

MENU

- **STEAMED SHRIMP (IN THE SHELL)**

Steamed in wine, garlic & herbs

\$23

- **SAUTEED SCAMPY**

Butter, garlic & herbs

\$23

- **HOERE HAP (MATRIMONIO)**

Combination Creole calamar & steamed shrimp

\$24

- **CAZUELA (SEA FOOD CHOWDER)**

Seafood galore minimum 15 ingredients, example: shrimps, scallops, clams, octopus, conch, 3 variety of fish (seasonal)

\$26

- **SURF + TURF**

Surfside: Fish or Calamari or Shrimp

Turf: Beef or Pork or Lamb

\$30

- **TENDERLOIN**

Argentinian Beef topped with the house gravy which is legendary. Mustard and brandy based.

\$23

- **CHURRASCO (PRIME STRIP LOIN)**

Argentinian Beef topped with the house gravy which is legendary. Mustard and brandy based.

\$26

- **LAMB CHOPS (NEW ZEALAND)**

Grilled, topped with wine & herbs au jus

\$26

- PASAPALO (LOCAL STYLE TENDERLOIN COOKED WELL DONE)

Diced, no knives required.

\$23

- BEEF BURGER

(See Burger King, McDonalds, Wendy's)

- DAILY SOUP (HOME MADE FISH SOUP)

Freshly made with heads of daily catches

\$7

- CREOLE CALAMAR

\$20

- FRESH FISH

(Catch of The Day)

\$23

- APPETIZERS

\$16

Escargots

Fried Calamari

Coconut Shrimp

Conch Fritters

- CREOLE CALAMAR

Blanched then sauteed in garden vegetables, can include nuts and beans. NOT

Spicy hot.

\$20

- FRESH FISH (CATCH OF THE DAY)

Supplied by a network of local fishermen created through the years, always

Arubian

\$23

- CHILD BITES

(Under 12 and Over 90 Id Required)

\$7

Mozzarella Sticks

Chicken Tenders

Pasta Alfredo

- ASK "WHAT DAILY SPECIAL CHARLIE IS HAVING TODAY?"

These dishes are inspired daily upon what's available fresh.

\$16

- VEGETARIAN DISHES & DESSERTS AVAILABLE

- DESSERTS

Made out of Iced Cream based, topped with homemade fruits preserves and jams, liqueurs are optional.

"No Transfats, never had them, Never will"

All dishes served with tossed salad, Home Fries or rice/bread, and our Honeymoon Sauce

Except: Daily Soup & Appetizers

15% Service Charged/ Tips Appreciated