

WATER'S EDGE 12°N RESTAURANT & BAR

DINNER SERVED DAILY FROM 4:00 PM TO 11:00 PM

APPETIZERS

SEARED AHI TUNA

*wasabi mayonaise and soy ginger sauce,
marinated cucumbers and pickled ginger.
served rare.* 12.00

JUMBO SHRIMP COCKTAIL

*five fresh jumbo shrimp, "Aruban boiled"
in pickling spices and chilled, served with
our spicy cocktail sauce with horseradish
for dipping.* 15.00

BEEF CARPACCIO OF FILET MIGNON

*seasoned tenderloin seared rare, served with
horseradish cream sauce, spring greens tossed
in a light lemon vinaigrette, shaved parmesan,
fried capers and parmesan toast points.* 13.00

ESCARGOT

*tender escargot baked in a garlic lemon
butter and topped with parmesan bread
crumbs.* 12.00

CRISPY CALAMARI

*fresh calamari dipped in our seasoned flour,
flash fried golden and served with a sweet
chili dipping sauce.* 11.00

COCONUT SHRIMP

*plump shrimp coated with a coconut batter,
flash fried, and served with a warm apricot
dipping sauce.* 13.00

SOUPS & SALADS

CLASSIC FRENCH ONION SOUP

*caramelized onions, cooked slow in a broth,
parmesan croutons and melted cheese,
baked in a traditional onion soup
crock.* 7.00

LOBSTER BISQUE

*a new england style bisque made from a true
lobster stock, rich and creamy with a hint of
sherry and spice.* 9.00

HOUSE SALAD

*mixed greens, topped with smokey bacon,
monterey jack and cheddar cheeses, garlic
croutons, diced tomatoes, served with a
choice of dressings.* 7.00

CAESAR SALAD

*fresh romaine lettuce tossed in our caesar
dressing, topped with garlic croutons and
fresh shaved parmesan cheese. anchovies
available upon request.* 7.00

ROASTED SEASONAL VEGETABLE SALAD

*vegetables lightly seasoned, oven roasted
served warm on a bed of mixed greens,
tossed in our balsamic vinaigrette
dressing.* 9.00

SIDE DISHES

EACH 4.00

ASPARAGUS

GREEN BEANS

SEASONAL VEGETABLES

SWEET POTATO FRIES

RED BEANS AND RICE

BAKED POTATO

PARMESAN STEAK FRIES

MASHED POTATOES

SEAFOOD & PASTA

SPICY CARIBBEAN SEAFOOD PASTA

shrimp and scallops sauteed in a spicy red sauce and served over linguini. 25.00

ROASTED VEGETABLE PASTA

seasonal vegetables, oven roasted, tossed in a light butter sauce with linguini pasta and topped with freshly shaved parmesan cheese. 15.00

SHRIMP SCAMPI

garlic lemon, white wine, and parmesan cheese over a bed of linguini pasta. 24.00

MAHI - MAHI

fresh local mahi-mahi seasoned and grilled, topped with fresh herb butter and served with seasoned vegetables. 25.00

AHI TUNA

sesame seed crusted, seared rare, wasabi mashed potatoes, soy ginger sauce and balsamic glaze, topped with an asian salad tossed with honey lime vinaigrette. 27.00

GROUPEL

filet of grouper, lightly seasoned, pan seared and topped with fresh mango salsa, steamed asparagus. 24.00

ISLAND CHICKEN

two chicken breasts, grilled then basted with fresh apricot sauce and served over cous cous with seasoned vegetables and pineapple salsa. 24.00

STEAKS

all of our steaks are seasoned with a blend of kosher salt and freshly cracked black pepper. available without seasoning. all steaks are served with a choice of a side item.

NY STRIP SIRLOIN

12 ounce center cut strip sirloin, seasoned and grilled. 31.00

FILET MIGNON

8 ounce filet seasoned and grilled. 30.00

RIBEYE

12 ounce ribeye seasoned and grilled. 34.00

ISLAND STEAK

12 ounce ribeye marinated in pineapple, soy, ginger, and garlic and then grilled. 35.00

STEAK TOPPINGS: *available for \$3.00 each and can be added to any steak entree.*

BACON BLEU CHEESE BUTTER

sweet cream butter with apple wood smoked bacon and bleu cheese crumbles.

