



APERITIFS

APEROL SPRITZ 14

cava brut and aperol

NEGRONI 12

beefeater, sweet vermouth and campari

FRENCH SEVENTY-FIVE 12

bombay sapphire, lime juice, and simple syrup, topped with cava brut

SMALL SALADS

INSALATA GRIEGA 10

romain lettuce, cucumbers, cherry tomatoes, red onions, feta cheese and ripe olives tossed in house-vinaigrette

WARM SPINACH SALAD 10

wilted spinach, fresh orange, toasted almonds, creamy mango-pineapple dressing

CAESAR SALAD 10

crisp romaine tossed in house Caesar dressing, bacon bits, garlic croutons, fresh parmigiano-reggiano

STARTERS

CRÈME DE TOMATO Y BASIL 9

creamy blend of roma tomatoes, cream and fresh basil

***LOBSTER BISQUE 15

creamy blend of lobster laced with fine cognac

GAMBAS AL AJILLO 15

spanish style garlic shrimp smothered in olive oil

BLEU BEEF 15

honey-gorgonzola beef tenderloin strips flambéed in fine cognac

BRUSCHETTA 9

roasted garlic toasted baguette rounds, topped with ripe tomatoes, fresh basil, and olive oil and parmigiano-reggiano

FRESH PASTAS

CHICKEN & MUSHROOM ALFREDO 20

chicken, mushrooms, red bell peppers and angel hair pasta tossed in spicy creamy alfredo sauce

CHICKEN PICCATA 20

lightly breaded chicken breast in lime-caper chardonnay sauce over fresh angel hair pasta, sprinkled with parmigiano-reggiano and fresh parsley

LOBSTER FRA DIAVOLO *** 40

lobster in spicy marinara over fresh angel hair pasta, sprinkled with parmigiano-reggiano

LOBSTER SCAMPI*** 40

lobster in buttery garlic-lemon chardonnay sauce and fresh parsley, over home-made angel hair pasta

AGLIO E OLIO 24

shrimp and angel hair pasta tossed in extra virgin olive oil, fresh garlic and red pepper flakes, sprinkled with parmigiano-reggiano and fresh parsley

FRESH TOMATO & BASIL PASTA 24

shrimp, fresh garlic, cherry tomatoes, basil, and angel hair, tossed in extra virgin olive oil and sprinkled with parmigiano-reggiano



ENTREES

BOUILLABAISSE 36

french seafood tomato-saffron stew with a twist, toast and rouille

PULPO A LA GALLEGA 30

spanish style octopus sautéed in olive oil, garlic and smoky paprika, roasted vegetables and potatoes

STEAK AU POIVRE 36

prime cut beef tenderloin, peppercorn cream sauce, garlic mashed potatoes and asparagus

***LANGOSTA ALLA GRIGLIA 40

Grilled lobster tail with garlic butter, coconut rice and balsamic roasted vegetables

ALMOND CRUSTED SNAPPER 30

panko-almond crusted fish fillet, mango pineapple beurre blanc, coconut rice, asparagus

***STONE CRAB CLAWS 40

steamed crab claws in lemon-garlic butter sauce, homemade bread

GROUPER CON MARISCOS 30

chardonnay cream sauce over seafood stuffed grouper fillet, mashed potatoes and asparagus

SHRIMP COCONUT CURRY 24

shrimp, broccoli, onions, bell peppers and raisins in rich coconut curry sauce, coconut rice

***seasonal
LOBSTER DISHES AVAILABLE WITH SHRIMP
WHEN OUT OF SEASON

prices are in USD
12.5% General Sales Tax INCLUDED

GRATUITY NOT INCLUDED