

## **SOUP / SALAD**

### **CONCH CHOWDER**

*Diver caught French Side conch, celery, carrots, corn, garlic, thyme, cream, garlic crostini*  
\$10 / \$14      NAF 18 / NAF 25.20

### **SMOKED MOZARELLA & TOMATO SALAD**

*Fresh mozzarella cheese, organic tomato, basil petals, basil oil*  
\$16      NAF 28.80

### **THE ASTRA CEASAR SALAD**

*Crispy romaine hearts, marinated white anchovies, shaved crostini, Reggiano curls, parmesan tuille*  
\$12      NAF 21.60

### **Add to any of your Salads**

*Shrimp \$8 / NAF 14.40 - Add Chicken \$6 / NAF 10.80 - 8 oz Lobster tail \$32 / NAF 57.60*

## **ISLAND BITES**

### **FRESH OYSTERS**

*Chucked to order or Rockefeller*  
\$24 / NAF 43.20

### **CARIBBEAN CRAB CAKES**

*Herb infused claw meat, lemon, ginger, panko crumbs, Dijon mustard, cilantro*  
\$14 / NAF 25.20

### **SHRIMP TEMPURA**

*Tempura of shrimp, siracha aioli*  
\$12 / NAF 21.60

### **GRILLED OCTOPUS**

*Wild caught Octopus, confit of lemon, pickled shallots, smoked tomatoes. citrus salsa*  
\$14 / NAF 25.20

### **COCONUT SHRIMP**

*Crusted coconut shrimp, mango and sweet chili dip*  
\$12 / NAF 21.60

### **CONCH FRITTERS**

*Crispy conch fritters, tamarind dip*  
\$12 / NAF 21.60

### **LENTIL FRITTERS**

*Lentil fritters, yogurt, and cucumber dip*  
\$12 / NAF 21.60

### **NEMS**

*rice paper, Chicken or Vegetable, mint, lettuce, sweet chili*  
\$14 / NAF 25.20

### **CALAMARI**

*Marinated squid rings, breaded, deep fried, siracha aioli*  
\$12 / NAF 21.60

### **LOLIPOP CHICKEN**

*Asian infused BBQ Sauce*  
\$10 / NAF 18

**DINE IN APPLICABLE TO 15% SERVICE CHARGE**

# STEAK

## BONE IN BEEF SHORT RIB

*Wine braised beef rib, garlic potato mash, green bean, morel jus*  
\$34 / NAF 61.20

**12 OZ USDA BEEF RIBEYE STEAK** \$34 / NAF 61.20

**8 OZ USDA BEEF TENDERLOIN** \$38 / NAF 68.40

**BONE IN 28 OZ PORTERHOUSE** \$79/ NAF 142.20

**TOMAHAWK STEAK (for 2 People)** \$120 / NAF 216.00

### *All steaks prepared with*

*White truffle mashed potatoes, roasted baby onions, parsnip puree, mélange of peppercorn sauce*

# SEAFOOD

## LAVA GRILLED FRESH LOBSTER

*garlic marinated, lava grilled, cognac infused butter sauce*  
\$26.99 per lb

## SEAFOOD RISOTTO or SEAFOOD LINGUINE

*Shrimp, mussels, calamari, white wine, saffron, cream, garlic, Reggiano shavings*  
\$32 / NAF 57.60

## ASTRA'S SEAFOOD PLATTER

*4 shrimp, 2 seared scallops, 1 choice of catch, 4 sautéed mussels, citrus salad, jasmine rice, vodka & lemon sauce*  
\$42 / NAF 75.60

## TIGER PRAWNS

*Tiger prawns, garlic and lemon marinated and sautéed, served with a passion fruit espuma*  
\$28 / NAF 50.40

## CATCH OF THE DAY

*Wahoo, Atlantic Salmon, Caribbean Swordfish, Yellow Tail Tuna, Grouper, Local Red Snapper or Seabass*  
*Pan Fried, Grilled, or Blackened and will be accompanied with side salad, petit vegetables & jasmine rice your choice of*  
*sauces chimichurri dressing, Creole dressing, or passionfruit espuma*  
\$32 / NAF 57.60

### **Add to any of your Dish**

*Tiger Prawns* \$14 / NAF 25.20

*8 oz Lobster Tail* \$32 / NAF 57.60

# VEGAN

## ASIAN ZUCCHINI NOODLES

*Sesame oil, sesame seeds, zucchini noodles, shallots, garlic, chili flakes, cilantro*  
\$28/ NAF 50.40

## FETTUCINI PISTACHO BASIL

*Roasted pistachios, basil petals, parmesan, garlic*  
\$28/ NAF 46.80

# SIDES

## **Lobster Mac & Cheese**

\$14 / NAF 25.20

## **French Fries**

\$6 / NAF 10.80