

STARTERS

ESCARGOT A LA ASTRA

the classic way -OR- our exclusive escargot in a garlic cream sauce on fresh puff pastry
\$16

STUFFED CRAB BACKS

2 stuffed crab backs with seasoning, herbs served with a sweet chili sauce
\$16

SCALLOP CARPACCIO

scallop, pistachios, lemon juice, Dijon mustard, olive oil
\$24

FISH OR CONCH CEVICHE

chefs catch of the day -OR- diver caught French side conch, lemon juice, cilantro, red onions, bell peppers
\$15

CARIBBEAN CRAB CAKES

herb infused claw meat, lemon, ginger, panko crumbs, Dijon mustard, cilantro
\$18

FRESH OYSTERS

air flown imported fresh based on availability

Mignonette, cocktail, lemon,

half dozen \$24 dozen \$45

Rockefeller

half dozen \$30 dozen \$55

SALT & PEPPER CALAMARI

marinated squid rings & battered, sriracha aioli
\$14

FRESH MUSSELS STEAMED

fresh black Canadian mussels available in white wine or tomato sauce
\$16

COCONUT SHRIMP

large shrimp with a fresh coconut crust, in a mango, sweet chili dip
\$14

GRILLED OCTOPUS

Spanish octopus, lemon confit, pickled shallots, smoked tomatoes, citrus salsa
\$18

LOLIPOP CHICKEN

Asian infused BBQ sauce
\$12

SMOKED SALMON

smoked salmon, olive oil, capers, cucumbers, lemon
\$16

CHICKEN NEMS SPRING ROLLS

ground chicken, rice paper wrapped spring rolls, lettuce, mint
\$14

MIX PLATTER

assortment of our best seller crab cakes, coconut shrimp, chicken Nems, smoked salmon
\$36

Guilders Accepted at ANG 1.80 = \$1 USD

SOUPS

CONCH CHOWDER

diver caught French side conch, celery, carrots, garlic, thyme, cream, garlic crostini
\$14

FRENCH ONION SOUP

classic French onion soup with garlic, onions, cheese, bread
\$14

LOBSTER BISQUE

Saba caught lobster turned into a creamy and flavorful lobster bisque with a baked puff pastry
\$16

SALADS

LOBSTER SALAD

fresh lobster meat on a bed of mixed greens, onion, and balsamic / olive oil dressing
\$32

MOZARELLA & TOMATO SALAD

fresh mozzarella cheese, organic tomatoes, basil oil
\$16

GREEK SALAD

cucumber, bell pepper, cherry tomato, feta cheese, red onion, kalamata olives
\$18

GOAT CHEESE SALAD

goat cheese, on a bed of mesclun, balsamic vinegar, walnuts, dried cranberries
\$19

THE ASTRA CEASAR SALAD

crispy romaine hearts, homemade Caesar dressing, crostini, grated parmesan
\$14

THE VEGAN / VEGETARIAN

MUSHROOM RISOTTO

mushroom, garlic, shallots
\$24

ASIAN ZUCCHINI NOODLES

zucchini noodles sesame oil, sesame seeds, shallots, garlic, cilantro, sweet chili
\$24

LINGUINE PISTACHO PESTO

roasted pistachios, parmesan, garlic
\$24

LENTIL BOLOGNESE

onion, carrots, celery, garlic, oregano, tomato, black lentils with your choice of penne or linguine
\$26

ADD TO ANY DISH

Chicken \$6

Shrimp \$12

Tiger Prawn \$18

Lobster \$24

Scallops \$24

DINE IN APPLICABLE TO 15 % SERVICE CHARGE

"FROM THE OCEAN MAIN COURSE"

FRESH LOBSTER LAVA GRILLED OR THERMADOR (€)

garlic marinated, lava grilled, cognac infused butter sauce
MARKET PRICE

FRESH WHOLE FISH (€)

fried or grilled whole fresh snapper
MARKET PRICE

ASTRA'S FISH MEDLEY OF THE SEA (For 2 People) (€)

medley of Atlantic salmon, tuna, wahoo & swordfish
\$68

ASTRA'S SEAFOOD PLATTER (€)

chef's catch, tiger prawns, seared scallops, sautéed mussels
\$42

TIGER PRAWNS (€)

tiger prawns, garlic and lemon marinated, sautéed
\$36

CHEF'S CATCH OF THE DAY (€)

served with rice & salad
\$32

What fish would you like? (BASED ON AVAILABILITY)

Wahoo, Atlantic Salmon, Swordfish, Yellow Tail Tuna, Grouper, Red Snapper, Mahi Mahi

How do you want it cooked?

Pan Fried, Grilled, or Blackened

What sauce do you like?

