Breakfast Specialities

AVOCADO & EGGS TOAST

AVOCADO WITH TOMATO, CHEESE, POACHED EGG ON ENGLISH MUFFIN \$14

FRENCH TOAST

4 FLUFFY FRENCH TOAST, CARAMELIZED WALNUTS, CHOCOLATE AND CARAMEL COULIS \$12

SPINACH AND MUSHROOM

SAUTEED SPINACH, MUSHROOMS, CHERRY TOMATOES, CHEESE TOPPED WITH 2 FRIED EGGS \$16

PANCAKES

4 FLUFFY PANCAKES, CARAMELIZED WALNUTS, CHOCOLATE, AND CARAMEL COULIS **\$12**

STEAK & EGGS

SEARED BEEF FILET, FRIED EGGS, ROASTED POTATOES AND MUSHROOMS \$24

EGGS ANY STYLE

SERVED WITH ROASTED POTATOES, AND SAUSAGE OR BACON \$14

EGGS BENEDICT

(PLAIN, SMOKED SALMON OR ROASTED HAM)
POACHED EGGS & SPINACH ON AN ENGLISH
MUFFIN, ROASTED POTATOES AND HOLLANDAISE
SAUCE \$14

APPLICABLE TO 15% DINE IN SERVICE CHARGE



OPEN EVERYDAY FROM 8AM

+1(721) 526-4912 ◆ +1(721) 544-9038 RESERVATIONS@ASTRASXM.COM WWW.ASTRASXM.COM

80 WELFARE ROAD, SIMPSONBAY ST. MAARTEN

ASTRA

Brunch Menu

AMERICAN

2 EGGS ANY STYLE, FRIED SAUSAGE OR BACON, WHITE OR BROWN TOAST, ROASTED POTATOES OR SEASONAL FRESH FRUIT, ORANGE AND COFFEE OR TEA \$18

ENGLISH

2 EGGS ANY STYLE, BAKED BEANS, FRIED SAUSAGE OR BACON, WHITE OR BROWN TOAST, ROASTED POTATOES OR SEASONAL FRESH FRUIT, ORANGE AND COFFEE OR TEA \$18

HEALTHY

FRUIT BOWL

2 EGG WHITE OMELET WITH HERBS, ROASTED POTATOES, SEASONAL FRESH FRUIT, WHEAT BROWN TOAST, ORANGE AND COFFEE OR TEA \$18

HAM \$4 BACON \$4 SAUSAGE \$4 TOAST \$3.50 BAGEL \$5 ENGLISH MUFFIN \$4

\$6

Astra Classics

CONCH CHOWDER

DIVER CAUGHT FRENCH SIDE CONCH, CELERY, CARROTS, CORN, GARLIC, THYME, CREAM, GARLIC CROSTINI \$14

FRESH OYSTERS

HALF DOZEN \$24 DOZEN \$45

LOBSTER MAC & CHEESE

LOX BAGEL

BAGEL, CREAM CHEESE, SMOKED SALMON, RED ONION, TOMATO, CUCUMBER & CAPERS \$12

GRILLED CHEESE

CHEDDAR GRILLED CHEESE SANDWICH \$10

OMELETTES

PLAIN HAM & CHEESE TURKEY & CHEESE MUSHROOM & HERB \$14 CHEDDAR & MUSHROOM VEGETARIAN CHEESE

SEAFOOD OMELETTES

SHRIMP & CRAB OMELETTE LOBSTER OMELETTE SMOKED SALMON OMELETTE \$18

Beverages

FRESH ORANGE JUICE	\$6
COFFEE AMERICANO	\$3.50
TEA	\$3
ESPRESSO	\$3
CAPPUCCINO	\$5
PINEAPPLE JUICE	\$4
CRANBERRY JUICE	\$4
APPLE JUICE	\$4
SOFT DRINKS	\$4

