

Lunch

from 11 a.m. - 3 p.m.

All our sandwiches are served with your choice of French fries or Cajun Fries

CARPACCIO SANDWICH

-Calories: 650-700-

Thinly sliced marinated raw tenderloin steak with pine nuts and pesto sauce
NAfl. 24,- / US\$ 13.71

SEAFOOD SALAD SANDWICH

-Calories: 500-550-

Pan fried seafood mix with bell pepper, onions, herbs and garlic...NAfl. 29,- / US\$ 16.57

BBQ CHICKEN SANDWICH

-Calories: 400-450-

Grilled chicken breast glazed with marinated BBQ sauce and sliced onions
NAfl. 27,- / US\$ 15.42

SHRIMPS SALAD SANDWICH

-Calories: 450-500-

Chopped shrimp, onions bell pepper and a thousand island cocktail sauce
NAfl. 33,- / US\$ 18.85

CRAB SALAD SANDWICH

-Calories: 350-400-

Crab flakes, celery, white onions, herbs, red bell pepper powder, ground black pepper and a mayonnaise dressing
NAfl. 25,- / US\$ 14.28

SHRIMP WRAPS

Flour tortilla stuffed with lettuce, onion, tomato and grilled shrimps and Russian dressing
NAfl. 29,- / US\$ 16.57

CARIBBEAN TENDERLOIN WRAPS

Flour tortilla stuffed with pan-fried steak, lettuce, onion, tomato and Thousand Island dressing
NAfl. 25,- / US\$ 14.28



Salads

INSALATA CAPRESE

-Calories: 300-350-

Tomatoes, búfala mozzarella cheese, anchovies basilica leaves, virgin olive oil, ground black pepper and oregano....NAfl. 19,- / US\$ 10.85

GREEK SALAD

-Calories: 550-600-

Mix of romaine lettuce, watercress, olives, soft feta cheese, dried tomatoes, season fruits and tossed with the classic herbs vinaigrette
NAfl. 19,- / US\$ 10.85

THAI BEEF SALAD

-Calories: 450-500-

Mixed green salad, garnished with thin slices of beef, boiled and chopped egg yolk, roasted bell peppers and granulated ricotta cheese, topped with sesame seeds. Tossed with honey lemon fish sauce dressing...NAfl. 22,- / US\$ 12.57

LAND & SEA SALAD

-Calories: 125-175-

Mixed green salad topped with pan fried shrimps and Tenderloin steak in oyster sauce...NAfl. 28,- / US\$ 16

MEXICAN SALAD

-Calories: 350-400-

Mexican style of mixed green salad, bacon bits, grilled tequila chicken, horse radish, shaved cheddar cheese with sweet sour dressing.
NAfl. 21,- / US\$ 12

CAESAR SALAD

-Calories: 350-500-

Crisp romaine lettuce with creamy ceasar dressing, croutons and parmesan cheese
NAfl. 16,- / US\$ 9.14

Add Chicken..... NAfl. 18,- / US\$ 10.28

Add Schrimps..... NAfl. 22,- / US\$ 12.57

Add Smoked Seared Tuna.. NAfl. 22,- / US\$ 12.57

All prices include 9% sales tax

Appetizer

ESCARGOT

-Calories: 500-550-
Served in garlic butter
NAfl. 19,- / US\$ 10.85

SHRIMPS COCKTAIL

-Calories: 650-700-
Cooked shrimps served with cocktail sauce
and bread buns
NAfl. 19,- / US\$ 10.85

SEAFOOD SAMPLER

-Calories: 400-450 p.p.-
This rich combo of fresh fried calamari,
smoked salmon canapés and cocktail
shrimps is a recommendation for two
NAfl. 32,- / US\$ 18.30

STUFFED PORTOBELLO MUSHROOM

-Calories: 350-400-
Portobello mushroom stuffed with
shrimp and scallops served over
regular lettuce.....NAfl. 21,- / US\$ 12

FRIED CALAMARI

-Calories: 250-300-
Homemade squid rings Spanish style
with garlic dressing...NAfl. 17,50 / US\$ 10

HOT WINGS (Buffalo Wings)

-Calories: 550-600-
Spicy chicken wings, grilled and glazed
with our home made BBQ sauce.
NAfl. 15,- / US\$ 8.57



SEAFOOD SEVICHE

-Calories: 150-200-
Slices of white grouper, onions, green bell
pepper, fresh squeezed lemon, cilantro
(coriander) and ground black pepper
NAfl. 21,- / US\$ 12

