

STARTERS

- STUFFED CRAB BACKS** \$14
two stuffed crab backs with seasoning, herbs served with a sweet chili sauce.
- CREPE LOBSTER ROLLS** \$18
classic lobster roll in a handmade baked crepe
- MINI BEEF WELLINGTONS** \$16
classic bite size beef wellington with a cabernet sauce
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ESCARGOTS

Classic

half dozen \$12 dozen \$18

Escargot a la Astra

*puff pastry, garlic cream sauce
9 pc \$16*

- FISH OR CONCH CEVICHE**  \$16
grouper -OR- diver caught French side conch, lemon juice, cilantro, red onions, bell peppers.
- CARIBBEAN CRAB CAKES** \$18
herb infused claw meat, lemon, ginger, panko crumbs, Dijon mustard, cilantro
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RAW OYSTERS

air flown imported raw (based on availability)

Mignonette, cocktail, lemon,

half dozen \$24 dozen \$45

Rockefeller

half dozen \$30 dozen \$55

- SALT & PEPPER CALAMARI** \$14
marinated squid rings & battered, sriracha aioli.
- ASIAN BEEF SKEWER**  \$14
garlic, sesame sauce, and grilled to tender and juicy perfection
- FRESH MUSSELS STEAMED**  \$18
fresh black Canadian mussels available in white wine or tomato sauce.
- COCONUT SHRIMP** \$14
shrimp with a fresh coconut crust, in a mango, sweet chili dip
- GRILLED OCTOPUS**  \$20
Spanish octopus, lemon confit, pickled shallots, smoked tomatoes, citrus salsa
- LOLLIPOP CHICKEN**  \$12
Asian infused BBQ sauce
- SMOKED SALMON**  \$16
smoked salmon, olive oil, capers, cucumbers, lemon.
- CHICKEN NEMS SPRING ROLLS**  \$14
ground chicken, rice paper wrapped spring rolls, lettuce, mint.
- MIX PLATTER** \$36
variety of our best seller crab cakes, coconut shrimp, chicken news, smoked salmon

SOUPS

CONCH CHOWDER 🌱🌾	\$14
<i>diver caught French side conch, celery, carrots, garlic, thyme, cream, garlic crostini.</i>	
FRENCH ONION SOUP	\$14
<i>classic French onion soup with garlic, onions, cheese, bread</i>	
LOBSTER BISQUE	\$16
<i>Saba caught lobster turned into a creamy and flavorful lobster bisque with a baked puff pastry.</i>	
SEAFOOD SOUP	\$18
<i>handmade seafood soup with fish, shrimp, clams, mussels, conch, served in a clay bowl</i>	

SALADS

LOBSTER SALAD 🌱🌾	\$28
<i>fresh lobster meat on a bed of mixed greens, onion, and balsamic / olive oil dressing</i>	
MOZZARELLA & TOMATO SALAD 🌱🌾	\$16
<i>fresh mozzarella cheese, organic tomatoes, basil oil</i>	
GREEK SALAD 🌱🌾	\$18
<i>cucumber, bell pepper, cherry tomato, feta cheese, red onion, kalamata olives</i>	
GOAT CHEESE SALAD 🌱🌾	\$19
<i>goat cheese, on a bed of mesclun, balsamic vinegar, walnuts, dried cranberries</i>	
THE ASTRA CAESAR SALAD	\$14
<i>crispy romaine hearts, homemade Caesar dressing, crostini, grated parmesan</i>	
TUNA TARTARE 🌱🌾	\$19
<i>tuna tartar on avocado puree</i>	
ROYAL RAINBOW 🌱🌾	\$19
<i>fresh vegetables & fruits in an ultimate superfood quinoa salad</i>	

THE VEGAN / VEGETARIAN

MUSHROOM RISOTTO 🌱🌾	\$26
<i>mushroom, garlic, shallots</i>	
ASIAN ZUCCHINI NOODLES 🌱🌾	\$26
<i>zucchini noodles in sesame oil, sesame seeds, shallots, garlic, cilantro, sweet chili</i>	
LINGUINE PISTACHO PESTO 🌱	\$26
<i>roasted pistachios, parmesan, garlic.</i>	
LENTIL BOLOGNESE 🌱	\$26
<i>onion, carrots, celery, garlic, oregano, tomato, black lentils with your choice of penne or linguine</i>	

