

# Wacky Wahoo's

## Soups and Starters

- Cuban Black Bean Soup**.....\$4.50  
*A hearty soup for hungry fishermen, with roast pork and sour cream.*
- Aruban Fish Soup**.....\$4.50  
*Made from a traditional recipe, like your Arubiano mama put on the table.*
- Cream of the Ocean Soup**.....\$6.50  
*A rich, elegant creamed seafood soup flavored with saffron and fennel.*

## Appetizers and Salads

- Wacky Wahoo's Aruban Ceviche**.....\$7.50  
*An assortment of marinated local fish and seafood flavored with balsamic vinegar and cilantro. Hot and refreshing.*
- Crispy Tiger Shrimp**.....\$8.50  
*Tenderly battered butterflied shrimp, flash fried and served on hearts of Romaine lettuce with mango salsa.*
- Grilled Crab and Corn Quesadillas with Tarragon**.....\$8.50  
*'nuf said.*
- Seasonal house salad with your choice of dressing**.....\$5.50  
*Fresh garlic mustard, balsamic vinegar and olive oil or homemade ranch.*
- Top your salad with:**

- Smoked oysters*.....\$10.50
- Shaved goat cheese and Mandarin oranges*.....\$10.50
- Sauteed garlic shrimp*.....\$12.50

## Pastas

- Enriquo's Famous Fettuccini Alfredo**.....\$10.50  
*One bite and you'll know why!*
- Top it with roast chicken fillet*.....\$14.50
- or a generous helping of crispy shrimp*.....\$17.50



### Specialties of the House

<b>Marinated seafood skewers</b> .....	\$17.50
<i>Served over pasta primavera with red devil sauce, oh yeah!</i>	
<b>Fishy Bob's Favorite Shrimp Casserole</b> .....	\$18.00
<i>Seasoned with Aruban hot peppers and served on basil fettuccine.</i>	
<b>Caribbean Conch and Shrimp Stew</b> .....	\$23.00
<i>Also called "Island Viagra", served in spicy hot Creole sauce with funchi.</i>	
<b>Wacky Wahoo's Mixed Seafood Platter</b> .....	\$23.00
<i>Includes garlic shrimp, fresh catch, sauteed squid and broiled mussels with Island Rice and fresh vegetables.</i>	

### Seafood

#### **Wacky Wahoo's Catch of the Day**

*We catch it in the morning, cook it just the way you want it:*

<b>Pan fried, Aruban style</b> .....	\$16.00
<b>Baked with wine, garlic and herbs "en papillotte"</b> .....	\$18.00
<b>Grilled with sauteed tomatoes, olives and lime</b> .....	\$16.00

### Meats

<b>Caribbean-spiced Roasted Chicken</b> .....	\$14.50
<i>Half a chicken, de-boned and very juicy, with a Cajun touch.</i>	
<b>Aruban Jerk Grill</b> .....	\$17.50
<i>Spicy beef tenderloin kebabs.</i>	
<b>B-BQued Pork Loin</b> .....	\$17.00
<i>Gratineed with Dutch cheese and mushrooms, served with fried plantain.</i>	
<b>Argentinean 10-Ounce Tenderloin</b> .....	\$18.50
<i>Fork-tender beef under a peppercorn crust served with braised vegetables.</i>	
<b>Crispy Roast Duckling</b> .....	\$22.00
<i>Served with potato-leek ragout.</i>	

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*All dinner entrees are served with a selection of side orders such as grilled corn,, yellow rice, fried funchi, pasta and fresh vegetables.*  
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### Desserts

<b>All-American Chocolate Brownies</b> .....	\$5.50
<i>with vanilla ice cream and dark rum sauce</i>	
<b>Fresh Pears Poached in Port Wine and Cinnamon</b> ....	\$7.00
<b>Passion Fruit Mousse</b> .....	\$7.00
<i>topped with fresh peach in Grand Marnier</i>	
<b>After Dinner Coffee or Tea</b> .....	\$2.00