Cognac Infused Butter, Lemon Garlic, Créole

SEARED YELLOW TAIL TUNA (€)

marinated tuna, soy, mirin, ginger, lemon zest served, with rice & salad
\$32

PRAWN STUFFED GROUPEL (€)

fresh tiger prawns stuffed into a grouper filet with herb cream sauce, served with rice & salad
\$32

COCONUT SNAPPER (€)

freshly grated coconut in a coconut cream sauce with fresh snapper filet, served with rice & salad
\$32

SEAFOOD RISOTTO (€)

jumbo shrimp, mussels, calamari, clams, white wine, saffron, cream, garlic
\$32

SEAFOOD LINGUINE

jumbo shrimp, mussels, calamari, clams, choice of creme sauce or tomato sauce
\$32

GROUPEL FISH & CHIPS

beer battered & deep fried, served with our homemade fries and tartar sauce
\$26

JUMBO SHRIMP KEBAB

marinated & grilled jumbo shrimp skewers, served with rice & salad
\$26

Guilders Accepted at ANG 1.80 = \$1 USD

"THE FARM MAIN COURSE"

RACK OF LAMB

pistachio crusted New Zealand rack of lamb with a mint sauce
\$48

BONE IN BEEF SHORT RIB

slow braised beef ribs, garlic mashed potato
\$36

SEARED DUCK BREAST

hoisin marinated, pan seared duck breast
\$34

STUFFED CHICKEN BREAST

spinach, mushroom, garlic, shallots, topped with creamy mushroom sauce
\$28

12 OZ GRASS FED ORGANIC NY STRIPLOIN

\$34

14 OZ GRASS FED ORGANIC ENTRECOTE / RIBEYE

\$38

8 OZ USDA BEEF FILET / TENDERLOIN

\$42

20 OZ GRASS FED ORGANIC T-BONE

\$46

BONE IN COTE DE BOEUF / PRIME RIB

\$54

GRASS FED ORGANIC BONE IN TOMAHAWK 50 oz

\$149

All steaks prepared with Mashed Potatoes and Salad

Sauces

Peppercorn, Bleu Cheese, Morel Mushroom

SURF & TURF

Add to any 'Farm' Dish

Shrimp \$12

Tiger Prawn \$18

Lobster \$24

Scallops \$24

SIDES

LOBSTER MAC & CHEESE

\$16

FRENCH FRIES

\$6

GARDEN SALAD

\$8

SAUTEED SPINACH

\$8

SEASONAL VEGETABLES

\$9

MASHED POTATOS

\$6

PASTA - Tomato or Butter

\$9

RICE

\$6

DINE IN APPLICABLE TO 15 % SERVICE CHARGE

ASTRA

Breakfast Specialties

AVOCADO & EGGS TOAST

AVOCADO WITH TOMATO, CHEESE, POACHED EGG ON ENGLISH MUFFIN \$14

FRENCH TOAST

4 FLUFFY FRENCH TOAST, CARAMELIZED WALNUTS, CHOCOLATE AND CAMEL COULIS \$12

SPINACH AND MUSHROOM

SAUTEED SPINACH, MUSHROOMS, CHERRY TOMATOES, CHEESE TOPPED WITH 2 FRIED EGGS \$16

PANCAKES

4 FLUFFY PANCAKES, CARAMELIZED WALNUTS, CHOCOLATE, AND CAMEL COULIS \$12

STEAK & EGGS

SEARED BEEF FILET, FRIED EGGS, ROASTED POTATOES AND MUSHROOMS \$24

EGGS ANY STYLE

SERVED WITH ROASTED POTATOES, AND SAUSAGE OR BACON \$14

EGGS BENEDICT

(PLAIN, SMOKED SALMON OR ROASTED HAM) POACHED EGGS & SPINACH ON AN ENGLISH MUFFIN, ROASTED POTATOES AND HOLLANDAISE SAUCE \$14

APPLICABLE TO 15% DINE IN SERVICE CHARGE



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80 WELFARE ROAD, SIMPSONBAY
ST. MAARTEN

Branch Menu

AMERICAN

2 EGGS ANY STYLE, FRIED SAUSAGE OR BACON, WHITE OR BROWN TOAST, ROASTED POTATOES OR SEASONAL FRESH FRUIT, ORANGE AND COFFEE OR TEA \$18

ENGLISH

2 EGGS ANY STYLE, BAKED BEANS, FRIED SAUSAGE OR BACON, WHITE OR BROWN TOAST, ROASTED POTATOES OR SEASONAL FRESH FRUIT, ORANGE AND COFFEE OR TEA \$18