The Astra Tartars

CHOICE OF FRENCH FRIES OR SALAD

CLASSIC BEEF TARTAR

USDA BEEF, DIJON MUSTARD, SHALLOTS, CAPERS, OLIVE OIL, ITALIAN PARSLEY AND EGG YOLK

TAHIATIAN TARTAR

SALMON, COCONUT MILK, CUCUMBER, MÉLANGE OF BELL PEPPERS, CILANTRO, SEA SALT, CRACKED PEPPER

ASIAN STYLE TARTAR

TUNA INFUSED WITH GLUTEN FREE AND LOW SODIUM SOY, SESAME SEEDS, GINGER, CILANTRO, CRACKED PEPPER AND SEA SALT

The Salads

LOBSTER SALAD

FRESH LOBSTER MEAT ON A BED OF MIXED GREENS, ONION AND BALSAMIC / OLIVE OIL DRESSING \$28

GREEK SALAD

CUCUMBER, BELL PEPPER, CHERRY TOMATO, FETA CHEESE, RED ONION, KALAMATA OLIVES **\$18**

GOAT CHEESE SALAD

GOAT CHEESE, ON A BED OF MESCLUN, BALSAMIC VINEGAR, WALNUTS, DRIED CRANBERRIES **\$19**

SMOKED MOZARELLA & TOMATO SALAD

FRESH SMOKED MOZZARELLA CHEESE, ORGANIC TOMATOES, BASIL OIL **\$16**

THE ASTRA CEASAR SALAD

CRISPY ROMAINE HEARTS, HOMEMADE CAESAR DRESSING, CROSTINI, GRATED PARMESAN \$14

ADD TO ANY OF YOUR SALAD OR FORM DISH

TIGER PRAWNS

SCALLOPS

\$18

\$24

HALF A LOBSTER

CHICKEN

\$24

0 0

0 0

0 0

0 0

0 0

0 0

\$6

SHRIMP

\$12

DINE IN APPLICABLE TO 15% SERVICE CHARGE



ASTRA

Lunch Menu

The farm main course

8 OZ USDA BEEF TENDERLOIN \$32

12 OZ USDA BEEF SIRLOIN STEAK \$24

12 OZ USDA BEEF RIBEYE STEAK

ALL STEAKS COMES WITH FRENCH FRIES

STUFFED CHICKEN BREAST

SPINACH, PORCINI MUSHROOM, GARLIC, SHALLOTS, TOPPED WITH CREAMY MUSHROOM SAUCE \$24

BONE IN BEEF SHORT RIB

SLOW BRAISED BEEF RIBS, GARLIC MASHED POTATO \$28

SEARED DUCK BREAST

HOISIN MARINATED, PAN SEARED DUCK BREAST \$28

The Vegan / Vegetarian

MUSHROOM RISOTTO

PORCINI, BUTTON MUSHROOM, GARLIC, SHALLOTS **\$24**

ASIAN ZUCCHINI NOODLES

FRESH CUT ZUCCHINI NOODLES, SESAME OIL, SESAME SEEDS, SHALLOTS, GARLIC, CILANTRO, SWEET CHILI \$22

FETTUCINI PISTACHIO PESTO

ROASTED PISTACHIOS, PARMESAN, GARLIC \$22

LENTIL BOLOGNESE

ONION, CARROTS, CELERY, GARLIC, OREGANO, TOMATO, BLACK LENTILS WITH YOUR CHOICE OF PENNE OR LINGUINE \$22

From the Jeenn Main Course

LAVA GRILLED FRESH LOBSTER

GARLIC MARINATED, LAVA GRILLED, COGNAC INFUSED BUTTER SAUCE, SERVED WITH RICE & PETIT VEGETABLES MARKET PRICE

FRESH WHOLE FISH

FRIED OR GRILLED WITH GARLIC BUTTER SERVED WITH RICE & PETIT VEGETABLES MARKET PRICE

CHEF'S CATCH OF THE DAY

CHEF'S CATCH OF THE DAY INCLUDES RICE & VEGETABLES \$26

GROUPER FISH & CHIPS

TRADITIONALLY DONE, BATTERED AND DEEP FRIED, SERVED WITH OUR HOMEMADE FRIES AND TARTAR SAUCE \$22

TIGER PRAWNS

TIGER PRAWNS, GARLIC AND LEMON MARINATED, SAUTÉED AND SERVED WITH RICE & PETIT VEGETABLES \$26

SHRIMP LINGUINE

SHRIMPS, WHITE WINE OR RICH TOMATO SAUCE \$22

JUMBO SHRIMP KEBAB

MARINATED & GRILLED JUMBO SHRIMP SKEWERS, SERVED WITH RICE & SALAD **\$22**

Sides

LOBSTER MAC & CHEESE

GARLIC MASHED POTATOES

SEASONAL VEGETABLES

GARDEN SALAD

FRENCH FRIES

Please let your server know if you have any allergies.