



LUNCH MENU

CHICKEN & LOBSTER

Appetizers

ARUBAN FISH SOUP

Made from local catch
and seasonal vegetables

Entrees

FISHCAKE SALAD

Our delicious Chef's salad served with
home-made Aruban fishcake

PULLED CHICKEN CIABATTA

Ciabatta topped with crispy lettuce,
pulled chicken and home-made BBQ sauce

TWO-COURSE
LUNCH

\$15

We hope you've
enjoyed your dining
experience with us.
Please let us know
your feedback with
a review on





DINNER MENU

CHICKEN & LOBSTER

Appetizers

ARUBAN FISH SOUP

Made from local catch and seasonal vegetables

THE C&L SALAD

A BLT salad with crispy bacon bits and parmesan cheese

Entrees

CREOLE FISH

Parrot fish served with grandma's creole sauce and Caribbean rice

FREE RANGE CHICKEN

1/2 rotisserie grilled chicken served with home-made BBQ sauce and mashed potato

TRUFFLE LINGUINE

Linguine pasta with truffle, Parmesan cheese and cream. *Add lobster tail - \$26

THREE-COURSE
DINNER

\$30

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Desserts

BREAD PUDDING

Home-made bread pudding served with Ponche Crema ice cream

CARIBBEAN FLAN

Served with coconut ice cream

