



WATER'S EDGE 12°N

RESTAURANT & BAR

BAR MENU

APPETIZERS

JUMBO SHRIMP COCKTAIL

five fresh jumbo shrimp, "Aruban bailed" 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

CHIPS AND DIPS

fresh fried crispy tortilla chips with quacamole and pico de gallo 8.00

WINGS

a pound of crispy chicken wings, tossed in medium or hot buffalo sauce, served with bleu cheese dipping sauce. 10.00

BUFFALO SHRIMP

jumbo shrimp lightly breaded, flash fried and tossed in medium or hot buffalo sauce, served with bleu cheese dipping sauce. 11.00

QUESADILLAS

choice of chicken 10.00
shrimp 12.00
or beef sirloin 12.00
in a blend of monterey jack and cheddar cheeses, pico de gallo, guacamole and sour cream.

BURGERS & SANWICHES

served with seasoned fries, cole slaw or sweet potatoe fries

MUSHROOM & CARMELIZED ONION BURGER

fresh angus beef topped with gruyere cheese, a mound of mushroom and onions, served lettuce, tomato and onion. 10.00

BACON AND CHEDDAR BURGER

fresh angus beef topped with aged cheddar cheese, smoked bacon, lettuce, tomato and onion. 10.00

CLASSIC BURGER

fresh angus beef grilled to perfection and served with lettuce, tomato and onion. 9.00

AMERICAN BURGER

our classic burger topped with melted american cheese, served with lettuce, tomato and onion. 9.00

JUMBO HOT DOG

quarter pound all beef hot dog, perfectly grilled, served on a fresh toasted roll and topped with your choice of cheddar cheese, onions or sauerkraut. 7.00

GRILLED CHICKEN SANDWICH

marinated chicken breast, tarragon mayonnaise, gruyere cheese, avocado slices, and lettuce on toasted bun. 9.00

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

LUNCH SERVED DAILY FROM 11:00 AM TO 4:00 PM

APPETIZERS

JUMBO SHRIMP COCKTAIL

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

15.00

CRISPY CALAMARI

fresh calamari dipped in our seasoned flour, flash fried golden, served with soy ginger and sweet chili dipping sauce.

11.00

SPICY CHICKEN WINGS

a pound of crispy chicken wings, tossed in medium or hot buffalo sauce and served with bleu cheese dipping sauce.

9.00

CHICKEN TENDERS

strips of fresh breast of chicken dipped in our seasoned flour and flash fried golden, served with fries and honey mustard dipping sauce.

7.00

FISH & CHIPS

fresh local fish lightly battered and flash fried crispy and tender, served with seasoned fries, tartar dipping sauce and malt vinegar.

8.00

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

HOUSE SALAD

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

7.00

CAESAR SALAD

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

7.00

COBB SALAD

mixed greens, bacon, avocado, chicken, tomato, egg, bleu cheese, chives and lemon dijon vinaigrette.

12.00

GRILLED SEASONAL VEGETABLE SALAD

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

9.00

ASIAN GRILLED CHICKEN SALAD

thinly sliced grilled chicken, salad greens, red peppers, fresh corn, cucumbers, diced tomatoes, and crispy won ton strips tossed in a honey lime dressing, topped with spicy peanut sauce.

12.00

YES, YOU CAN add grilled chicken, shrimp or grouper to any salad for a small additional price.

All prices are in US dollars



WATER'S EDGE 12°N

RESTAURANT & BAR

Glass Bottle

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.

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. WS05

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



WATER'S EDGE 12°N

RESTAURANT & BAR

BREAKFAST SERVED DAILY FROM 8:00 AM TO 11:00 AM

THE BELGIUM & FRUIT

our "soon to be famous" belgium waffle toasted golden brown and topped with your choice of berries, bananas, cinnamon apples, syrup and whipped cream.

8.00

CREPES & FRUIT

freshly made crepe filled with your choice of fresh fruit: berries, bananas, cinnamon apples, syrup and whipped cream.

7.00

CREPES

simply plain and delicious with maple syrup and powdered sugar.

5.00

FRUITS & CEREALS

GRAPEFRUIT

3.00

MELON

4.00

WATERMELON

4.00

FRUIT PLATTER

with cottage cheese

8.50

FRUIT PLATTER

with yogurt

8.50

STEWED PRUNES

2.00

CHOICE OF COLD CEREAL

2.00

PLAIN OATMEAL

3.50

OATMEAL

with choice of blueberries, cinnamon apple or banana.

3.50

JUICES

3.00

APPLE JUICE

PINEAPPLE JUICE

TOMATO JUICE

FRESH ORANGE JUICE

GRAPEFRUIT JUICE

CRANBERRY JUICE



WATER'S EDGE 12°N

RESTAURANT & BAR

LUNCH SERVED DAILY FROM 11:00 AM TO 4:00 PM

BURGERS, SANDWICHES AND WRAPS

all served with seasoned fries, cole slaw or sweet potato fries.

