STARTERS

ESCARGOT A LA ASTRA

the classic way or our exclusive escargot in a garlic cream sauce on fresh puff pastry \$16

STUFFED CRAB BACKS

2 stuffed crab backs with seasoning, herbs served with a sweet chili sauce \$16

SCALLOP CARPACCIO 🕸

scallop, pistachios, lemon juice, Dijon mustard, olive oil \$24

FISH OR CONCH CEVICHE **(#)**

chefs catch of the day or diver caught French side conch, lemon juice, cilantro, red onions, bell peppers
\$15

CARIBBEAN CRAB CAKES

herb infused claw meat, lemon, ginger, panko crumbs, Dijon mustard, cilantro \$18

FRESH OYSTERS

air flown imported fresh based on availability

Mignonette, cocktail, lemon, (i)
half dozen \$24 dozen \$45

Rockefeller 🐠

half dozen \$30 dozen \$55

SALT & PEPPER CALAMARI

marinated squid rings & battered, sriracha aioli \$14

FRESH MUSSELS STEAMED ®

fresh black Canadian mussels available in white wine or tomato sauce \$16

COCONUT SHRIMP

large shrimp with a fresh coconut crust, in a mango, sweet chili dip \$14

GRILLED OCTOPUS

Spanish octopus, lemon confit, pickled shallots, smoked tomatoes, citrus salsa \$18

LOLIPOP CHICKEN

Asian infused BBQ sauce

\$12

SMOKED SALMON @

smoked salmon, olive oil, capers, cucumbers, lemon \$16

CHICKEN NEMS SPRING ROLLS @

ground chicken, rice paper wrapped spring rolls, lettuce, mint \$14

MIX PLATTER

assortment of our best seller crab cakes, coconut shrimp, chicken Nems, smoked salmon \$36

SOUPS

CONCH CHOWDER

diver caught French side conch, celery, carrots, garlic, thyme, cream, garlic crostini \$14

FRENCH ONION SOUP

classic French onion soup with garlic, onions, cheese, bread \$14

LOBSTER BISQUE

Saba caught lobster turned into a creamy and flavorful lobster bisque with a baked puff pastry \$16

SALADS

LOBSTER SALAD @

fresh lobster meat on a bed of mixed greens, onion, and balsamic / olive oil dressing \$32

MOZARELLA & TOMATO SALAD 🅸

fresh mozzarella cheese, organic tomatoes, basil oil \$16

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

THE ASTRA CEASAR SALAD

crispy romaine hearts, homemade Caesar dressing, crostini, grated parmesan \$14

THE VEGAN / VEGETARIAN

MUSHROOM RISOTTO 4

mushroom, garlic, shallots \$24

ASIAN ZUCHINNI NOODLES 🕜 🐠

zucchini noodles sesame oil, sesame seeds, shallots, garlic, cilantro, sweet chili \$24

LINGUINE PISTACHO PESTO 🕜

roasted pistachios, parmesan, garlic \$24

LENTIL BOLOGNESE **W**

onion, carrots, celery, garlic, oregano, tomato, black lentils with your choice of penne or linguine \$26

ADD TO ANY DISH

Chicken \$6 Shrimp \$12 Tiger Prawn \$18 Lobster \$24 Scallops \$24

DINE IN APPLICABLE TO 15 % SERVICE CHARGE

"FROM THE OCEAN MAIN COURSE"

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

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

medley of Atlantic salmon, tuna, wahoo & swordfish \$68

ASTRA'S SEAFOOD PLATTER

chef's catch, tiger prawns, seared scallops, sautéed mussels \$42

TIGER PRAWNS

tiger prawns, garlic and lemon marinated, sautéed \$36

CHEF'S CATCH OF THE DAY @

served with rice & salad \$32

What fish would you like? (BASED ON AVAILABILITY)

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 **(1)**

marinated tuna, soy, mirin, ginger, lemon zest served, with rice & salad \$32

PRAWN STUFFED GROUPER 4

fresh tiger prawns stuffed into a grouper filet with herb cream sauce, served with rice & salad \$32

COCONUT SNAPPER

freshly grated coconut in a coconut cream sauce with fresh snapper filet, served with rice & salad \$32

SEAFOOD RISOTTO

jumbo shrimp, mussels, calamari, clams, white wine, saffron, cream, garlic \$32

SEAFOOD LINGUINE

jumbo shrimp, mussels, calamari, clams, choice of creme sauce or tomato sauce \$32

GROUPER FISH & CHIPS

beer battered & deep fried, served with our homemade fries and tartar sauce \$26

JUMBO SHRIMP KEBAB

marinated & grilled jumbo shrimp skewers, served with rice & salad \$26

Guilders Accepted at ANG 1.80 = \$1 USD

"THE FARM MAIN COURSE"

RACK OF LAMB

pistachio crusted New Zealand rack of lamb with a mint sauce \$48

BONE IN BEEF SHORT RIB

slow braised beef ribs, garlic mashed potato \$36

SEARED DUCK BREAST 🕸

hoisin marinated, pan seared duck breast \$34

STUFFED CHICKEN BREAST @

spinach, mushroom, garlic, shallots, topped with creamy mushroom sauce \$28

SLOW ROASTED BABY BACK PORK RIBS ®

marinated baby back ribs, slow roasted and finished on the grill in our signature BBQ sauce

12 OZ GRASS FED ORGANIC NY STRIPLOIN 🐠

14 OZ GRASS FED ORGANIC ENTRECOTE / RIBEYE 🐠 *\$38*

- 8 OZ USDA BEEF FILET / TENDERLOIN 🐠 \$42
- 20 OZ GRASS FED ORGANIC T-BONE 🐠 \$46
- BONE IN COTE DE BOEUF / PRIME RIB \$54
- GRASS FED ORGANIC BONE IN TOMAHAWK 50 oz 🐠 \$149

All steaks prepared with Mashed Potatoes and Salad

Sauces

Peppercorn, Bleu Cheese, Morel Mushroom

SURF & TURF Add to any 'Farm' Dish

> Shrimp \$12 Tiger Prawn \$18 Lobster \$24 Scallops \$24

SIDES

Lobster Mac & Cheese 🗐 \$16

French Fries \$6

Cesar Salad / Garden Salad

Sautéed Spinach 🧐

\$8

\$8

Seasonal Vegetables 🗐

Mashed Potatoes 🕸 \$6

\$9