

APPETIZERS

- Crab cake with chipotle remoulade sauce accompanied with green apple and coriander salad
- Seafood ceviche with "leche de tigre" sauce, sweet corn, orange and coriander
- ♦ Shrimp cocktail "Veracruz" style

SALADS

 Roasted salmon salad with arugula, asparagus and roasted bell pepper vinaigrette

Caramelized shrimp with sesame seeds, avocado and watercress in avocado vinaigrette

SOUPS

Jumbo shrimp bisque with Rouille drops

Seafood soup with squid, scallops, crab and fish with aioli toasts



MAIN COURSES

Fried grouper with garlic sauce, fried green plantain and Creole salad

Seafood risotto with grilled vegetables and romesco sauce

 Pan-fried snapper with shiitake mushroom broth and sautéed spinach

Salmon in Chardonnay dill sauce and bisque

Sumbo shrimp Surf and Turf with grilled flank steak served with mashed potatoes, roasted garlic and buttered corn

JUMBO SHRIMP

- Thermidor, classic creamy french, mushrooms, shallots, mustard and tarragon, oven finished gratin
- Meunière, pan fried in butter, lemon juice and fresh parsley
- Grilled or steamed jumbo shrimp, choose below your side dish and sauce

SAUCE SELECTION

- Lemon butter sauce Melted butter, lime juice and pinch of salt added
- White wine garlic sauce Butter simmered garlic, finished with reduced white wine

SIDES

- Baked Potato With cream and fresh herbs
 - French fries
- ♦ ● Mashed potatoes

• Béarnaise Butter emulsion of black pepper, tarragon and shallot white wine reduction

● e Honey dijonnaise Dijon mustard and honey

- ♦ Srilled vegetables
- ♦ Steamed rice
 - Garlic butter pasta

DESSERTS

- Creamy chocolate and coffee cake
- Homemade ice cream and sorbet sampler
- Fresh fruit martini and Sambuca jelly
- In Milk chocolate, chocolate mousse, caramelized peanuts and caramel sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- These are healthy dishes which help in mantaining balanced diet
- These are gluten free dishes
- This dish contains dairy and/or milk
- Number Whole Food Plant-Based option
- Chese are spicy dishes

WHOLE FOOD PLANT-BASED MENU

APPETIZERS

- Potatoes and eggplant salad, olive pesto and saffron aioli
 - Coconut breaded tofu in spicy horseradish sauce, mustard and honey
- Asparagus salad with arugula and grilled bell pepper vinaigrette

SOUP

 Tomato cream with annatto croutons, olive oil perfumed with rosemary

MAIN COURSES

- Vegetable risotto in "Court bouillon", pesto sauce and toasted pine nuts
 - Capellini pasta in lime sauce and capers, diced tomatoes and garlic bread
 - Garlic linguini with Parmesan cheese and chili pepper

Gluten free pasta available

