



BIG FISH

SEAFOOD GRILL
HURRICANE BAR

PRIVATE PARTIES & LARGE GROUPS

Let Big Fish make your next gathering spectacular. We can cater to private parties and other events. We also offer the option of a fixed menu for groups of 18 persons or more. Call us early to enhance your experience!

GIFT CERTIFICATES

Share the Big Fish dining experience with a gift certificate, whether it's for a special occasion or to just put a smile on someone's face.

CIGARS LOUNGE OPENING SOON!

CHECK PLEASE!

Credit Cards: Visa, Mastercard, Discover, Maestro or Debit

No Travelers or personal cheques accepted

!!! NO AMERICAN EXPRESS !!!

Exchange Rate: US \$1 = Naf. 1.80, Euro to USD based on daily rate

OPENING HOURS

Tuesday to Sunday from 5:00pm (Closed on Mondays)

Kitchen is open from 5:30pm till 10:00 p.m.



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WHAT CHEF DISCOVERED IN THAILAND

\$49.95

Trips to the Far East always make good stories. Chef Leslie's Thai adventure was one of indulgence, flavors, and savors. We're lucky he came back to the kitchen! To relive his trip again and again, he created this dish! It's a combo of lobster, shrimp, and mahi mahi in a yellow coconut curry sauce infused with lemongrass and lime leaves. Sticky rice, together with pickled cucumber and onions, completes the dish. It's his Thailand trip on a plate.

OFF THE "FISH" BONE

We have selected the best fillets the ocean has to offer to please your appetite. Our fish is well-seasoned to suit their textures, flavors and specific culinary personalities.

Select:

26. Grouper	\$33.95	29. Chilean Sea Bass	\$45.95
27. Mahi-Mahi	\$33.95	30. Sea Scallops	\$38.95
28. Salmon	\$34.95	31. Shrimps	\$35.95

Served with your choice of lemongrass curry coconut, Mediterranean, creamy lobster sauce, garlic dill sauce or tarragon sauce.

NOT FISH GROUPINGS

32. Soy-Kissed Chicken Tataki	\$32.95	36. Cab-Sav Short Ribs	\$44.95
This is not your ordinary piece of chicken! In the incarnation, a succulent piece of chicken is washed in soy sauce to create umami. This tataki dish comes together with mushrooms and spinach to complete a trip to Japan in each bite.		Cabernet-Sauvignon marinated short ribs are braised for six hours for maximum flavor. The process results in meat that easily falls off the bone.	
33. Shank and Chops	\$45.95	37. Steak of the Orient	\$44.95
Succulent lamb shank literally comes off the bone thanks to seven hours of slow cooking. Grilled lamb chops add dimension to the plate. Both cuts of meat interact with herbs de provance flavored au jus and a demi-glace of prunes.		Strip steak served with the Big Fish nicheri tower of squid, wakame, and sushi rice. This is a sensory delight for the eyes with the blend of white, pink, and green and a pleaser for the palate.	
34. Striploin Cheese Deluxe	\$45.95	38. Mughal Rack of Lamb	\$44.95
Striploin is topped with flame-kissed blue and brie cheeses, served with spicy mustard and drizzled with maple.		Eat a dish that quite possibly graced the tables of the Mughal emperors of Royal India: Tandoori Rack of Lamb. This rack is baked tandoori style and served with pineapple-mango chutney and coriander pesto.	
35. Steak Diana	\$45.95	39. Surf and Turf and Earth	\$49.95
One of our must-haves is Steak-Diana, a tribute to the always stylish and unforgettable late Princess Diana of the United Kingdom. The steak is grilled to perfection and has in its entourage crumbled blue cheese, a touch of spicy mustard and sauteed with peppercorn sauce.		Grilled garlic butter lobster tail, shrimp and strip steak meet mushrooms for a tribute to the sea, the land and the wholesomeness of life. The three are tied together by luxuriously decadent Tarragon sauce.	

