



FIXED LUNCH MENU SPECIAL \$25

Choose One Item Per Course

APPETIZERS

Fresh Soup of the Day

Crispy or Grilled Calamari

Garlic aioli

Seafood Ceviche

Citrus blend, rocoto pepper, bermuda onions, cilantro shrimp, calamari, octopus, fish, glazed yarms, corns

ENTREE

Salmon

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

Paella Casablanca

Shrimp, calamari, Mussels, clams, chicken, spanish saffron rice

Lobster Ravioli w / Shrimp

Tomato brandy cream sauce

Lomo Saltado

Beef stir fry, bermuda onions, tomatoes, white rice and french fries

DESSERTS

Key Lime Pie

Flan

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



FIXED DINNER MENU SPECIAL \$39

Choose One Item Per Course

APPETIZERS

Grilled Octopus

Roasted potatoes, ragout of vegetables, Aji amarillo aioli, balsamic reduction

Tuna Tartar

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

Lobster Croquetas

Tartar sauce

Oyster on a Half Shell

Served with our tangy cocktail sauce

MAIN COURSE

Whole FL Lobster w/ stuffed

Broiled with crabmeat shrimp bechamel

Fried whole Snapper

Served "a Lo Cubano" with white rice and black beans

Snapper al Pescador

Snapper filet, shrimp, calamari, mussels, roasted pepper cream sauce

Ribeye

Grilled ribeye with red wine bourbon reduction potatoes and asparagus

DESSERTS

Tres leches (Three Milks)

Guava Cheesecake

Chocolate Spill Over

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