

## À LA CARTE

Steamed Mussels, Beurre Blanc, Cilantro (GF)	38
Oysters Rockefeller, Butter, Garlic, Parsley, Parmesan Gratin 3 pieces	34
Conch Chowder, Potato, Cream, Thyme (GF)	36
Grilled Squid, Quinoa, Pumpkin & Sunflower Seeds, Fresh Mint, Pine Nuts (GF,DF)	32
Octopus à La Gallega, Smoked Paprika, Boiled Potatoes (GF, DF)	32
Fried Soft Shell Crab, Red Coleslaw (GF)	30
Gambas Al Ajillo (GF)	32
Fusilli Pasta, Creamy Vegan Sauce, Asparagus & Sundried Tomatoes (GF, DF, VG)	34
Shrimp Tempura, Shiitake, Carrots, Egg Plant (GF)	40
Lobster Gnocchi, Saffron Butter Sauce (GF)	57
Poached Snapper, Fried Plantain, Green Curry Sauce (GF, DF)	57
Grilled Tuna, Capers, Farm Cherry Tomatoes, Fresh Mixed Orange Salad (GF, DF)	52
Fried Monkfish, Truffle Parmesan Sauce, Smoked Egg Yolk (GF)	52
Jerk Seabass, Coconut Rice, Avocado Salsa (GF, DF)	48/lb
TO SHARE	
Seafood Paella, Calamari, Shrimp, Mussels, Clams (GF, DF)	54
Tuna Tataki, Sesame Seeds, Salmon Roe, Seaweed Salad (GF, DF)	40
Fritto Misto, Calamari, Shrimp, Soft Shell Crab, Onions, Garlic, Sage (GF, DF)	58
Louisiana Style Boil, Snow Crab, Linguica Sausage, Shrimp, Corn & Potatoes (DF)	55
Grilled Anegada Lobster, Oven Roasted Potatoes, Garlic Butter Sauce (GF)	40/lb
DESSERT	
Coconut Mango Tapioca Soup, Strawberry Lemongrass Sorbet (GF, DF, VG)	23
Vanilla Slow Baked Cheesecake, Tropical Fruit Salsa	
Banana Chocolate Tart	

**GF- Gluten Free, DF- Dairy Free, V- Vegetarian, VG- Vegan**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Please communicate with staff if you have any food intolerance or allergies. Prices are in USD and subject to 18% service charge.