



## Appetizers

**Crispy or Grilled Calamari /16**  
Garlic aioli

**Fish Fingers /15**  
Tartar sauce

**Crispy Coconut Shrimp /17**  
Piña colada vinaigrette, sweet chilli glaze

**Crabcake /18**  
Roasted corn salsa, citrus cream

**Shrimp Escargot /15**  
Garlic herb butter, mozzarella cheese, croutons

**Conch Fritters /15**  
Homemade cocktail sauce

**Top Neck Clams /20**  
White wine, garlic, shallots, butter, parsley, baby clams

**Croquetas**  
*Fish /12 • Lobster /16*  
Tartar sauce

**Shrimp Tostones /17**  
Crispy tostones, shrimp béchamel, broiled mozzarella cheese, sofrito, pickled coleslaw, crispy potato curls

**Beef Tostones /14**  
Crispy tostones, broiled mozzarella cheese, shredded beef stew, pickled coleslaw, balsamic reduction

**Sizzling Grilled Octopus /21**  
Roasted potatoes, ragout of vegetables, Aji amarillo aioli, balsamic reduction

## Flatbreads

**Margherita /17**  
Fresh tomato sauce, mozzarella, basil

**Seafood /21**  
Tomato sauce, mozzarella, with mixed seafood

**BBQ /19**  
Mozzarella, Kentucky BBQ sauce with chicken or shrimp



## Soups

**Lobster Bisque /18**  
With Lobster tail

**Grouper Chowder "Criollo" /12**



## Raw Bar

**Oyster On The Half Shell**  
Shucked to order, served with cocktail sauce  
*Half dozen /13 1 dozen /23*

**Shrimp Cocktail /20**  
5 Shrimps served over cocktail sauce



**Tuna Tartar /20**  
Ginger sesame soy, avocado, wonton crisps, aji amarillo aioli, teriyaki sauce

**Fresh Florida Stone Crabs (Seasonal) /MP**  
Champagne mustard sauce

**Alaskan King Crab (Seasonal) /MP**  
Steamed served with herb butter

**Lobster Fried Ceviche /60**  
Twin lobster fried, citrus blend, Bermuda onions, cilantro, rocoto pepper, glazed yams, corn

**Peruvian Style Fish Ceviche /17**  
Citrus blend, bermuda onions, cilantro, rocoto pepper, glazed yams, corn

**Seafood Ceviche /19**  
Citrus blend, rocoto pepper, bermuda onions, cilantro, shrimp, calamari, octopus, fish, glazed yams, corn

**Octopus Ceviche /20**  
Bermuda onions, rocoto pepper, cilantro, citrus blend

**"Vuelve a la Vida" Seafood Cocktail /19**  
Shrimp, calamari, octopus, fish, citrus blend, tomato, pepper, onions, cilantro

## Salads

**Casablanca House Salad /13**  
Mixed greens, grape tomatoes, cucumbers, carrots, Bermuda onions, balsamic vinaigrette

**Classic Caesar /14**  
Romaine hearts, croutons, parmesan tuile, homemade caesar dressing  
*Chicken /25 Shrimp /31 Mahi Mahi /30*

**Tropical Avocado Salad /12**  
Romaine hearts, hass avocado, bermuda onions, citrus vinaigrette



## Fish Specialties

**Salmon /32**  
Grilled, honey dijon glazed, roasted baby potatoes, seasonal vegetables

**Snapper /35**  
Sautéed, roasted lemon capers sauce, roasted baby potatoes, seasonal vegetables

**Mahi Mahi /30**  
Seared, cilantro cream sauce, roasted baby potatoes, seasonal vegetables, crispy onion rings

**Sea Scallops /MP**  
Seared, lemon chive butter sauce, asparagus, garlic mashed potatoes, crispy sweet potato curls

**Shrimp /31**  
Scampi, sautéed in garlic herb butter, white wine, roasted baby potatoes, asparagus

**Seabass /MP**  
Seared, garlic mashed potatoes, grilled zucchini, tomato concase, lemon butter sauce

**Tuna /37**  
Teriyaki, sesame crusted seared, teriyaki noodles, Asian slaw, crispy wonton

**Grouper /MP**  
Seared, mushroom cream sauce, sautéed bok choy, garlic mashed potatoes, crispy potato curls

**Note:**  
No substitutions on special fish selections. Any extra side will be charged accordingly  
\*MP: Market Price

## Specialties

**Casablanca Signature Stuffed Lobster /52**  
Broiled with crabmeat shrimp béchamel (seasonal)

**Whole Florida Lobster (seasonal) /MP**

**Casablanca Grilled Parrillada /48**  
Shrimp, calamari, oysters, green shell mussels, clams, fish filet, ragout of vegetables

*Add Lobster Tail /28*  
*Add Baby Churrasco Steak /18*

**Seafood Au Gratin /35**  
Fish, shrimp, calamari, octopus, crabmeat, sherry cream sauce, broiled, fontina cheese

**Whole fried Fish /MP**

**Twin Florida Lobster Tails /55**  
Grilled with herb butter

**Sopon Marinero /36**  
Lobster, shrimp, mussels, clams, calamari, tomato saffron broth

**Crab Stuffed Shrimp /34**  
Baked in lemon wine sauce

**Paella Casablanca**  
Shrimp, calamari, mussels, clams, chicken, Spanish saffron rice  
*For one /31 For two /50*

**Seafood Zarzuela /36**  
Shrimp, clams, calamari, mussels, ½ lobster tail, tomato Saffron sauce

**Snapper al Pescador /38**  
Snapper filet, shrimp, calamari, octopus, mussels, roasted pepper cream sauce

**Colossal Seafood Parrillada /MP**  
Snapper, Lobster, prawn, squid, clams, oysters, musseus, vegetable



## Steaks

**Grilled Chicken Breast /25**  
Smothered onions, sour orange, mojo, white rice, black beans

**Lomo Saltado /36**  
Beef stir fry, bermuda onions, tomatoes, white rice and French fries

**Ribeye /40**  
Grilled ribeye with red wine bourbon reduction potatoes and Asparagus

**Churrasco /35**  
Grilled skirt steak, french fries, chimichurri

**Surf and Turf /60**  
Ribeye, grilled Lobster tail, and crispy onion rings



## Sides

All sides are offered at \$7 each

**White Rice**

**Yellow Rice**

**Black Beans**

**Tostones (Fried green plantains)**

**Maduros (Fried sweet plantains)**

**Vegetables (Sautéed)**

**French Fries**

**Steamed Broccoli**

**Yuca Fries**

**Garlic Mashed Potatoes**



## Pastas

**Lobster & Shrimp Pasta /34**  
Linguine, mushrooms, brandy cream sauce

**Linguine with Clams /30**  
Garlic, tomato, basil, white wine

**Alfredo Fettuccine**  
Creamy parmesan sauce  
*Chicken /25 Shrimp /31 Salmon 32*

**Lobster Ravioli with Shrimp /34**  
Tomato brandy cream sauce

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness especially if you have a certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy.