

DESSERTS

Key Lime Pie

Aruba Mousse Cake

The Chocolate Bomb

Coconut Rum Cheesecake

MARTINIS & COCKTAILS

Cosmo

Citrus vodka, Cointreau, splash of cranberry

Chocolate

Chocolate vodka, white chocolate liqueur, chocolate syrup swirled glass

Triple Espressotini

Double espresso vodka, coffee liqueur

Guy's Margarita

Tequila, Cointreau, orange and pineapple juices

The Eclipse

MG Eclipse rum, cranberry, splash of ginger ale, twist of lime

BEERS

Bottled Selections

Bud, Bud Light, Miller Lite, Coors Lite, Michelob Ultra, O'Douls, Amstel, Heineken, Beck's, Corona, Kalik, Guinness, Bass

Draft Selections

Heineken, Miller Lite, Sam Adams "Key West"

• Ask about our rotating Craft selections •

BEVERAGES

Soft Drinks

Coke, Diet Coke, Sprite, ginger ale, iced tea, pink lemonade, orange or grapefruit juice

Hot Drinks

Coffee, tea, assorted herbal teas

COFFEE DRINKS

Irish Coffee

Irish whiskey, dark cocoa, crème de menthe

A.B.C. Coffee (Aruba Beach Café Coffee)

Chocolate syrup, Amaretto di Saronno, Bailey's Irish Cream, crème de cacao

**Ask about our seasonal
Stone Crabs and
Maine Lobster!**

**Looking for the perfect gift?
Aruba Beach Cafe
Gift Certificates!**



Casual Beachside Dining

- Outdoor Oceanside Seating
- Lunch & Dinner Served Daily
- Steaks, Seafood, Pasta, Salads & Burgers
- Live Music 7 Nights A Week

HAPPY HOUR!

Monday – Friday / 5-7pm

At the bar only

**\$4.95
Small Plate
Apps**

**50% Off
Select
Drinks**

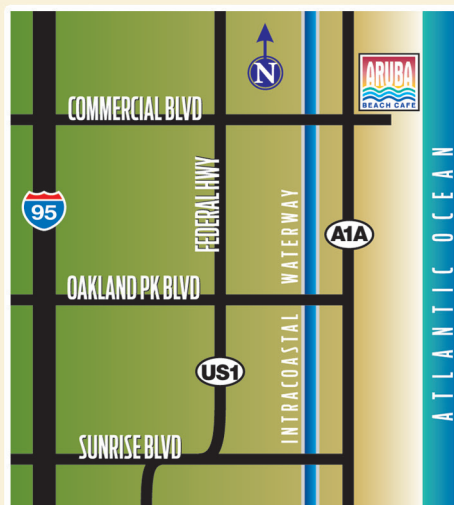
Festive Fridays HAPPY HOUR

At the bar only

Tropical Pig Roast • Live Music

Sunday Breakfast Buffet

9am to 11:30am



954.776.0001

OUR MENU

Open 7 days a week

11:00am — 1:00am

Sundays 9:00am to 1:00am

Live music 7 nights a week



One Commercial Blvd. and the Ocean
Lauderdale-By-The-Sea
(954)776-0001 • Fax (954) 772-3348
www.arubabeachcafe.com

One Happy Restaurant!™

SOUPS

Caribbean Conch Chowder	6.99
Tomato-based spicy broth, tender conch, vegetables and corn.	
Florida Seafood Soup	12.99
Shrimp, calamari, scallops, mussels, fish and fresh spinach in a tomato fennel broth – with mini baguette.	

HOT APPETIZERS

Baked Escargot	8.99
Tomato, garlic and Pernod, served with crusty French bread.	
Jamaican Jerk Wings	10.99
Marinated in jerk spices, oven roasted and finished on the charrill.	
Bamboo Chicken	9.99
Lightly spiced chicken breast, “speared & seared”, basted with Asian glaze.	
Scallop Rumaki	9.99
Scallops wrapped in applewood smoked bacon, with a spicy teriyaki sauce.	
Baked Blue Crab Dip	12.99
Cheese and crab fondue, served with tri-color chips.	
Maryland Crab Cakes	13.99
Twin crab cakes with tropical vegetables, roasted red pepper sauce.	
Caicos Conch Fritters	8.99
Served with cocktail sauce and tequila remoulade.	
P.E.I. Mussels	13.99
With white wine, garlic and herbs – cream or zesty marinara sauce. <i>Add on a bed of linguine — 4.99</i>	
1 LB. Manilla Littleneck Clams	13.99
With white wine, garlic and herbs – cream or zesty marinara sauce. <i>Add on a bed of linguine — 4.99</i>	
Pizza San Remo	12.99
White cheese pizza with mozzarella and goat cheese, fresh Roma tomatoes.	
Coconut Fried Shrimp	13.99
Hand battered, rolled in coconut, fried to a golden brown, served with yogurt lime dipping sauce.	

CHILLED SELECTIONS

Seared (Rare) Sesame Ahi Sashimi	13.99
With wakame, wasabi, pickled ginger.	
Peel & Eat Spiced Shrimp	13.99
Old Bay spiced shrimp in the shell.	
Nova Smoked Salmon	14.99
Hard boiled egg, red onions, sour cream and toast.	
Shrimp Cocktail	14.99
Served with cocktail sauce.	
Chilled Half Maine Lobster	Market
Oysters on the Half Shell	Market
Half Dozen / Dozen	
<i>There is a risk associated with consuming raw oysters if you have a chronic illness of the liver, stomach or blood. If you have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.</i>	

Our Famous Fresh Baked BIMINI BREAD With Aruba Glaze

Half Loaf 2.00 • Whole Loaf 4.00

Baked daily 'til we run out. Served room temperature with whipped honey butter.

