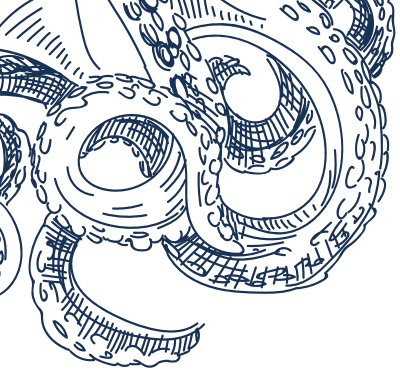


THE LOBSTER HOUSE

[TO BEGIN]

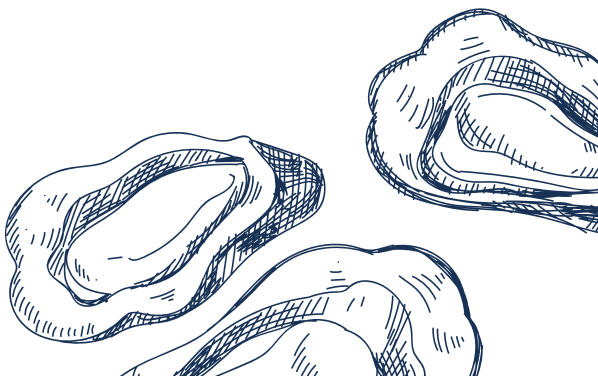
Peruvian ceviche
Fresh fish in tiger's milk with cooked sweet potato, red onion, and cilantro, finished with crunchy corn

Seared tuna tataki
Seared tuna in a spicy sesame and togarashi crust, served with ponzu sauce, creamy avocado, orange supremes, edamame, and sesame seeds

Crispy calamari avocado toast
Toasted sourdough with smashed avocado, lime and cilantro, topped with crispy fried calamari, chipotle aioli, pickled red onion, cherry tomatoes, shaved radish and arugula leaves

Shrimp cobb salad
Grilled shrimp over mixed greens with crispy bacon, avocado, hard-boiled egg, corn, cherry tomatoes and blue cheese, finished with chives and roasted garlic vinaigrette

Grilled octopus salad
Potato salad with red onions, Kalamata olives, tomatoes, arugula and fresh parsley in a lemon and oregano vinaigrette





[BUNS]

Tuna melt
Tuna salad with celery, red onion, tomato and lemon mayo, cucumber, cheddar cheese crust on toasted sourdough
Served with French fries and mixed greens salad

Blackened mahi-mahi sandwich
Blackened mahi-mahi on a toasted brioche bun with chipotle aioli, avocado, pickled cabbage and tomato
Served with potato wedges, tartar sauce and bacon

Shrimp po boy
Fried shrimp served on a toasted baguette with lettuce, tomato, pickles and Creole-style rémoulade with a citrus touch
Served with potato wedges, tartar sauce and bacon

Cuban sandwich
Roast pork, baked ham, sliced pickles, Swiss cheese and mustard sauce on pressed bread
Served with French fries and spicy jalapeño dip

[MAIN COURSE]

Samaná-style coconut fish
Fish fillet in coconut sauce with onion, bell peppers and cilantro, served with crispy plantain tostones, coconut rice and a green leaf salad with lime vinaigrette

Fish your way
Fish fillet
Breaded | Grilled | Blackened

Choose your sauce
Tartar sauce | Chipotle aioli | Lemon parsley beurre blanc | Mango chutney

Served with buttered green beans, roasted potatoes and green leaf salad with oregano lime vinaigrette

Shrimp burrito
seared shrimp, mozzarella cheese, crisp lettuce, tomato, pickled red onion and creamy chipotle sauce wrapped in a warm flour tortilla
Served with crispy french fries

Ensenada tacos
Corn tortilla, battered fish, pickled cabbage salad, pico de gallo and roasted garlic aioli

The milanesa
Top Sirloin Beef breaded milanesa with parmesan cheese, served with creamy pasta and tomato sofrito





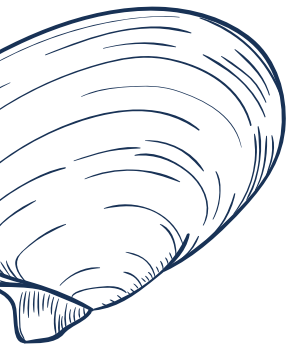
[DESSERTS]

Peach pie
Roasted peach tart with rosemary
and vanilla ice cream

12 layer chocolate cake
Thin layers of moist chocolate cake
and rich chocolate fudge frosting

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

Healthy dishes which help in maintaining balanced diet
Gluten free dishes
Contains dairy and/or eggs
Spicy dishes
Food Plant-Based option
Crafted through artisan ways
Includes local ingredients



PLANT-BASED MENU

[STARTERS]

Ceviche
soy protein cured in plant-based leche de tigre with tender sweet potato, red onion, cilantro and serrano chili slices, finished with crispy corn

Sweet potato & avocado salad
Mixed greens and arugula with tender sweet potato, avocado, corn, edamame, cherry tomatoes, orange segments, pickled red onion and shaved radish, finished with crispy corn, sesame seeds and oregano lime vinaigrette

[MAIN COURSES]

Crispy mushroom avocado toast
Toasted sourdough with smashed avocado, lime and cilantro, topped with crispy fried oyster mushrooms, vegan chipotle aioli, pickled red onion, cherry tomatoes, shaved radish and arugula leaves

Hearts of palm roll
Toasted bun with lettuce and hearts of palm tossed in vegan lemon mayo, celery and chives

Pescadillas
a la plancha corn tortillas filled with soy protein stewed with tomato, onion and chili, served with cabbage, raw green salsa and chipotle mayonnaise

[DESSERT]

Tropical fruit salad
Mango sorbet

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- Healthy dishes which help in maintaining balanced diet
- Gluten free dishes
- Contains dairy and/or eggs
- Spicy dishes
- Food Plant-Based option
- Crafted through artisan ways
- Includes local ingredients

EXCELLENCE

CARMEN PUNTA CANA, D.R.