SMALL PLATES

- | | | | |
|--|---------|---|---------|
| <p>1. The Quattro
If Big Fish had a coat of arms, this dish would be at its core! Chef Leslie considers this appetizer the one that made it all come together. It's four coconut-encrusted jumbo tail-on shrimps, golden fried and presented with four dipping sauces lemongrass curry, peanut soy, Dijon honey mustard and wasabi dill mayo.</p> | \$17.95 | <p>5. Garlic Getaway
This is a garlic lover's dream without the vampire chasing after effect. Garlic is prepared various ways, using the settings on the thermometer. The garlic mash is blended with creamy coconut milk topped with three jumbo tail-on shrimps and livened up with pure pureed fresh basil.</p> | \$19.95 |
| <p>2. The Soft and Crispy
Chef Leslie grew up on Curaçao where funchi is a staple. Made from polenta, funchi is served in different ways at various meal times. Here, he offers you a taste of one of his favorites – fried funchi cake topped with pulled Jamaican jerk chicken. The dish is finished with side table freshly grated nutmeg.</p> | \$17.95 | <p>6. 'Sea' Fruits
Local Lobster, fish, calamari, and shrimps are tossed in freshly squeezed citrus juices and seasonings. This ceviche is served chilled in a Martini Glass to amplify all flavors and textures. The goal is for the sea fruits to each tell their story without pause.</p> | \$27.95 |
| <p>3. Spicy Crab Gâteau
This fresh lump crab cake is made with Big Fish's signature seasoning blend and drizzled with Dijon mustard and maple.</p> | \$18.95 | <p>7. Calamari Medici
Inspired by the great Medici Family's love of seafood and Mediterranean, this presentation of calamari emphasizes the taste and texture of the squid. The calamari are sliced into delicate pieces and served in a mouth-watering sauce of ripe tomatoes, sun-kissed olives and aromatic capers.</p> | \$19.95 |
| <p>4. Buttered Rings
This is a different road to your traditional calamari rings. Yes, these are the classic rings, but this seafood swims in a totally different pond. Get ready for calamari sauteed in a lemon and caper butter sauce with pepperoncini added for just the right amount of kick to get your Caribbean groove.</p> | | \$19.95 | |

MUST TRY

8. The Hurricane

When locals and long-time visitors hear the name "Hurricane Shrimp", it automatically conjures up this signature mouthwateringly spicy dish followed by the urge to eat it and use pieces of bread to mop up every last bit of sauce. The original recipe is only found at Big Fish. It may be called a hurricane, but it is all smooth sailing!

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|---------------------|---------|---------------------|---------|-------------------|---------|
| 8.1 Escargot | \$18.95 | 8.2 Calamari | \$18.95 | 8.3 Shrimp | \$18.95 |
|---------------------|---------|---------------------|---------|-------------------|---------|

SOUPS & SALADS

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|---|---------|---|---------|
| <p>9. The Soup Experience
When we say this is an experience, we are not using words lightly. Welcome pure carrot soup to your table and then play with the flavors by marrying it with warm turmeric and herb-infused coconut milk. The warm coconut milk is served in a French press.</p> | \$17.95 | <p>13. Hail Caesar
Even with a knife in his back, Caesar the Great would have paused to indulge in this offering of his namesake salad. This half of a crispy romaine lettuce is topped with anchovies and creamy dressing, with a hint of maple and shaved parmesan cheese.</p> | \$24.95 |
| <p>10. Lobster Dream
This lobster bisque is every lobster lover's dream. This soup has hearty chunks of fresh lobster and shrimp. Together, they create a creamy and hearty soup that is like Caribbean bliss in your mouth.</p> | \$27.95 | <p>Add Chicken \$12 extra • Add Shrimp \$15 extra</p> | |
| <p>11. Mighty Greens
This medley of baby green leaves packs a punch. They are tossed with olives, cool cucumber, sweet cherry tomatoes, crunchy radishes, golden raisins, pickled bell peppers and walnuts.</p> | \$22.95 | <p>14. Goat Cheese Brulee
This dish is inspired by a frequent diner. She shared that when she boards a plane to St. Maarten all of her thoughts center on enjoying a good "brulee". This was the spark of inspiration for this savory and creamy goat cheese brulee served Mighty Greens: a medley of baby green leaves with tossed with cool cucumber, pickled bell peppers, sweet cherry tomatoes, and crunchy radish.</p> | \$24.95 |
| <p>12. Beet and Pear Up
Fresh pears, beets, and roasted walnuts share the plate with an assortment of locally sourced crisp microgreens and pickled bell peppers. Blue cheese and honey add even more complexity to this tasty offering.</p> | \$22.95 | | |



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THE LITTLE ONES

(for 12 years and under)

\$19.95

40. I am not hungry

Juicy breaded chicken tenders and a stack of French fries

41. I want to go to the beach

Al dente fettucine pasta tossed with delicious tomato or cream butter sauce

42. I don't care

Golden fried breaded fish fillet with a helping of French fries

** All kid's menu items come with a hearty scoop of vanilla ice cream **

DESSERTS

43. Coco Cloud

\$17.95

Earth is the only planet with chocolate, (as far as we know) so why not indulge in heavenly decadence for dessert? The chocolate lava cake ensures all emphasis is on the complex flavor of cocoa bean in an aerie confection. The only thing missing is your sigh after each bite.

