

menu



cold appetizers

fresh chilled dutch oysters	• with american cocktail sauce	(each) 5.5
caesar salad	• traditional salad with romaine lettuce, anchovies dressing • with shrimp • with juicy grilled chicken	8.5 15 12.5
caribbean garden salad	• with curry mayonnaise	9.5
shrimp cocktail	• american cocktail sauce	15.5
spicy peruvian ceviche	• fresh white fish, orange wedges and ginger syrup	14.5
ahi tuna "tartare"	• wakame salad, spicy papaya mayonnaise	18
alaskan snow crab meat	• sweet and sour vegetables, breaded calamari, nam prik mayonnaise	19.5
pastrami of striploin	• thinly sliced marinated striploin, with salad, crouton longue and mayonnaise of balsamic vinegar	16
crème brûlée of hungarian duck liver	• mango compôte and toasted brioche	24.5
carpaccio of black angus tenderloin	• truffle mayonnaise, pine nuts and parmesan cheese	15

warm appetizers

escargots de bourgogne	• fresh herb butter and toast points	(1/2 dozen) 9.5 (dozen) 14.5
grilled calamari	• roasted potato and sweet & sour onion with pesto	15
carpaccio of artichoke	• melted goat cheese and honey walnut sauce	14.5
mussels "escargot style"	• served with French baguette	12.5
asian style dutch mussels	• with lemongrass, cilantro, chili and lime garlic mayonnaise	24.5

soups

potato soup		9.5
lobster bisque	• rich & creamy with lobster chunks	13.5

entrees

pan seared fresh atlantic salmon	• soy-sesame sauce and white rice	28.5
pan seared grouper fillet	• creamy cajun sauce and herb risotto	27.5
dover sole	• prepared a la meunière and filleted table side, served with mashed potatoes and steamed vegetables	59
chilean sea bass	• south american potato salad, bell pepper dressing and foam of green peas	39.5

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entrees

thai caramelized black tiger shrimps	• mixed vegetables and spicy noodles	34.5
norwegian halibut	• truffle risotto, spinach and champagne sauce	34.5
steamed arabian rock lobster	• ratatouille, pasta carbonara and provencal butter	49
black angus tenderloin	• with fresh crushed pepper sauce prepared table side served with mashed potatoes, mixed vegetables	48.5
u.s.d.a. striploin	• potato gratin, caramelized onions and truffle sauce	34.5
smoked u.s.d.a. skirt steak	• provencal marinated and grilled served with crispy polenta, ratatouille and truffle sauce	28.5
u.s.d.a. black angus bone in cowboy rib-eye	• spicy homemade bbq sauce, thick sliced tomato and oven prepared lyon style potatoes	48
bacon wrapped tenderloin	• shiitake pine nut sauce , mixed vegetables and mashed potatoes	39.5
milk fed new zealand lamb rack	• grilled eggplant, mashed potatoes and honey sauce	39.5
roasted organic french chicken breast	• lentil sauce, mixed vegetables and potato croquettes	29
north american maple leaf farms duck breasts	• red port sauce , pommes gratin	33.5
surf and turf	• u.s.d.a. black angus tenderloin, tiger shrimps with béarnaise sauce, mixed vegetables and mashed potatoes	39.5

vegetarian

gazpacho soup		6.5
home made spinach torteloni	• with ricotta cheese, caramelized onion, mushrooms and garlic sauce	26
veggie mille feuille	• puff pastry with a rich assortment of vegetables and béarnaise sauce	24.5
chef's signature carte blanche	• our chefs daily changing 3 course surprise menu	(per table only) 59

desserts

cheese platter	• crottin de chavignol, tête de moine, tomme de savoie, reypenaer v.s.o.p, bleu d'auvergne	14.5
la tazza famossa	• chocolate cup and saucer filled with tia maria and orange sherbet, topped with chocolate mousse	9.5
chocolate brownie	• candied orange zestes and dulce de leche ice cream	9.5
crème brûlée	• served with raspberry sherbet and praline	8.5

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desserts

tarte tatin	• classic french caramelized upside-down apple tart in the tradition of world famous hotel maxim's of paris	8.5
crêpe suzette	• prepared with orange sauce and flambéed with cognac prepared table side, with vanilla ice cream	14.5
french lemon pie	• by the recipe of the famous brothers roux served with yoghurt ice cream	8.5
trilogy of chocolate mousse	• layers of dark, white and milk chocolate mousse served with chocolate ice cream	9.5
banana fritters	• deep fried banana with chocolate sauce and dulce de leche ice cream	7.5



screaming eagle restaurant-lounge

j.e. irausquin blvd. 228, eagle beach, aruba | +297 587 8021 | www.screaming-eagle.net
french-fusion cuisine | extensive wine and cocktail list | open daily 6 pm, extended bar / lounge hours

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