

menu



cold appetizers

fresh chilled dutch oysters	• mignonette sauce (limited availability)	(each) 4.5
caesar salad	• traditional salad with romaine lettuce, anchovies dressing	11.5
mesclun salad	• munster cheese, quail eggs and balsamic cumin dressing	12.5
shrimp cocktail	• american cocktail sauce	14.5
spicy peruvian ceviche	• fresh white fish, orange wedges and ginger syrup	13.5
home smoked salmon	• potato rösty, poached egg and caviar of dutch herring	18
ahi tuna "tartare"	• fried soft shell crab, wakame salad, spicy papaya mayonnaise	19.50
alaskan snow crab meat	• on salad 'a la grecque' with light tzaziki dressing	16
fresh arabian rock lobster	• sweet and sour vegetables, breaded mussels and nam prik mayonnaise	24.5
crème brûlée of hungarian duck liver	• mango compôte and toasted brioche	24.5
carpaccio of black angus tenderloin	• truffle mayonnaise, pine nuts and parmesan cheese	15

warm appetizers

fresh dutch mussels	• with lemongrass, ginger, chili pepper and lime served with cilantro and garlic mayonnaise (limited availability)	24.5
escargots de Bourgogne	• fresh herb butter and toast points	(1/2 dozen) 9.5 (dozen) 14.5
veal sweetbreads topped with pan seared goose liver	• morilles sauce and grilled asparagus	29.5
grilled calamari	• roasted potato and sweet & sour onion with pesto	13.5
truffle spaghetti	• with poached egg and thinly sliced aged "pata negra" ham	18.5
carpaccio of artichoke	• melted goat cheese and honey walnut sauce	14.5

soups

potato soup	• with truffle	9.5
consommé double	• strong broth of oxtail with ravioli's of oxtail and duck liver	11.5
lobster bisque	• rich & creamy with lobster chunks	13.5

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entrees

grilled fresh atlantic salmon	• sauce hollandaise and antiboise dressing, sautéed spinach and mashed potatoes	28.5
grilled grouper fillet	• creamy cajun sauce, green asparagus and shrimp ginger risotto	27.5
alaskan halibut	• truffle risotto, spinach and champagne sauce	32.5
grilled garlic shrimp	• asparagus vanilla risotto, choy sum, soya sesame dressing and lemongrass foam	29.5
grilled sea scallops	• puree of baby carrots with bacon bits, mashed potatoes and mustard foam	31.5
chilean sea bass	• south american potato salad, bell pepper dressing and foam of green peas	35
thai caramelized black tiger shrimps	• spicy choy sum, spicy noodles and crispy garlic	34.5
steamed arabian rock lobster	• ratatouille, pasta carbonara and provencal butter	47.5
kurobuta pork belly and lobster	• caramelized pork belly and steamed arabian rock lobster, choy sum, mashed potatoes, curry foam and pink pepper oil	39.5
kurobuta pork sirloin	• potato gnocchi, black pepper sauerkraut, sweet dark rum sauce and vanilla oil	28.5
u.s.d.a. striploin	• potato gratin, caramelized onions and smoked garlic red wine sauce	34.5
bacon wrapped u.s.d.a. black angus tenderloin	• shiitake pine nut sauce, green asparagus oven baked garlic, mashed potatoes	39.5
smoked u.s.d.a. skirt steak	• provencal marinated and grilled served with crispy polenta, ratatouille and truffle sauce	26.5
u.s.d.a. black angus bone in cowboy rib-eye	• spicy homemade bbq sauce, thick sliced tomato and oven prepared lyon style potatoes	48
braised u.s.d.a. short rib	• fresh mixed vegetables, mashed potatoes and green curry sauce	34.5
u.s.d.a. veal chop	• sweet onion sauce, roasted bell pepper and wasabi mashed potatoes	44
milk fed new zealand lamb rack	• "razel hanout", grilled eggplant, mashed potatoes, garlic foam and honey sauce	34.5
roasted organic french chicken breast	• honey mustard sauce, steamed broccoli and potato croquettes	26.5
north american maple leaf farms duck breasts	• red port sauce, vanilla grape tomatoes and pommes gratin	32.5

vegetarian

home made spinach torteloni	• with ricotta cheese, beans, caramelized onion, mushroom trio and garlic foam	26
veggie mille feuille	• puff pastry with a rich assortment of vegetables and béarnaise sauce	24.5
chef's signature carte blanche	• our chefs daily changing 3 course surprise menu	(per table only) 59
surf and turf	• u.s.d.a. black angus tenderloin, caribbean rock lobster & tiger shrimps with béarnaise sauce, green asparagus and mashed potatoes	44.5

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desserts

la tazza famossa	• chocolate cup and saucer filled with tia maria and orange sherbet, topped with chocolate mousse	19.5
chocolate brownie	• candied orange zestes and dulce de leche ice cream	19.5
crème brûlée	• served with raspberry sherbet and praline	19.5
tarte tatin	• classic french caramelized upside-down apple tart in the tradition of world famous hotel maxim's of paris	19.5
original sachertorte	• viennese chocolate cake with whipped cream and rum raisin ice cream	19.5
french lemon pie	• by the recipe of the famous brothers roux served with yoghurt ice cream	19.5
trilogy of chocolate mousse	• layers of dark, white and milk chocolate mousse with strawberry ice cream	19.5
yoghurt vanilla mousse	• with ice puff pastry and strawberry ice cream	19.5
assorted ice cream	• ask your waiter	(per scoop) 2.5



screaming eagle restaurant-lounge

j.e. irausquin blvd. 228, eagle beach, aruba | +297 587 8021 | www.screaming-eagle.net
french fusion cuisine | extensive wine and cocktail list | open daily 6 pm, extended bar / lounge hours

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