WASABI SASHIMI TUNA

-Calories: 150-200
Marinated sear tuna, ginger, seaweed,
wasabi and soya...NAfl 24,- / US\$ 13.71

MUSSELS "AU GRATIN"

-Calories: 400-450-
Mussels in half shells served in white
wine garlic sauce, topped with grated
parmesan cheese...NAfl. 21,- / US\$ 12

CARPACCIO

-Calories: 150-200-
Thinly sliced raw tenderloin steak
marinated in a special sauce
NAfl. 21,- / US\$ 12



Soups

SEAFOOD SOUP

-Calories: 100-150-
Clear soup with the combination of different
seafood fruits.....NAfl. 18,- / US\$ 10.28

ONION SOUP

-Calories: 150-200-
Served with cheese bread
NAfl. 15,- / US\$ 8.57

All prices include 9% sales tax

Seafood

LOBSTER

-Calories: various-

Fresh rock lobster grilled, in garlic butter or thermidor complementary soup or salad
Market Price

GRILLED SEAFOOD FESTIVAL

-Calories: 400-450-

A combination of grilled; Mero, Shrimps, Calamari, Carco and Mussels
NAfl. 60,- / US\$ 34.28

GARLIC SHRIMPS

-Calories: 500-550-

"16/20" size shrimps prepared in creamy garlic wine sauce
NAfl. 43,- / US\$ 24.71

SALMON

-Calories: 350-400-

Fresh salmon fillet grilled and topped with lemon sauce
NAfl. 43,- / US\$ 24.71

MIXED SEAFOOD TERMIDOR

-Calories: 550-600-

Combination of seafood in a creamy termidor sauce covered with grated parmesan cheese.
NAfl. 55,- / US\$ 31.42



HAWAIIAN SCAMPI'S

-Calories: 300-350-

Grilled jumbo shrimps on a skewer glazed with pineapple sauce and served with hot vegetable
NAfl.: 46,- / US\$ 26.28

CATCH OF THE DAY

-Calories: various-

Fresh daily caught local fish served with creole sauce
Market Price

MEXICAN SPICY SHRIMP

-Calories: 350-400-

Shrimp 16/20 size, prepared in spicy jalapeno and cream sauce.
NAfl. 43,- / US\$ 24.75

"CARCO"

-Calories: 150-200-

Local shellfish pan-fried with fresh garlic, onions, bell peppers and herbs
NAfl. 41,- / US\$ 23.42

CARCO AND SHRIMPS

-Calories: 350-400-

Local shellfish and shrimps pan-fried with fresh garlic, onions, bell peppers and thyme
NAfl.: 57,- / US\$ 32.57

All our main courses are served with your choice of French Fries, Baked Potato, Rice or Spinach Mashed potato

Please note that calorie count is without fries, baked potatoes or rice and can vary

All prices include 9% sales tax

Chef's Recommendation

SHRIMPS TRIO

-Calories: 450-500-
Special combination of shrimp
in different sauces (garlic, curry
and creole sauce)
NAfl. 46,- / US\$ 26.28

GRILLED TUNA STEAK

-Calories: 300-350-
Topped with scallops in cognac sauce.
NAfl. 46,- / US\$ 26.28

STUFFED MUSHROOM

with Spanish Artichoke
NAfl. 20,- / US\$ 11.42

VEGGIE PASTA

NAfl 35,- / US\$ 20

GROUPER FILLET CLEOPATRA

-Calories: 300-350-
Grilled grouper topped with shrimps
in lemon garlic sauce and capers
NAfl. 45,- / US\$ 25.71

SURF AND TURF

-Calories: 550-600-
Grilled tenderloin steak
topped with shrimps in
white wine sauce.
NAfl. 52,- / US\$ 29.71



Kids Menu



CHICKEN NUGGETS

with fries/rice
NAfl. 15,- / US\$ 8.57

STEAK

with fries/rice
NAfl. 20,- / US\$ 11.42

RIBS

with fries/rice
NAfl. 18,- / US\$ 10.28

CHICKEN SATÉ

with fries/rice
NAfl. 17,- / US\$ 9.71

All prices include 9% sales tax

Steaks

8 o.z. USDA TENDERLOIN STEAK

-Calories: 500-550-
Flame broiled to perfection, topped with red wine sauce...NAfl. 46,- / US\$ 26.28

12 o.z. USDA SIRLOIN STEAK

-Calories: 550-600-
Top sirloin steak, seasoned and prepared to order, topped with mushroom sauce and onion straws
NAfl. 44,- / US\$ 25.15