SALADS

“Strawberry Fields”	11.99
Mixed field greens, fresh strawberries, asparagus, feta cheese, honey glazed pecans, light Balsamic dressing. <i>Add Grilled Chicken — 4.00</i>	
Aruba Grilled Chicken Salad	14.99
Mixed greens, shredded carrots & beets, olives, sprouts, tomatoes, cucumbers, croutons.	
The Chicago Chef	13.99
Ham, turkey, cheddar and Swiss cheeses, romaine, hard-boiled egg, tomato wedge – choice of dressing.	
Tomato Stack Caprese	11.99
Vine ripe tomatoes, fresh mozzarella, basil, Balsamic glaze.	
Goat Cheese	11.99
Goat cheese wedge, mixed field greens, honey glazed pecans, tomato, red onion, pimento, Balsamic vinaigrette.	
Athens Greek	10.99
Mixed greens, tomatoes, onions, peppers, olives, feta cheese – in a red wine vinaigrette. <i>Add Seared Rare Sesame Ahi Tuna — 6.00</i>	
Seafood Louie	14.99
Shrimp salad, baby field lobster, surimi krab, creamy dill ranch dressing.	
California Chicken Cobb	13.99
Shredded iceberg, chopped egg, tomato, bacon, avocado and crumbled bleu cheese.	
Classic Caesar	9.99
Crisp romaine, shredded pecorino, crunchy croutons. <i>Add Grilled Items: Salmon – 7.99 • Chicken – 6.99</i> <i>Mahi Mahi – Market • Shrimp Brochette – 8.99</i> <i>Seared Rare Sesame Ahi Tuna – Market</i>	

SANDWICHES *Served with fries unless noted*

Twin Cabo Fish Tacos	13.99
Grilled Cod, soft flour tortillas, tomatoes, cheddar jack cheese, cilantro, chipotle sauce and salsa.	
Fresh Mahi Mahi	Market
Grilled, blackened, fried or jerked.	
Traditional Turkey Club	12.99
Triple decker on wheat toast – served with cole slaw.	
Chesapeake Crab Cake Sandwich	15.99
With lettuce, tomato, sweet red onion, tartar sauce.	
Piled-High Roast Beef	14.99
Chilled, served on marbled rye with smoked Gouda, lettuce & tomato – served with cole slaw.	
Italian Combo	13.99
Cappicola, ham, salami, provolone, peppers, tomato, sweet onion, mixed greens, oil and vinegar, on Italian bread.	
Black Forest Ham and Brie	12.99
With romaine leaves, sweet onions, honey mustard on French bread.	
Lobster Salad Club	Market
Triple decker – spicy lobster salad, lettuce & tomato on honey wheat bread.	

BURGERS & STEAKS *Served with fries unless noted*

The Classic Burger	12.99
Angus burger with American, Swiss, cheddar or Jack.	
Bistro Bleu Burger	14.99
Angus burger, applewood smoked bacon, crumbled bleu cheese.	

Aruba Teriyaki Burger	13.99
Angus burger, grilled pineapple, Monterey Jack cheese.	
Athens Burger	13.99
Angus burger in a pita with feta cheese atop a Greek salad.	
Portobello Angus Burger	14.99
Angus burger, topped with grilled Portobello mushroom, fresh mozzarella, tomato and lettuce.	
N.Y. Strip Steak	29.99
14oz. Angus Strip – served with baked potato and fresh vegetables.	
Filet Mignon	31.99
10oz. USDA Choice, grilled to perfection – served with baked potato and fresh vegetables.	

Add a 6oz. Lobster Tail to your Steak — Market Price

ENTREES

Seafood Quesadilla	14.99
Flour tortilla stuffed with fish, shrimp, scallops, melted cheddar & jack cheese – with guacamole, sour cream and salsa.	
Chicken Quesadilla	13.99
Flour tortilla stuffed with grilled chicken, melted cheddar & jack cheese – with guacamole, sour cream and salsa.	
Chicken Pesto Pasta	15.99
Creamy Parmesan sauce, fresh basil pesto over penne.	
Sesame Crusted Salmon	23.99
Topped with teriyaki sauce – served with wakame, wasabi, pickled ginger, white rice and tropical vegetables.	
Hibachi Chicken Teriyaki	15.99
Teriyaki glazed sliced boneless breast served over white rice with vegetables and pineapple.	
Five Spice Shrimp Stir Fry	19.99
Shrimp, snow peas and Asian vegetables over steamed white rice.	
Seafood Fettuccine Alfredo	20.99
Scallops, shrimp and fresh catch of the day in a creamy Parmesan sauce over fettuccine.	
Key West Fried Shrimp	22.99
Crunchy fried shrimp, corn on the cob, fries and cole slaw.	
Shrimp Scampi	22.99
Sautéed shrimp, white wine, lemon, garlic butter and herbs, served on a bed of island rice with tropical vegetables.	
Blackened Seafood Trio	26.99
Skewered scallops and shrimp with the fresh catch of the day – sautéed with spicy Cajun seasoning, with rice, black beans and vegetables.	
Broiled Seafood Platter	Market
Catch of the day, Atlantic salmon, 1/2 stuffed Maine lobster, shrimp, scallops – served with tropical vegetables, baked potato or rice, black beans.	
Seafood Fra Diavlo	28.99
Half Maine lobster, shrimp, scallops, mussels and fresh fish in a spicy marinara sauce over linguine.	
Fresh Florida Mahi Mahi	Market
Broiled with garlic butter or blackened with roasted red pepper beurre blanc, tropical vegetables, rice and black beans.	
Chef's Daily Catch	Market
Ask your server about the Chef's Fresh Catch creation.	