



Raw Bar/Appetizers

Oyster On The Half Shell

Fresh oysters shucked to order, served with our tangy cocktail sauce **1/2 dozen 8 1 dozen 14**

Crispy or Grilled Calamari

Served with sofrito and garlic alioli **12**

Peruvian Style Fish Ceviche

Fish marinated in citrus blend, with Bermuda onions, aji limo, served with glazed yams and Peruvian corn **15**

Conch Fritters

Served with cocktail sauce **11**

Fish Fingers

Served with tartar sauce **11**

Tuna Tartar

Ginger sesame soy with avocado, over wonton chips **15**

Tostones Rellenos

Garlic scented green plantains with shredded beef sofrito drizzled with avocado alioli **12**

Seafood Ceviche

Shrimp, scallops, calamari, octopus and fish, marinated in a citrus blend of cilantro, aji limo and spices, served with roasted Peruvian corn and crispy sweet potato **17**

Fresh Florida Stone Crabs

Served chilled with our special Champagne mustard sauce **(Seasonal) ... MKT**

Grilled Octopus

Served sizzling with roasted vegetables, Aji Amarillo alioli **16**

Shrimp Escargot

Shrimp broiled with garlic herb butter, topped with Fontina cheese and croutons **15**

Pastas

Linguine Lobster & Shrimp Pasta

Lobster and shrimp sautéed with Brandy in a mushroom cream sauce, tossed with linguine **27**

Alfredo Fettuccine

Garlic, mushroom, spinach cream sauce, tossed in fettuccine with your choice of

Chicken 17 Shrimp 25 Shrimp 17

Soups

Lobster Bisque **10**

Grouper Chowder “criollo” **7**

Sides *(All sides are offered at \$5 each)*

White Rice

Yellow Rice

Tostones

Black Beans

Sweet Plantains

French Fries

kids

Fish Fingers and Fries **9**

Chicken Fingers and Fries **9**

Kids's Fettuccine *(choice of Alfredo or Butter)* **7**

Sandwiches & Salads

All sandwiches served with lettuce, tomatoes, pickles, french fries and coleslaw

Fish Sandwich

Our famous fish sandwich prepared to your liking, grilled, fried or blackened, served with our homemade tartar sauce. **14**

Big Burger

Premium ground beef chargrilled to perfection
Add cheese, bacon, mushroom for 0.75 **11**

Casablanca House Salad

Mixed greens, cherry tomatoes, cucumbers, shredded carrots, Bermuda onions drizzled with our house balsamic dressing **8**

Classic Caesar

Crisp romaine lettuce tossed with our homemade dressing, garlic croutons and fresh parmesan cheese **9**

Chicken 15 Shrimp 20 Mahi (7 oz.) 18

Cancun Salmon Salad

Layered crispy tortillas smeared with black beans puree, field greens, tomato and guacamole, drizzled with cilantro lime vinaigrette. **14**

Fishmarket

Your Choice Of Sauces: Ajillo, Salsa Verde, Lemon Butter, Or Mushroom Cognac. Served With Garlic Mashed Potato And Grilled Vegetables

Salmon Filet 23

Tuna Steak 28

Snapper Filet 28

Shrimp 26

Mahi Filet 27

Grouper Fillet 34

FL. Lobster *(Seasonal) ... MKT*

Specialties

Whole fried Fish 1 1/4 lb. \$31

Paella Casablanca

Shrimp, scallops, calamari, mussels, clams, chicken, cooked in Spanish saffron rice **Half 30 Full 50**

Twin Florida Lobster Tails

Broiled with herb butter **53**

Sopon Marinero

A traditional fisherman style seafood soup with lobster, shrimp, scallops, mussels, clams, calamari and fish in a tomato saffron fish broth **30**

Casablanca Grilled Parrillada

Shrimp, bay scallops, calamari, oysters, mussels, clams and grilled fish fillet. Served with onions, tomatoes and cilantro aioli. **31**

Seafood Zarzuela

Shrimp, scallops, clams, squid, mussels, 1/2 lobster tail, simmered in a flavorful tomato saffron broth and flambéed with Cognac **32**

Surf and Turf

12 oz skirt steak grilled, served with a broiled lobster tail and crisp onion rings **50**

Churrasco

12 oz skirt steak served with french fries and chimichurri **24**

Grilled Chicken Breast

Sour orange mojo marinated grilled chicken breast served with smothered onions, white rice **15**

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions

visit us at casablancaseafood.com for restaurant, fish market, and Social Media information



WINE LIST

White

GL / BL

STUD (Argentina) Chardonnay 9 / 39
Sweet fruit flavors with a finish of tropical fruit and lemon zest

VIU MANENT GRAN Reserva (Rioja, Spain)
Chardonnay 11 / 37
Lavender honey and honeydew melon with a buttery finish

St Francis (Sonoma California) Chardonnay 46
Aromas of pineapple, guava and pear, mingled with orange notes

ORO (Italy) Pinot Grigio 9 / 32
Engaging citrus notes and white fruits on the palate

ITALO CESCO (Veneto-Italy) Pinot Grigio 11 / 42
Its is intensely aromatic with slight hints of nutmeg and peach.

CAPOSALDO (Italy) Pinot Grigio 34
Slight citrus, green apple and almond aromas with mineral finish

UVA NEGRA (Argentina) Sauvignon Blanc 31
Vibrant notes of grapefruit, kiwi and honeydew melon

OYSTER BAY (New Zealand) Sauvignon Blanc 10 / 33
Lemony aroma with hints of tropical fruit, gooseberry, and coconut

JACOBS CREEK Moscato (Australia) 33
Refreshing with hints of luscious berry fruit flavors

MONOPOLE VIURA (Spain) 9 / 31
Reminiscent pale Yellow-green Sedictive scent of spring.

FIRESTONE Riesling (California) 37
Flavors of apricot and honeysuckle with notes of lemon and lime

Champagne & Sparkling

LUNETTA Prosecco (Italy) 9 / 33

SYLTBAR Prosecco (Italy) 12 / 50

Red

GL / BL

VIÑA CABALLERO (Chile) Pinot Noir 9 / 30
Intense ruby red color. Intense nose of ripe strawberry

CASTLE ROCK (California) Pinot Noir 37
Fruity and earthy blueberry with notes of pear and honey

KENWOOD (Sonoma, California)
Cabernet Sauvignon 11 / 40
Coffee, cassis and black cherry notes

VIÑA CABALLERO (Chile) Cabernet Sauvignon 29
Aromas of root beer, cassis, vanilla, cocoa and chocolate

LOS HAROLDOS (Mendoza, Argentina)
Malbec 11 / 37
Intense and sweet red fruit

STUD (Argentina) Malbec 31
Brooding black fruits, cocoa powder and wild berries

MONGRASS (Chile) Merlot 36
Cranberry, Orange citrus and currant flavors

Dessert & Port

FONSECA BIN 8 / 35
Good density of fruit, wild blackberry, plums and spices

Rose

PINORD CAVA MARRUGAT (Cava-Spain) Rosé 9 / 36
Fresh, with strong notes of red fruits and citrics

STUD ROSÉ Malbec (Argentina) Rosé 31
A rich aroma of wild strawberry with hints of red cherries

it is unlawful for anyone (including parents) to sell, serve, or give alcoholic beverages to a person under 21 years of age

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