MUSHROOM & CARAMELIZED ONION BURGER

fresh angus beef with gruyere cheese, a mound of mushrooms and caramelized onions, served with lettuce, tomato and onion. 10.00

BACON AND CHEDDAR BURGER

fresh angus beef with aged cheddar cheese and smoked bacon, served with lettuce tomato and onion. 10.00

CLASSIC BURGER

fresh angus beef grilled to perfection and served with lettuce, tomato and onion. 9.00

AMERICAN BURGER

our classic burger topped with melted american cheese. served with lettuce, tomato and onion. 9.00

CLASSIC TUNA SALAD SANDWICH

homemade classic tuna salad with mayonnaise, onion and tomato, served on fresh white, wheat or multi grain bread. 9.00

CHICKEN SALAD SANDWICH

in-house, made with fresh cooked chicken, mayonnaise, onion, celery, and served on fresh white, wheat or multi grain bread with a slice of pineapple. 9.00

ROASTED TURKEY SANDWICH

our slow roasted turkey breast, sliced, layered with swiss cheese, lettuce and tomato on fresh white, wheat or multi grain bread with cranberry mayonnaise. 9.00

GRILLED CHICKEN SANDWICH

marinated chicken breast, tarragon mayonnaise, gruyere cheese, avacado slices, and lettuce on toasted bun. 9.00

FISH SANDWICH

local fresh fish, grilled or fried, seasoned and served on a toasted bun with lettuce, tomato and tartar sauce 9.00

JUMBO HOT DOG

a quarter pound all beef hot dog, perfectly grilled, served on a fresh toasted roll and topped with your choice of cheddar cheese, onions or sauerkraut. 7.00

TURKEY WRAP

slow roasted turkey, thinly sliced, layered with lettuce, tomato, swiss cheese, wrapped in a flour tortilla. with cranberry mayonnaise 9.00

CHICKEN CAESAR WRAP

our caesar salad blended with fresh grilled chicken breast sliced thin, parmesan cheese, wrapped in a flour tortilla. 9.00

ROASTED VEGETABLE WRAP

fresh seasonal vegetables, oven roasted daily, blended with lettuce, balsamic vinaigrette, parmesan cheese and wrapped in a flour tortilla. 9.00

QUESADILLAS

choice of grilled chicken 10.00
shrimp 12.00
or beef sirloin 12.00
in a blend of monterey jack and cheddar cheese, pica de gallo, guacamole and sour cream.



WATER'S EDGE 12°N

RESTAURANT & BAR

*BREAKFAST SERVED DAILY
FROM 8:00 AM TO 11:00 AM*

EGGS & OMELETS

our eggs are prepared to your desire and served with your choice of toast unless indicated

THE AMERICAN

2 eggs, prepared any style with your choice of bacon, sausage, or ham, served with dutch potatoes, toast or english muffin. 8.00

THE ARUBAN

3 eggs scrambled and topped with spicy creole tomato sauce, onion and bacon. served with pastechi and Johnny cake. 8.00

SMOKED SALMON BAGEL

toasted bagel with smoked salmon, cream cheese, sliced tomato, shaved onions and capers. 11.00

CREOLE OMELET

a spicy creole tomato sauce, onions and bacon sauteed with 3 fluffy eggs and filled with cheddar cheese. 8.00

WESTERN OMELET

3 fluffy eggs filled with red and green peppers, onions, ham sauteed and topped with monteray jack cheese. 8.00

THREE CHEESE OMELET

cheddar, monteray jack and gouda cheeses blended in 3 fluffy eggs.

OMELET TRIO

choose any three of our fresh ingredients, sauteed together and filled in 3 fluffy eggs. 8.00

PANCAKES & FRENCH TOAST

our pancakes and french toast are served with maple syrup and fresh whipped cream

PANCAKES OR FRENCH TOAST

three buttermilk pancakes or three french toast filled with your choice of seasonal fruit berries, bananas, cinnamon apples. 7.00

THE STACK

plain buttermilk pancakes or french toast slices stacked high with a dollop of butter. 6.00

WAFFLES & CREPES

our belgium waffles and homemade crepes are served with butter and syrup

THE BELGIUM

a plain belgium waffle toasted golden brown with our in-house batter and served with butter and syrup. 7.00

CREPES MONTICRISTO

our homemade crepe layered with in-house roasted turkey, cured ham, cheddar and monteray jack cheese, served with raspberry jam. 7.00

CREPES

simply plain and delicious with maple syrup and powdered sugar. 5.00

THE BELGIUM & FRUIT

our "soon to be famous" belgium waffle toasted golden brown and topped with your choice of berries, bananas, cinnamon apples, syrup and whipped cream. 7.00

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

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

GROUPER

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.

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