HEALTHY

2 EGG WHITE OMELET WITH HERBS, ROASTED POTATOES, SEASONAL FRESH FRUIT, WHEAT BROWN TOAST, ORANGE AND COFFEE OR TEA \$18

Sides

HAM	\$4
BACON	\$4
SAUSAGE	\$4
TOAST	\$3.50
BAGEL	\$5
ENGLISH MUFFIN	\$4
FRUIT BOWL	\$6

Astra Classics

CONCH CHOWDER

DIVER CAUGHT FRENCH SIDE CONCH, CELERY, CARROTS, CORN, GARLIC, THYME, CREAM, GARLIC CROSTINI \$14

FRESH OYSTERS

HALF DOZEN \$24
DOZEN \$45

LOBSTER MAC & CHEESE

\$18

LOX BAGEL

BAGEL, CREAM CHEESE, SMOKED SALMON, RED ONION, TOMATO, CUCUMBER & CAPERS \$12

GRILLED CHEESE

CHEDDAR GRILLED CHEESE SANDWICH \$10

OMELETTES

PLAIN
HAM & CHEESE
TURKEY & CHEESE
MUSHROOM & HERB \$14

CHEDDAR & MUSHROOM
VEGETARIAN
CHEESE

SEAFOOD OMELETTES

SHRIMP & CRAB OMELETTE
LOBSTER OMELETTE
SMOKED SALMON OMELETTE \$18

Beverages

FRESH ORANGE JUICE	\$6
COFFEE AMERICANO	\$3.50
TEA	\$3
ESPRESSO	\$3
CAPPUCCINO	\$5
PINEAPPLE JUICE	\$4
CRANBERRY JUICE	\$4
APPLE JUICE	\$4
SOFT DRINKS	\$4

