



# menu

## cold appetizers

fresh and rich garden salad	• with funghi croutons and curry dressing	12.5
crabmeat and apple salad	• garnished with crab claws and sunflower seeds	18.5
shrimp and avocado	• with a red bell pepper and goat cheese dressing	16.5
chilled seafood platter	• with a selection of sauces	18.5
home smoked duck breast	• sliced on dried apple with truffle dressing	18
smoked salmon	• horseradish mayonnaise and balsamic vinegar	17.5
flash seared tuna tataki	• with sweet & sour cucumber, oriental sesame dressing and cilantro mayonnaise	18.5
beef carpaccio	• rucola with pesto and truffle mayonnaise	15
italian veal roast	• thinly sliced chilled veal tenderloin, tuna caper dressing	18

## warm appetizers

deep fried calamari	• tomato basil sauce	12
pan fried goose liver	• with apple in port sauce	29.95
mini shrimp roti	• flour tortilla with curried potato grilled shrimps and green beans	16.5
carpaccio of artichoke with goat cheese	• artichoke with melted goat cheese, honey walnut dressing	17
lobster salad	• caribbean rock lobster in antioise dressing	24

## soups

lobster bisque	• rich and tasty lobster bisque finished with a touch of heavy cream and lobster chunks	9.5
creamy corn soup	• with chunks of crab meat	9.5
soup of the day	• to be announced by your server	8.5

## chef's special appetizers

fresh chilled dutch oysters	• served with american cocktail sauce (limited availability)	(each)   4.5
fresh mussels from holland	• (limited availability)	24
oriental gazpacho with big shrimp tempura	• oriental twist on this traditional spanish dish	17.5



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## seafood

grilled shrimps	• black tiger shrimps in lemon garlic butter	29.5
10 oz. lobster	• mouthwatering caribbean rock lobster tail with lemon garlic butter	49.5
savaneta seafood history	• rich variety of seafood in a creamy curry sauce	29.5
shrimp shii-take & blue cheese casserole	• our guest's most popular dish	29.5
catch off the day	• fresh catch of the day in our tastiest sauce (announced by your waiter)	29.5
red snapper	• served with funchi and creole sauce	32
grilled scallops	• fresh spaghetti nero and lobster tarragon sauce	33.5
alaskan salmon	• alaskan salmon fillet with mashed potatoes and creamy saffron sauce	28.5
chilean sea bass	• chilean sea bass filet with sauce 'provincale'	38.5
seafood pasta	• homemade fettuccini, scallop, mussels, shrimp and daily catch in sundried tomato sauce	29.5

## meat

poulet de bresse	• french chicken breast grilled with morel sauce and mashed potatoes	29.5
grilled maple leaf duck breast	• juicy duck breast with oriental sesame sauce on noodles	31
sirloin	• finest u.s.d.a sirloin steak with a crushed green pepper sauce	33
cowboy rib eye	• huge bone-in version of this u.s.d.a prime cut with chimichurri	48
beef tenderloin	• most tender cut of u.s.d.a prime-aged, midwest grain-fed beef with mushroom, onion, blue cheese and port sauce	39.5
arabic style lamb chops	• 7 spices marinated with smoked eggplant puree and tahini sauce	34.5
veal saltimbocca	• veal cutlets wrapped in parma ham and sage in marsala sauce	28.5
osso bucco milanese	• veal shanks, soft to the bone! - with porcini sauce	39.5

## vegetarian

truffle tortilla	• tortilla rolls filled with mixed vegetables and truffle, creamy mustard sauce	27
goat cheese risotto	• portobello mushroom, sundried tomato, pesto	27

## chef's special main dishes

½ caribbean lobster tail & shrimp skewer		35.5
½ caribbean lobster tail & ½ sirloin steak		35.5
½ sirloin steak & shrimp skewer		31.5
3 course 'carte blanche'	• at your choice our chefs will spoil you with a surprise creation (available per table order only)	59.5

all our prices are in US\$ • menu & prices subject to change



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## dessert

crème brûlée	• chilled bourbon vanilla cream with crispy burned sugar	19.5
white chocolate mousse	• fluffy white chocolate mousse, banana compote and banana ice cream	19.5
baked vanilla cheesecake	• delicious..... with yogurt ice cream	19.5
fudge brownies	• with vanilla sauce and chocolate chip ice cream	19.5
warm dutch apple pie	• whipped cream and vanilla ice cream	19.5
dark chocolate mousse	• made of dutch 90 percent dark chocolate with chocolate sauce and bitter cookies	19.5
caramel parfait	• homemade caramel ice cream, sugared walnuts with chocolate curls and chocolate sauce	19.5
tiramisu	• accompanied by vanilla ice cream	19.5
champagne mousse	• with orange compôte and orange sorbet	19.5



flying fishbone restaurant

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seafood & international cuisine | waterfront dining | open daily 5 pm

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