompanied by two side dishes of your choice

CATCH OF THE DAY — MKT

Pan-seared in our house white wine and fish broth, then finished with our daily signature sauce.

BRANZINO — $47

Grilled and served with a light Mediterranean meunière sauce.

GRILLED SALMON — $37

Served with our signature balsamic truffle glaze.

SEARED TUNA — $39

Served with Japanese mayo, eel sauce, and ponzu on the side.

CHILEAN SEA BASS — $69

Pan-seared and served over our creamy cheese risotto, delicately finished with a touch of truffle oil.

JUMBO SHRIMP OZ — $39

Jumbo shrimp served over a slice of grilled pineapple, finished with a touch of herb butter.

LOBSTER TAIL — MKT

Grilled Caribbean lobster tail, delicately prepared. Note: Caribbean lobster is known for its naturally firm and flavorful texture.

SURF & TURF SHRIMP — $69

Grilled to perfection, 6-oz filet mignon paired with jumbo shrimp, served with our homemade mushroom wine sauce.

SURF & TURF LOBSTER — MKT

Grilled to perfection, 6oz filet mignon paired with lobster tail, served with our homemade mushroom wine sauce.

FILET MIGNON — $62

8-oz tenderloin served with our three signature sauces on the side: mushroom, wine reduction, and homemade barbecue.

LAMB CHOPS — $55

Grilled to perfection — New Zealand lamb chops full of flavor and tenderness.

SKIRT STEAK — $59

12–14 oz, grilled to perfection, served with our chimichurri herb sauce.

SEAFOOD PAELLA ★ — $44

per person
(min. two persons)

(Signature Dish) A Spanish classic prepared with shrimp, mussels, clams, and squid, delicately seasoned with saffron and cooked to order. Please allow 45 minutes to 1 hour for preparation.

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PASTAS

All our pasta creations can be prepared with your preferred sauce:
Alfredo, Marinara, Blush Vodka, or classic Aglio e Olio.

$25

LINGUINE OZ SHRIMP $39

Linguine pasta tossed with jumbo shrimp in our homemade creamy Alfredo sauce.

LINGUINE LOBSTER & SHRIMP $59

Linguine pasta tossed with jumbo shrimp and a 5-oz lobster tail in a delicate Alfredo wine reduction, rich, and full of flavor.

LINGUINE FRUTTI DI MARE $45

A rich seafood medley of shrimp, clams, mussels, and squid tossed with linguine in our homemade red sauce, a timeless Nonna's recipe.

ANGEL HAIR AGLIO E OLIO

Delicate angel-hair pasta sautéed in extra virgin olive oil, with fresh garlic and herbs, simple, elegant, and full of flavor. **$37**

CHICKEN PARMESAN

Crispy breaded chicken breast topped with melted mozzarella, served over linguine in our homemade red sauce, a true family recipe.

RISOTTO

SALMON RISOTTO $37

Creamy risotto infused with fresh salmon, prepared with our signature touch.

PORCINI RISOTTO $37

Creamy risotto infused with porcini and a trio of wild mushrooms, prepared with our signature touch. May be finished with a drizzle of truffle oil upon request.

VEGETARIAN

$27

PASTA PRIMAVERA

Linguine pasta with our fresh seasonal vegetables.

VEGAN OPTIONS

Available upon request.
(Please ask your waiter for today's vegan selections.)

ADDITIONAL SIDES

Mixed Vegetables	**$8**
Green Salad	**$8**
Mashed Potatoes	**$8**
French Fries	**$8**
Grilled Pineapple	**$8**
Basket of Bread	**$4**