The Astra Tartars

CHOICE OF FRENCH FRIES OR SALAD
\$19

CLASSIC BEEF TARTAR

USDA BEEF, DIJON MUSTARD, SHALLOTS, CAPERS,
OLIVE OIL, ITALIAN PARSLEY AND EGG YOLK

TAHIATIAN TARTAR

SALMON, COCONUT MILK, CUCUMBER, MÉLANGE OF
BELL PEPPERS, CILANTRO, SEA SALT, CRACKED
PEPPER

ASIAN STYLE TARTAR

TUNA INFUSED WITH GLUTEN FREE AND LOW
SODIUM SOY, SESAME SEEDS, GINGER, CILANTRO,
CRACKED PEPPER AND SEA SALT

The Salads

LOBSTER SALAD

FRESH LOBSTER MEAT ON A BED OF MIXED GREENS,
ONION AND BALSAMIC / OLIVE OIL DRESSING \$28

GREEK SALAD

CUCUMBER, BELL PEPPER, CHERRY TOMATO, FETA
CHEESE, RED ONION, KALAMATA OLIVES \$18

GOAT CHEESE SALAD

GOAT CHEESE, ON A BED OF MESCLUN, BALSAMIC
VINEGAR, WALNUTS, DRIED CRANBERRIES \$19

SMOKED MOZZARELLA & TOMATO SALAD

FRESH SMOKED MOZZARELLA CHEESE, ORGANIC
TOMATOES, BASIL OIL \$16

THE ASTRA CAESAR SALAD

CRISPY ROMAINE HEARTS, HOMEMADE CAESAR
DRESSING, CROSTINI, GRATED PARMESAN \$14

ADD TO ANY OF YOUR SALAD OR FORM DISH

TIGER PRAWNS
\$18

SCALLOPS
\$24

HALF A LOBSTER
\$24

CHICKEN
\$6

SHRIMP
\$12

DINE IN APPLICABLE TO 15% SERVICE CHARGE



ASTRA

Lunch Menu

The farm main course

8 OZ USDA BEEF TENDERLOIN
\$32

12 OZ USDA BEEF SIRLOIN STEAK
\$24

12 OZ USDA BEEF RIBEYE STEAK
\$34

ALL STEAKS COMES WITH FRENCH FRIES

STUFFED CHICKEN BREAST

SPINACH, PORCINI MUSHROOM, GARLIC, SHALLOTS,
TOPPED WITH CREAMY MUSHROOM SAUCE \$24

BONE IN BEEF SHORT RIB

SLOW BRAISED BEEF RIBS, GARLIC MASHED POTATO
\$28

SEARED DUCK BREAST

HOISIN MARINATED, PAN SEARED DUCK BREAST \$28

The Vegan / Vegetarian

MUSHROOM RISOTTO

PORCINI, BUTTON MUSHROOM, GARLIC, SHALLOTS
\$24

ASIAN ZUCCHINI NOODLES

FRESH CUT ZUCCHINI NOODLES, SESAME OIL,
SESAME SEEDS, SHALLOTS, GARLIC, CILANTRO,
SWEET CHILI \$22

FETTUCINI PISTACHIO PESTO

ROASTED PISTACHIOS, PARMESAN, GARLIC \$22

LENTIL BOLOGNESE

ONION, CARROTS, CELERY, GARLIC, OREGANO,
TOMATO, BLACK LENTILS WITH YOUR CHOICE OF
PENNE OR LINGUINE \$22

From the Ocean Main Course

LAVA GRILLED FRESH LOBSTER

GARLIC MARINATED, LAVA GRILLED, COGNAC
INFUSED BUTTER SAUCE, SERVED WITH RICE
& PETIT VEGETABLES MARKET PRICE

FRESH WHOLE FISH

FRIED OR GRILLED WITH GARLIC BUTTER
SERVED WITH RICE & PETIT VEGETABLES
MARKET PRICE

CHEF'S CATCH OF THE DAY

CHEF'S CATCH OF THE DAY
INCLUDES RICE & VEGETABLES
\$26

GROUPE FISH & CHIPS

TRADITIONALLY DONE, BATTERED AND DEEP FRIED,
SERVED WITH OUR HOMEMADE FRIES
AND TARTAR SAUCE \$22

TIGER PRAWNS

TIGER PRAWNS, GARLIC AND LEMON MARINATED,
SAUTÉED AND SERVED WITH RICE & PETIT
VEGETABLES \$26

SHRIMP LINGUINE

SHRIMPS, WHITE WINE OR RICH TOMATO SAUCE \$22

JUMBO SHRIMP KEBAB

MARINATED & GRILLED JUMBO SHRIMP SKEWERS,
SERVED WITH RICE & SALAD \$22

Sides

LOBSTER MAC & CHEESE
\$16

GARLIC MASHED POTATOES
\$6

SEASONAL VEGETABLES
\$9

GARDEN SALAD
\$8

FRENCH FRIES
\$6

Please let your server know if you have
any allergies.



Martini

MARTINIS \$10 / NAF 18

KIWI MARTINI

VODKA, SIMPLE SYRUP, KIWI

ALMOND MARTINI

VODKA, AMARETTO, SPLASH OF DRY VERMOUTH

RASPBERRY MARTINI

RASPBERRY VODKA, TRIPLE SEC, CRANBERRY

SOOR APPLETINI

VODKA, APPLE PUCKER

COSMOPOLITAN

VODKA, TRIPLE SEC, CRANBERRY & LIME

MELON CUCUMBER MARTINI

VODKA, MELON LIQUOR, FRESH CUCUMBER

COCONUT MARTINI

COCONUT RUM, VANILLA VODKA, PINEAPPLE JUICE

APRIL RAIN

VODKA, DRY VERMOUTH, LIME JUICE

BANANA SPLIT MARTINI

VODKA, CRÈME DE BANANA, CRÈME DE CACAO

ESPRESSO MARTINI

VODKA, KALUA & ESPRESSO

LYCHEE MARTINI

VODKA, LYCHEE LIQUOR & LYCHEE JUICE

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FROM 8AM
SUNDAYS AT 10AM

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ASTRA

Cocktail & Drinks menu

Latino Corner

MOJITO	\$9/NAF 16.20
MARGARITA	\$8/NAF 14.40
DAIQUIRI	\$8/NAF 14.40
CAIPIRINHA	\$9/NAF 16.20

G & T Club

TANQUERAY	\$8/NAF 14.40
BOMBAY SAPPHIRE	\$8/NAF 14.40
HENDRICKS	\$12/NAF 21.60

Our Sours

WHISKEY SOUR	\$9/NAF 16.20
AMARETTO SOUR	\$9/NAF 16.20
TEQUILA SOUR	\$9/NAF 16.20
GIN SOUR	\$9/NAF 16.20

Astra Signatures

DIPLOMATICO OLD FASHIONED	\$14 / NAF 25.20
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Shooters

6 SHOTS FOR THE PRICE OF 5

JAGERMEISTER	\$7/NAF 12.60
SAMBUCA	\$7/NAF 12.60
DON JULIO	\$10/NAF 18
PATRON	\$10/NAF 18
CASAMIGOS	\$10/NAF 18
FIREBALL	\$7/NAF 12.60
JACK FIRE	\$8/NAF 14.40
JACK HONEY	\$8/NAF 14.40

Classics

\$8 / NAF 14.40

BLOODY MARY
TOM COLLINS
PLANTERS PUNCH
BLACK RUSSIAN
WHITE RUSSIAN
LONG ISLAND ICE TEA
OLD FASHIONED
PINA COLADA
NEGRONI
MOSCOW MULE

Bubbles

APEROL SPRITZ	\$10/NAF 18
BELINI	\$10/NAF 18
MIMOSA	\$8/NAF 14.40

Still Virgin

LYCHEE BREEZER	\$7/NAF 12.60
BERRY COOLER	\$7/NAF 12.60
ICE TEAM	\$7/NAF 12.60
PASSION FRUIT FIZZ	\$7/NAF 12.60

