

DINNER

APERTIFS

APEROL SPRITZ 12

Cava brut and Aperol

NEGRONI 10

Beefeater, sweet vermouth and Campari

FRENCH SEVENTY-FIVE 10

Bombay Sapphire, lime juice, and simple syrup, topped with cava brut

STARTERS

CRÈME DE TOMATO Y BASIL 8

Creamy blend of roma tomatoes, cream and fresh basil

LOBSTER BISQUE 12

Creamy blend of lobster laced with fine cognac

GAMBAS AL AJILLIO 12

Succulent shrimp sautéed in fresh garlic, chili and herbs

BLEU BEEF 14

Honey-gorgonzola beef tenderloin strips flambéed in fine cognac

BRUSCHETTA 8

Roasted garlic toasted baguette rounds, topped with ripe tomatoes, fresh basil, and olive oil, sprinkled with fresh grated parmigiano Reggiano

SALADS

WARM SPINACH SALAD 10

Wilted spinach, fresh orange, toasted almonds, mango-pineapple vinaigrette

CAESAR SALAD 10

Crisp romaine tossed in house Caesar dressing, bacon bits, garlic croutons, fresh grated parmigiano Reggiano

INSALATA GRIEGA 10

Cucumbers, cherry tomatoes, red onions, feta cheese and ripe olives tossed in house-vinaigrette



HANDMADE PASTAS

LOBSTER SCAMPI 28

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

CHICKEN AND MUSHROOM ALFREDO 20

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

AGLIO E OLIO 22

Succulent shrimp and angel hair pasta tossed in extra virgin olive oil, fresh garlic and red pepper flakes, sprinkled with parmigiana Reggiano and fresh parsley

FRESH TOMATO & BASIL PASTA 22

Succulent shrimp, fresh garlic, cherry tomatoes, basil, and angel hair, tossed in extra virgin olive oil and sprinkled with parmigiana Reggiano

CHICKEN PICCATA 20

Lightly breaded chicken breast in lime-caper chardonnay sauce over fresh angel hair pasta, sprinkled with parmigiana Reggiano and fresh parsley

LOBSTER FRA DIAVOLO 28

Lobster chunks in spicy tomato sauce over fresh angel hair pasta, sprinkled with parmigiana Reggiano



ENTREES

BOUILLABAISSE 30

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

PULPO A LA GALLEGA 30

Spanish style octopus sauteed in olive oil, garlic and smoky paprika, balsamic roasted vegetables and potatoes

STEAK AU POIVRE 30

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

LANGOSTA ALLA GRIGLIA 30

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

ALMOND CRUSTED SNAPPER 26

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

STONE CRAB CLAWS 36

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

GROUPER CON MARISCOS 26

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

SEAFOOD CURRY 26

Lobster chunks, shrimp, bell peppers and raisins in rich coconut curry sauce over coconut rice



Gratuity **NOT** Included

12.5% general sales tax included

All prices in USD