

DINNER

APPETIZERS

Goat Cheese & Prosciutto 17.50

Pan seared served over mixed local organic lettuce and raspberry vinaigrette

Sesame Crusted Tuna Tataki 19.00

Sushi grade tuna, wasabi, green pea puree, wakame, cucumber, salad and teriyaki glaze

Beef Carpaccio 18.50

Thinly sliced Angus beef, truffle mayonnaise, garlic crouton, arugula and Parmesan cheese

Eggplant Carpaccio 18.50

Luke warm thinly sliced eggplant, tossed gooseberry, cherry tomato, balsamic drizzle and basil pesto

Garlic Escargots 1/2 dozen 14.50

Sizzling hot, cooked in garlic herb butter

Fried Calamari 16.50

Tubes only, with marinara dipping sauce

Spicy Shrimp 17.50

Tossed in a spicy cream sauce, with asparagus

Baltimore Style Crab Cake 18.00

Served with roasted pepper aioli

Porcini & Truffle Ravioli 17.50

With creamy truffle sauce, Parmesan cheese and arugula

SOUPS

Creamy Tomato Soup 10.00

Grandma's recipe

Caribbean Seafood Soup 14.00

A must try

SALADS

Caesar Salad 13.00

Romaine lettuce, homemade croutons, Caesar dressing and Parmesan cheese

Add: Chicken 4.00 | Shrimp 6.00 | Beef 6.00

Caprese Salad 15.00

Sliced tomato, fresh mozzarella, arugula, pesto, fresh basil, olive oil and aged balsamic glaze

Matthew's Salad 17.50

With grilled chicken breast, Golden delicious green apple, walnuts, mixed organic local lettuce and a light curry dressing

Matthew's

BEACHSIDE RESTAURANT · ARUBA

All prices are in US Dollars | A 15% Service charge will be added to your bill.

www.matthews-aruba.com

DINNER

MAIN COURSES

Tuscan Gnocchi 27.00

Italian Potato dumplings served with creamy roasted bell pepper sauce, sun-dried tomato, basil and arugula

Fire Cracker 25.00

Roasted cauliflower in spicy cajun tomato sauce, balsamic glaze and arugula

Pan Seared Grouper 32.00

Served with rice, seasonal vegetables and shrimp sauce

Blackened Corvina 36.00

Mashed sweet potato bacon hash, sauteed seasonal vegetables, tomato-pineapple sauce

Sesame Crusted Tuna Steak 38.00

Seared and served with warm soba noodles, ginger, Asian vegetables and Chinese sauce

Piña Colada Shrimp 39.00

Prepared with pineapple and Caribbean rum in a creamy coconut sauce, served with rice and seasonal vegetables

Grilled Octopus 40.00

Served with roasted baby potatoes tossed with Spanish chorizo chunks, pickled onions and a tangy paprika cream

Asian Seabass 39.00

Pan seared, served with pumpkin mushroom risotto and seasonal vegetables

Beef Tips 36.00

Beef tenderloin tips, fettucine and creamy truffle sauce

8oz. Filet Mignon 51.00

Angus Certified and served with mashed potato, seasonal vegetables and red wine sauce

Add: 4 Garlic shrimp 12.00

Chicken Cordon Bleu 31.00

Breaded chicken breast, stuffed with ham and Gouda cheese, served with mashed potato, seasonal vegetables and a mushroom sauce

10oz. Picanha 49.00

Sirloin cap, potato-spinach puree, arugula, crispy onion toss, old fashioned stone ground mustard

12oz. Rib Eye 53.00

Grilled grass-fed beef, roasted baby potatoes, caramelized onions and cowboy butter

Beef & Mushroom Risotto 38.00

Topped with blue cheese crumbles and dates - A Fusion Experience!

Sammy's Chicken Parmigiana 31.00

All time favorite breaded chicken breast, covered in tomato sauce. Topped with mozzarella cheese, served over pasta

Lasagna Bolognese 26.00

USDA Ground beef, mozzarella cheese, fresh tomato sauce

SIDE ORDERS

Sautéed Spinach 5.00

Mashed Potato 5.00

Roasted Baby Potatoes 5.00

White Rice 5.00

French Fries 5.00

Vegetables 5.00

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