ADD TO ANY DISH

Chicken \$6

Shrimp \$12

Tiger Prawn \$18

Lobster \$24

DINE IN APPLICABLE TO 15 % SERVICE CHARGE

Guilders Accepted at ANG 1.80 = \$1 USD

"FROM THE OCEAN MAIN COURSE"

FRESH LOBSTER LAVA GRILLED OR THERMADOR (G)(F)	MARKET PRICE
<i>garlic marinated, lava grilled, cognac infused butter sauce.</i>	<i>Sides not included</i>
FRESH WHOLE FISH (G)(F)	MARKET PRICE
<i>fried or grilled whole fresh snapper</i>	<i>Sides not included</i>
ASTRA'S FISH MEDLEY OF THE SEA (For 2 People) (G)(F)	\$68
<i>medley of Atlantic salmon, tuna, wahoo & swordfish</i>	
ASTRA'S SEAFOOD PLATTER (G)(F)	\$46
<i>chef's catch, shrimp, tiger prawns, sautéed mussels, clams</i>	
TIGER PRAWNS (G)(F)	\$38
<i>tiger prawns, garlic and lemon marinated, sautéed.</i>	

CHEF'S CATCH OF THE DAY (G)(F)

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 (G)(F)	\$34
<i>marinated tuna, soy, mirin, ginger, lemon zest served, with rice & salad.</i>	
PRAWN STUFFED GROUPER (G)(F)	\$34
<i>fresh tiger prawns stuffed into a grouper filet with herb cream sauce.</i>	
COCONUT SNAPPER (G)(F)	\$34
<i>freshly grated coconut in a coconut cream sauce with a snapper filet</i>	
POTATO CRUSTED MAHI MAHI	\$34
<i>potato crusted mahi mahi with a beurre blanc sauce</i>	
SEAFOOD RISOTTO (G)(F)	\$38
<i>shrimp, mussels, calamari, clams, white wine, saffron, cream, garlic</i>	
SEAFOOD LINGUINE	\$38
<i>shrimp, mussels, calamari, clams, choice of creme sauce or tomato sauce</i>	
SHRIMP LINGUINE	\$28
<i>shrimp choice of creme sauce or tomato sauce</i>	
GROUPER FISH & CHIPS	\$28
<i>beer battered & deep fried, served with our homemade fries and tartar sauce.</i>	
SHRIMP KEBAB	\$28
<i>marinated & grilled shrimp skewers,</i>	

*******ADD TO ANY DISH*******

SHRIMP \$14

TIGER PRAWNS \$18

LOBSTER \$24

"THE FARM MAIN COURSE"

RACK OF LAMB (GF)	\$48
<i>pistachio crusted New Zealand rack of lamb with a mint sauce.</i>	
BONE IN BEEF SHORT RIB (GF)	\$36
<i>slow braised beef ribs</i>	
SEARED DUCK BREAST (GF)	\$36
<i>hoisin marinated, pan seared duck breast.</i>	
STUFFED CHICKEN BREAST (GF)	\$28
<i>spinach, mushroom, garlic, shallots, topped with creamy mushroom sauce.</i>	

12 OZ GRASS FED ORGANIC NY STRIPLOIN (GF)	\$34
14 OZ GRASS FED ORGANIC ENTRECOTE / RIBEYE (GF)	\$38
8 OZ USDA BEEF FILET / TENDERLOIN (GF)	\$46
20 OZ GRASS FED ORGANIC T-BONE (GF)	\$48
BONE IN COTE DE BOEUF / PRIME RIB (GF)	\$58
GRASS FED ORGANIC BONE IN TOMAHAWK 50 oz (GF)	\$160

All steaks prepared with Mashed Potatoes and Salad

Sauces

Peppercorn, Bleu Cheese, Morel Mushroom

*******SURF & TURF TO ANY MAIN COURSE*******

*SHRIMP \$14
TIGER PRAWNS \$18
LOBSTER \$24*

SIDES

LOBSTER MAC & CHEESE (GF)	\$16	FRENCH FRIES (GF)	\$6
GARDEN SALAD (GF)	\$8	SAUTEED SPINACH (GF)	\$8
SEASONAL VEGETABLES (GF)	\$9	MASHED POTATO (GF)	\$6
PASTA – Tomato or Butter	\$9	RICE (GF)	\$6

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