12 o.z. USDA RIB-EYE

-Calories: 800-850-
Rib-eye steak grilled to your specifications topped with garlic butter
NAfl. 45,- / US\$ 25.71

LAMBCHOP

-Calories: 900-950-
Grilled lambchop lightly seasoned, served with tarragon sauce and mashed potatoe...NAfl. 54,- / US\$ 30.85

CHICKEN AND SHRIMP KEBAB

-Calories: 550-600-
Grilled juicy chicken and shrimp kebab topped with orange salsa.
NAfl. 41,- / US\$ 23.42

LOIN RIBS

-Calories: 850-900-
Grilled and glazed with the CHEF's special BBQ sauce
NAfl: 34,- / US\$ 19.42



GRILLED TENDER CHICKEN BREAST

-Calories: 450-500-
Marinated with the choice of Jamaican herbs sauce or tequila with lemon pepper sauce
NAfl. 30,- / US\$ 17.14

MIXED GRILL

-Calories: 400-475-
A combination of grilled; chicken, Tenderloin steak, loin ribs and chorizo glazed with our special BBQ sauce
NAfl: 54,- / US\$ 30.85

-THE WAY STEAKS CAN BE COOKED-

RARE...Brown-Seared Crust with a Cool Red Center
MEDIUM RARE...Brown-Seared Crust with a warm Red Center
MEDIUM...Outside of Steak Well Done, Dark Brown with a Hot Pink Center
MEDIUM WELL...Outside Dark Brown, Inside Done with a Thin Line of Pink in the Center, but still Juicy
WELL ...Outside Dark Brown, Center Cooked Thoroughly

PLEASE ALLOW ADDITIONAL TIME FOR STEAKS COOKED MEDIUM WELL OR WELL
****WE'RE NOT RESPONSIBLE FOR STEAKS WELL DONE****

All our main courses are served with your choice of French Fries, Baked Potato, Rice or Spinach Mashed potato

NOTICE: Consuming raw or under cooked meats, poultry, shellfish may increase your risk of food borne illness.

Please note that calorie count is without fries, baked potatoes or rice and can vary

All prices include 9% sales tax

Desserts

HOME MADE ICE CREAM

We make daily our own ice cream ask your waiter for today's flavour. Choice of flavors: Vanilla, Chocolate, Caramel, Pistachio, Cherry Brandy
NAfl. 16,- / US\$ 9.14

CHOCOLATE CAKE

Served on a rich bed of Ponche crema, topped with whip-cream
NAfl. 16,- / US\$ 9.14

ALMOND CHEESE CAKE

NAfl. 16,- / US\$ 9.14

NOCCACHINO

Homemade pie made out of caramel, chocolate and walnuts. For the walnut lovers, this is an absolute must.
NAfl. 14,- / US\$ 8

TROPICAL TEMPTATION

Born @ scampi's, is an absolute must for the not so easy to please. Our homemade baked Noccachino pie combined with one scoop of vanilla ice cream.
NAfl. 19,- / US\$ 10.85



Coffees / Tea

CAPPUCCINO.....	NAfl. 6,- / US\$ 3.42
ESPRESSO.....	NAfl. 4,- / US\$ 2.28
IRISH COFFEE.....	NAfl. 11,- / US\$ 6.28
<i>(coffee with Irish whiskey)</i>	
FRENCH COFFEE.....	NAfl. 14,- / US\$ 8
<i>(coffee with contreau)</i>	
CARIBBEAN COFFEE.....	NAfl. 14,- / US\$ 8
<i>(coffee with ponche crema and kalhua)</i>	
ITALIAN COFFEE.....	NAfl. 14,- / US\$ 8
<i>(coffee with amaretto)</i>	
REGULAR COFFEE.....	NAfl. 4,- / US\$ 2.28
AFRICAN COFFEE.....	NAfl. 16,- / US\$ 9.14
<i>(Coffee with Amarula cream)</i>	
TEA.....	NAfl. 4,- / US\$ 2.28

CARIBBEAN PASSION

Also born @ Scampi's this is a best seller. This rich combination of vanilla ice cream, exotic tropical fruits Amarula cream and Blue Curacao liqueur will rock for you.
NAfl. 19,- / US\$ 10.85

House Cocktails

Frozen Strawberry Daiquiri / Piña Colada
Sex on the Beach / Fancy Scampi's /
Frozen Margarita

Soft Drinks



Soda - Juice - Punch - Ice Tea

Beer



All prices include 9% sales tax