

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, maduros, yuca, 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, 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



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

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, shrimp 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 concasse, 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, 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, mussels, roasted pepper cream sauce

Colossal Seafood Parrillada /MP
Snapper, Lobster, prawn, squid, clams, oysters, mussels, vegetables

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



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



WEDNESDAY 6pm-8pm
HAPPY HOUR &
5 FREE OYSTERS
PER DRINK

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.

For parties of 6 or more. An 18% gratuity will be added.