44. "Burnt Cream" Cheesecake

\$17.95

This exciting twist on Crème brulee (burnt cream) Comes in the form of a soft, melt-on-your tongue cheesecake. The crispness of the crème brulee topping and the pliability of the cake is a marriage made in the hallowed halls of dessert heaven.

45. Classic Trinity Cream

\$15.95

This is as classic as Crème Brulee can get. Vanilla-flavored custard is encased in an amber sugar crust. Smashing the sugar amber to spoon up the cream is a delight in itself. Who says you shouldn't play with your dessert?

46. Chef's Choice

\$34.95

Surprise yourself by indulging in an assortment of desserts selected daily by our Chef. The selection brings together the seasonal ingredients and surprising pairing to flirt and entice the palate. This option is served with your choice of coffee or tea.

47. Also, ask your waiter about our assortment of **Ice cream and Sorbet** **\$7.95**

"FOR THE HONEYMOONERS"

Lovers Lane Coupe

\$32.95





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ASIA

15. East and West

\$39.95

The Caribbean is a blend of people from all over the world, be it from history or today's easy world travels. This dish presents Big Fish's always star ingredients—seafood, with a twist of the eastern part of the world. "East and West" is a presentation of coconut shrimp, grilled salmon, lightly seared fresh ahi tuna and jerk calamari paired with a sweet soy curry sauce.

16. Black Pepper Tuna

\$37.95

Lightly seared delicious tuna, touched with black pepper, sesame and nori is served with fragrant lemongrass mayo and eel sauce.

SCHOOL OF RED SNAPPER

The red snapper is a quintessential Caribbean fish. It is often eaten with the head still intact and every part savored from the flesh to the bones. When someone from the Caribbean says: "I feel like eating a good fish" they are referring to a snapper cooked in any variety of ways. Chef Leslie celebrates this versatile fish as a fillet while paying homage to his very deeply rooted Caribbean connection. Enjoy this must-have island staple in one of several ways:

17a. Creative Creole

\$39.95

This is a popular way of eating red snapper. The fish is paired with a Creole sauce made from fresh tomatoes, onion, and other seasonings. The Big Fish twist is the sauce is flambéed Pernod, the oldest anise liquor made in France. This combo brings a French Caribbean touch to your plate.

17b. Bombay Begum

\$39.95

Curry is a staple in Caribbean cooking and comes in many incarnations based on where it's prepared. Here at Big Fish, the red snapper is topped with sautéed spinach and a fragrant curry sauce. The presentation brings the seafaring traditions of the Caribbean and the infusion of an eastern flavor that make this archipelago unique.

17c. Golden Spice

\$39.95

The "golden spice" turmeric is widely used in the ancient practice of Ayurveda. It is thought to strengthen the body and increase overall energy. It's added to a variety of dishes and pairs well with fish. Chef Leslie invites you to test this ancient thought with crab meat-covered red snapper topped with a turmeric coconut sauce.

SEAFOOD EXPERIENCE

18. The Schooled Grouper

\$35.95

This oven-baked jacketed fresh grouper is topped with sautéed spinach and dripping with delicious Moët champagne blushed tarragon sauce.

19. High Tide

\$35.95

This is the dish your nutritionist would prescribe to boost your daily intake of magnesium. Enjoy oven-baked codfish drizzled with coconut curry sauce and complimented by the power duo of spinach and hemp.

20. Classic Cadillac

\$39.95

This is a Big Fish signature dish. It's oven-baked Mahi-Mahi layered with real crabmeat and dressed in lobster sauce.

21. Scallop and Shrimp March

\$35.95

Flambéed Caribbean seasoned sea scallops and shrimps march across your plate for a dish that is truly a tribute to the sea.

22. Pretty in Pink Pasta

\$35.95

Al dente fettucine is tossed with a medley of white wine flambéed sea scallops, fresh fish, shrimps & calamari in a creamy pink tomato sauce.

23. Have It All

\$49.95

This is the perfect dish for the adventurer or the indecisive! It is an ocean of seafood—lobster tail, sea scallops shrimps, calamari, and cubes of fresh fish with poured-over sauce of garlic, cumin, and coconut milk and stewed tomatoes. Served with mashed potatoes and a medley of steamed vegetables.

24. The "F" Word

\$35.95

Did someone say the "F" Word? O yes, we do have the F...Fish...and chips! This is not the fish and chips of popular lore. Here, white fish is king and comes adorned in a Thai-style batter and seated on a throne of smashed green peas. Forming part of the court are tangy and island sauces.

25. The Big Fish Royal

\$44.95

This seafood offering is fit for King Willem-Alexander and Queen Maxima of the Netherlands. The regal dish brings together a tender cod fillet with bold lobster meat and jumbo shrimps, all draped royal tarragon Sauce.



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