

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness especially if you have a certain medical condition. 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.

Appetizers

Crispy or Grilled Calamari /17
Garlic aioli

Fish Fingers /16
Tartar sauce

Crispy Coconut Shrimp /18
Piña colada vinaigrette, sweet chili glaze

Crabcake /18
Roasted corn salsa, citrus cream

Shrimp Escargot /18
Garlic herb butter, mozzarella cheese, croutons

Conch Fritters /16
Homemade cocktail sauce

Clams Chardonnay /20
Top neck clams, white wine, garlic, shallots, butter, parsley, petite clams

Homemade Croquetas
Fish /14 Lobster /17
Tartar sauce

Shrimp Tostones /18
Crispy tostones, shrimp béchamel, broiled mozzarella cheese, sofrito, pickled coleslaw, crispy potato curls

Beef Tostones /17
Crispy tostones, broiled mozzarella cheese, shredded beef stew, pickled coleslaw, balsamic reduction

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

Casablanca Combinatio Platter /55
Conch fritters, fish croquettes, crispy calamari, coconut shrimp, with our homemade dipping sauces

Sandwiches

Monday - Fridays 11:30am - 4:30pm (Lunch Only)

Snapper Sandwich /16
Traditional pan con minuta, tomatoes, onions and french fries with tartar

Bay Burger /17
Premium ground beef chargrilled, with french fries
Add: Cheese /1 Bacon /1 Mushrooms /1

Fish Sandwich /16
Mahi /15 Grouper /17
Lettuce, tomatoes, pickles, french fries and coleslaw

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

Jumbo Shrimp Cocktail /20
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, and champagne mustard sauce

Lobster Fried Ceviche /68
Twin lobster fried, citrus blend, bermuda onions, cilantro, rocoto pepper, maduros, yuca, glazed yams, corn

Peruvian Style Corvina Ceviche /23
Citrus blend, bermuda onions, cilantro, rocoto pepper, glazed yams, corn

Seafood Ceviche /25 - Fried Seafood Ceviche /30
Citrus blend, rocoto pepper, bermuda onions, cilantro, shrimp, calamari, octopus, corvina, glazed yams, corn

Octopus Ceviche /22
Bermuda onions, rocoto pepper, cilantro, citrus blend

"Vuelve a la Vida" Seafood Cocktail /20
Shrimp, calamari, octopus, citrus blend, tomato, pepper, onions, cilantro

Ceviche Combination Platter /55
Seafood ceviche, corvina ceviche, vuelve a la vida, tuna nikkei

Salads

Casablanca House Salad /14
Mixed greens, cherry tomatoes, cucumbers, carrots, bermuda onions, balsamic vinaigrette

Classic Caesar /16
Romaine hearts, croutons, parmesan tuile, homemade caesar dressing

Tropical Avocado Salad /15
Romaine hearts, avocado, bermuda onions, citrus vinaigrette

Salad Add Ons:
Chicken /28 Shrimp /31 Mahi Mabi /33

Sides

All sides are offered at \$7 each

White Rice



Vegetables (Sautéed)

Yellow Rice

French Fries

Black Beans

Steamed Broccoli

Tostones (Fried green plantains)

Yuca Fries

Maduros (Fried sweet plantains)

Garlic Mashed Potatoes

Fish Specialties

Salmon /34
Grilled, honey dijon glazed, roasted baby potatoes, seasonal vegetables

Snapper /37
Sautéed, roasted, lemon capers sauce, roasted baby potatoes, seasonal vegetables

Mahi Mabi /33
Seared, cilantro cream sauce, roasted baby potatoes, seasonal vegetables, crispy onion rings

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

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

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

Yellow Fin Tuna /42
Teriyaki, sesame crusted seared, soba teriyaki noodles, asian slaw, crispy wonton

Black Grouper /48
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

Steaks

Grilled Chicken Breast /28
Smothered onions, sour orange, mojo, white rice, black beans

Lomo Saltado /38
Beef stir-fry, bermuda onions, tomatoes, green peas, french fries, white rice

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

Churrasco /MP
Grilled skirt steak, chimichurri

Surf and Turf /MP
Ribeye, grilled lobster tail, and crispy onion rings

Specialties

Casablanca Signature Stuffed Lobster /MP

Broiled with our famous crabmeat and shrimp béchamel (seasonal)

Lobster Termidor /MP

Creamy lobster béchamel sauce with lobster chunks, flambéed with a touch of cognac topped with broiled mozzarella cheese (seasonal)

Whole Florida Lobster (Seasonal) /MP

Casablanca Grilled Parrillada /48
Shrimp, calamari, octopus, citrus blend, tomato, pepper, onions, cilantro

Add Lobster Tail /30

Add Churrasco Steak /39

Seafood Au Gratin /36

Fish, shrimp, calamari, octopus, crabmeat, sherry cream sauce, broiled, fontina cheese

Whole Fried Snapper /MP

Twin Florida Lobster Tails /68
Grilled with herb butter

Sopon Marinero /38

Lobster, shrimp, mussels, clams, calamari, tomato saffron broth

Crab Stuffed Shrimp /36

Homemade crab stuffing, shrimp, baked in lemon butter sauce

Paella Casablanca

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

For one /35 For two /55

Seafood Zarzuela /36

Shrimp, clams, calamari, mussels, ½ lobster tail, tomato saffron sauce

Snapper al Pescador /40

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

Colossal Seafood Parillada /MP

Grilled fresh snapper, lobster tails, prawns, calamari, shrimp, clams, oysters, mussels, ragout of vegetables

Pastas

Lobster & Shrimp Pasta /35

Linguine, mushrooms, brandy cream sauce

Linguine with Clams /31
Garlic, tomato, basil, white wine

Alfredo Fettuccine

Creamy parmesan sauce
Chicken /28 Shrimp /31 Salmon /34

Ravioli with Lobster and Shrimp /34

Four cheese ravioli with tomato brandy cream sauce

WEDNESDAY HAPPY HOUR
LIVE MUSIC / DJ - 3PM - 6PM
FREE OYSTERS
ALL DAY