

THE SOUPS

CONCH CHOWDER

Diver caught French side conch, celery, carrots, garlic, thyme, cream, garlic crostini
\$14 / NAF 25.20

FRENCH ONION SOUP

Classic French onion soup with garlic, onions, cheese, bread
\$14 / NAF 25.20

LOBSTER BISQUE

Local caught lobster turned into a creamy and flavorful lobster bisque
\$14 / NAF 25.20

THE SALADS

LOBSTER SALAD

Fresh lobster on a bed of mixed greens, and balsamic / olive oil dressing
\$26 / NAF 46.80

MOZARELLA & TOMATO SALAD

Fresh mozzarella cheese, organic tomatoes, basil oil
\$16 / NAF 28.80

GREEK SALAD

Cucumber, bell pepper, cherry tomato, feta cheese, red onion, olives
\$16 / NAF 28.80

THE ASTRA CEASAR SALAD

Crispy romaine hearts, homemade Caesar dressing, crostini, grated parmesan
\$12 / NAF 21.60

Add to any of your Salads

Shrimp \$14 / NAF 25.20

Scallops \$16 / NAF 28.80

Chicken \$6 / NAF 10.80

THE VEGAN / VEGETARIAN

MUSHROOM RISOTTO

Porcini, button mushroom, garlic, shallots
\$24 / NAF 43.20

ASIAN ZUCHINNI NOODLES

fresh cut zucchini noodles sesame oil, sesame seeds, shallots, garlic, cilantro, sweet chili
\$24 / NAF 43.20

MEDITERRANEAN GRILLED VEGETABLES

Seasonal grilled vegetables and rice
\$24 / NAF 43.20

LINGUINE PISTACHO PESTO

Roasted pistachios, parmesan, garlic
\$26 / NAF 46.80

ISLAND BITES

FRESH OYSTERS

\$20 / NAF 36

ROCKERFELLER OYSTERS

\$24 / NAF 43.20

ESCARGOT A LA ASTRA

Escargot in a garlic cream sauce on fresh puff pastry

\$16 / NAF 28.80

FROG LEGS

Pan seared in olive oil and garlic sauce

\$18 / NAF 32.40

FISH CEVICHE

Chefs catch of the day, lemon juice, cilantro, onions, peppers

\$18 / NAF 32.40

CARIBBEAN CRAB CAKES

Herb infused claw meat, lemon, ginger, panko crumbs, Dijon mustard, cilantro

\$16 / NAF 28.80

CALAMARI

Marinated squid rings, breaded, deep fried, sriracha aioli

\$12 / NAF 21.60

COCONUT SHRIMP

Crusted coconut shrimp, mango, and sweet chili dip

\$14 / NAF 25.20

GRILLED OCTOPUS

Spanish octopus, lemon confit, pickled shallots, smoked tomatoes, citrus salsa

\$18 / NAF 32.40

LOLIPOP CHICKEN

Asian infused BBQ Sauce

\$12 / NAF 21.60

LENTIL FRITTERS

Lentil fritters, yogurt, and cucumber dip

\$12 / NAF 21.60

NEMS SPRING ROLLS

Chicken or Vegetarian rice paper wrapped spring rolls, lettuce, mint

\$12 / NAF 21.60

MIX PLATTER FOR 2

crab cakes, coconut shrimp, lentil Fritters, nems

\$28 / NAF 50.40

DINE IN APPLICABLE TO 15% SERVICE CHARGE

Please let your server know if you have any allergies.

"FROM THE OCEAN MAIN COURSE"

ASTRA'S FISH MEDLEY OF THE SEA (For 2 People)

medley of Atlantic salmon, tuna, wahoo & swordfish

\$68 / NAF 122.40

ASTRA'S SEAFOOD PLATTER

chef's catch, tiger prawns, seared scallops, sautéed mussels

\$42 / NAF 75.60

TIGER PRAWNS

Tiger prawns, garlic and lemon marinated, sautéed

\$36 / NAF 64.80

CHEF'S CATCH OF THE DAY

\$32 / NAF 57.60

What fish would you like?

Wahoo, Atlantic Salmon, Swordfish, Yellow Tail Tuna, Grouper, Red Snapper, Mahi Mahi

How do you want it cooked?

Pan Fried, Grilled, or Blackened

What sauce do you like?

Cognac Infused Butter, Lemon Garlic, Créole

SEARED YELLOW TAIL TUNA

Marinated tuna, soy, mirin, ginger, lemon zest

\$28 / NAF 50.40

PRAWN STUFFED GROUPER

Prawn stuffed grouper with herb cream sauce

\$32 / NAF 57

COCONUT SNAPPER

Freshly grated coconut in a cream sauce with fresh snapper filet

\$32 / NAF 57

SEAFOOD RISOTTO

Shrimp, mussels, calamari, white wine, saffron, cream, garlic

\$32 / NAF 57.60

SEAFOOD LINGUINE

Shrimp, mussels, calamari, white wine in a rich tomato sauce

\$32 / NAF 57.60

FISH & CHIPS

Beer battered & deep fried, served with our homemade fries and tartar sauce

\$26 / NAF 46.80

FRESH LOBSTER LAVA GRILLED OR THERMADOR

Garlic marinated, lava grilled, cognac infused butter sauce

MARKET PRICE

FRESH WHOLE FISH

Fried or grilled whole fresh snapper

MARKET PRICE

"THE FARM MAIN COURSE"

RACK OF LAMB

Pistachio crusted New Zealand rack of lamb with a mint sauce
\$48 / NAF 86.40

BONE IN BEEF SHORT RIB

Braised beef ribs, garlic mashed potato, porcini jus
\$36 / NAF 64.80

FREE RANGE LAMB SHANK

Garlic mash, petit vegetables, bordelaise sauce
\$34 / NAF 61.20

SEARED DUCK BREAST

Hoisin marinated, pan seared duck breast served with garlic mashed potatoes and petit vegetables
\$34 / NAF 61.20

STUFFED CHICKEN BREAST

Spinach, porcini mushroom, garlic, shallots, topped with creamy mushroom sauce
\$28 / NAF 50.40

VEAL MILANESE

Bone in veal chop, breaded and pan seared topped with spinach, cherry tomato & parmesan
\$38 / NAF 68.40

14 OZ GRASS FED ORGANIC BEEF RIBEYE STEAK

\$36 / NAF 64.80

10 OZ USDA BEEF TENDERLOIN

\$34 / NAF 61.20

15 OZ GRASS FED ORGANIC NY STRIPLOIN

\$32 / NAF 57.60

GRASS FED ORGANIC BONE IN 26 OZ PORTERHOUSE

\$74 / NAF 133.20

GRASS FED ORGANIC BONE IN TOMAHAWK 46 oz

\$139 / NAF 250.20

All steaks prepared with
Mashed Potatoes and Petit Vegetables

Sauces

Peppercorn, Bleu Cheese, Porcini Mushroom, Red Wine

SIDES

Lobster Mac & Cheese

\$14 / NAF 25.20

French Fries

\$6 / NAF 10.80

Cesar Salad

\$6 / NAF 10.80

Garden Salad

\$6 / NAF 10.80

Seasonal Vegetables

\$6 / NAF 10.80

Mashed Potatoes

\$6 / NAF 10.80