PEPPERCORN DEMI GLACE

classic french sauce, made with garlic, shallots, fresh thyme, with a hint of brandy and cream in a rich demi-glace reduction and cracked peppercorns.

*All prices are in US dollars
15% service charge - plus 1.5 BBO will be added to your check*



WATER'S EDGE 12°N

RESTAURANT & BAR

Glass Bottle

CHAMPAGNES & SPARKLING

Nicolas Feuillatte, France 99
Sparkling clarity, pale gold in colour, lively and fresh. Gently and light.

Available in Brut and Demi-Sec.

Mumm Brut, Argentina 27

This small bottle serves 2 glasses! 9

Dry flavored with hints of perfumed white flowers and soft fruit.

WINES BY THE GLASS

Sauvignon Blanc, Colon, Argentina 6 26

A delicious wine, with hints of ripe apple, some subtle herbal notes, and a dry clean finish. WS87

Pinot Grigio, MezzaCorona, Italy 8 38

This classic wine serves floral and fruity aromas on a soft acidic backbone, medium long finish. WS87

Chardonnay, Graffigna, Argentina 6 33

Unctuous, flavors of hazelnuts and toast with a perfect balance.

White Zinfandel, Western Cellars, USA 6 25

Fresh aromas and flavors of summer berries, citrus, and honeydew melon. Truly refreshing and versatile!

Pinot Noir, Undurraga, Chile 6 30

Light and easy, with basic cherry fruit and an airy finish.

Merlot, Columbia Crest, USA 8 38

This Grand Estates Merlot features intense ripe fruit aromas, while on the palate it has a velvety texture and good body.

Cabernet Sauvignon, Colon, Argentina 6 29

Dark chocolate and espresso notes ride a little roughshod over the berry fruit. Beautiful and full bodied Cabernet Sauvignon.

WHITE WINES

Grillo, Feudo Arancio, Sicily 31

A superb wine with crisp citrus flavors and ripe character balanced by a hint of oak.

Sauvignon Blanc, Ferngreen, New Zealand 47

Intense and fruity flavors recalling tropical and grassy aromas.

Sancerre, Michel Redde, France 56

Intense and fruity flavors recalling tropical and grassy aromas. WS91

Pinot Grigio, VOGA, Italy 46

Full and rich, with fresh ripe apple and pear aromas and delicious juicy flavors.

Glass Bottle

Chablis. Louis Jadot, France 56

Very fresh and elegant on the nose, with typical aromas of gun-flint.

Chardonnay, MezzaCorona, Italy 33

Fine, distinctive, dry flavor, harmonic, lightly aromatic.

Chardonnay, St Francis, Napa Valley 56

This Chardonnay offers fruit-forward apple aromas with hints of spice and honey. WS86

Riesling, Chateau Ste Michelle, USA 40

Semi sweet lime and peach character with subtle mineral notes. WS93

RED WINES

Malbec, Graffigna, Argentina 33

This Malbec shows subtle red berry aromas and fine tannins on the finish.

Carmenère, Santa Carolina, Chile 31

A beautiful red color, red currant fruit flavors, with a soft toasty finish.

Merlot, Cellar 8, California 37

This Merlot has rich aromas of ripe red berry fruit and Bing cherry, along with notes of dried herbs. Flavors of red cherries, cola, cloves and spice dominate the palate, with just a hint of toasty oak thrown in.

Merlot, Red Diamond, Washington State 40

A soft and elegant, medium bodied Merlot with delicious red berry flavors that are supported by darker, earthier tones.

Shiraz, Columbia Crest, Washington State 34

Medium bodied wine, with flavors of sweet mulberry fruit. Fine Tannins support the long finish.

Rioja, Bordon Gran Reserva, Spain 47

This firm red offers modest cherry, tobacco, smoke and cedar flavors. A bit reticent, yet it's balanced and still fresh. WS85

Pinot Nero, MezzaCorona, Italy 31

Red wine with a unique fruity character with hints of red berries and cranberry. It has a deep red color with a soft and delicate structure.

Cabernet Sauvignon, Red Diamond, Washington State 62

This excellent wine reflects lush fruit characters and natural balance.

All prices in US dollars

15% service charge - plus 1.5% BBO will be added to your check