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

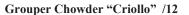








Lobster Bisque /18 With Lobster tail



## Raw Bar

**Oyster On The Half Shell** Half dozen /13 1 dozen /23



Shrimp Cocktail /20

Tuna Tartar /20

Ginger sesame sov, avocado, wonton crisps, aji amarillo aioli, teriyaki sauce

Fresh Florida Stone Crabs (Seasonal) /MP

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 Corvina Ceviche /22

rocoto pepper, glazed yams, corn

Seafood Ceviche /24 Citrus blend, rocoto pepper, bermuda onions, cilantro, shrimp, calamari, octopus, corvina glazed yams, corn

Octopus Ceviche /20

a 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



**Black Beans** 

All sides are offered at \$7 each

White Rice Vegetables (Sauteed)

**Yellow Rice** French Fries

**Tostones** (Fried green plantains)

Yuca Fries

**Steamed Broccoli** 

Maduros (Fried sweet plantains) **Garlic Mashed Potatoes** 

## Fish Specialties



Grilled, honey dijon glazed, roasted baby potatoes, seasonal vegetables

Snapper /35

Sauteed, 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,

Seabass /MP

Seared, garlic mashed potatoes, grilled zucchini, tomato concasse, lemon butter sauce

Tuna /37

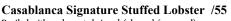
Teriyaki, sesame crusted seared, soba teriyaki noodles, Asian slaw, crispy

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

# Speciatties



Broiled with crabmeat shrimp béchamel (seasonal)

Lobster Termidor (Seasonal) /55

Creamy lobster béchamel sauce with lobster chunks, with a touch of topped with broiled mozzarella cheese

Whole Florida Lobster (Seasonal) /MP

Casablanca Grilled Parrillada /48

Shrimp, calamari, oysters, mussels, clams, fish filet, ragout of vegetables

Lobster Tail | /28 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

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 Parillada /MP

Snapper, Lobster, prawn, squid, clams, oysters, mussels, vegetables



#### 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 /39

Grilled skirt steak, chimichurri

#### Surf and Turf /60

Ribeye, grilled Lobster tail, and crispy onion rings





### **Pastas**



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



