



***The Chef Specials Menu below is
our Restaurant Week's Chef inspired specials!***

Chef Specials Lunch

(Served 11 am – 3pm)

Appetizers

Smoked locally Caught Snapper Dip

A blend of hickory smoked locally caught snapper spices & cream cheese served with flat bread chips

Main

FRESH CATCH WRAP

Blackened locally caught redfish topped with a Chipotle aioli & cilantro lime slaw wrapped in a Spinach wrap served with your choice of dutch fries or cole slaw

Chef Specials Dinner \$30.00

(starting at 6:30)

Appetizers

LION FISH CEVICHE

Locally caught Lion Fish marinated in lime juice, garlic, tomatoes, onions, peppers, cilantro & jalapeño served with Tortilla chips

Main

CARIBBEAN JERK SPICED SCALLOPS

Jerk spiced scallops topped with a truffle bacon aioli served with wasabi rice & grilled asparagus

Dessert

Saba Spice & Local Banana Gelato

House-made goodness



Saba, Dutch Caribbean
+599 416 2469

**The Restaurant Menu Samples below
are our Restaurant Week menu items selected
from our standard Tropics Café Menu!**

Restaurant Menu Samples Lunch \$15.00

(Served 11 am – 3pm)

Appetizers (Choice of one)

BLOOMING ONION

Our special onion is hand-carved, tempura battered, cooked until golden & ready to dip into a horseradish dipping sauce

WILD PORK WINGS

Mini pork shanks drenched in a Smokey BBQ sauce

Main (Choice of one)

FRESH CATCH

Locally caught fish **blackened or grilled** served on greens, tomatoes, onions & topped with an herb aioli served on a Ciabatta roll

CHICKEN TACO SALAD

Romaine, covered with chopped fire-grilled chicken breast, Jack & Cheddar, tomatoes, diced onions, jalapeños, guacamole, salsa & sour cream served in a taco bowl

Restaurant Menu Samples Dinner \$30.00

(starting at 6:30)

Appetizers (Choice of one)

LOBSTER CRAB STRUDEL

Lobster & crab strudel topped with a champagne beurre blanc

TROPICS SALAD (Vegetarian)

Mixed greens tossed in a champagne vinaigrette topped with Chèvre, shaved fennel, toasted almonds & spiced apples

Main (Choice of one)

RED CURRY COCONUT SHRIMP

In honor of our previous Chef Bernt, via his signature recipe. Jumbo shrimp smothered in a lightly spiced red curry coconut sauce served with steamed white rice & grilled fresh veggies tossed in Saba Spice

WILD MUSHROOM GOULASH PUFF

PASTRY (Vegetarian)

Puff pastry shells filled with a savory blend of wild mushrooms, sautéed bell peppers, onions & diced potatoes served with steamed white rice & fresh veggies

Dessert (Choice of one)

PROFITEROLE

Light & fluffy cream puffs filled with smooth & creamy house-made espresso ice cream smothered in a chocolate sauce & dusted with powdered sugar

CHEESE CAKE

House-made cheese cake. Ask for today's flavors



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Drink Specials

(Served All Day)

Cocktail \$5.00

STOLITO ~ Farm to Shaker

Stoli, passion fruit, basil leaves, fresh lime juice & simple syrup

Beer \$1.75

Coors Light

Included Beverages

(1 per meal, per person)

BEERS

Coors Light Beer

RED WINE

Malbec Alamos Mendoza, Argentina 2014

WHITE WINE

Chardonnay Alamos Mendoza, Argentina 2014

ROSE

Rose D'anjou Calvet The Loire Valley, France

JUICES

Cranberry / Orange / Pineapple

SODAS

Coke / Diet Coke / Club soda / Ginger ale / House-made iced tea / Sprite / Ting / Tonic

Sponsors: (In alphabetical Order):

Alamos, Calvet, Caribbean Liquors and Tobacco N.V., Coors Light, Dawn II ~ The Saba Ferry, DJ Davio Good Day Saba Turnover, Island Communication Services, Island Government of Saba, Merchant's Market, Mutty's Pride, Saba Island Properties, Saba Tourism Bureau, Stoli Vodka



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