



MIAMI SPICE DINNER \$42

Choose One Item Per Course

RECOMMEND WINE PAIRINGS

4oz servings

Santa Margherita, Pinot Grigio \$7
Cakebread Cellars, Chardonnay \$12

Imagery, Pinot Noir \$6
Austin Hope, Cabernet Sauvignon \$12

APPETIZERS

Grilled Octopus

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

Oyster on a Half Shell

Served with our tangy cocktail sauce

Tuna Tartar

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

Beef Tostones

Crispy tostones, broiled mozzarella cheese, shredded beef stew, pickled coleslaw, balsamic reduction

MAIN COURSE

Fried whole Snapper

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

Ribeye

Grilled ribeye with red wine bourbon reduction, potatoes and asparagus

Snapper al Pescador

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

Stuffed Florida Lobster

Broiled with crabmeat shrimp béchamel (seasonal)

SPECIALTIES ADD ON'S

Lobster Tail \$25

Crab Stuffing \$4

Shrimp \$17

King Crab Leg \$30

DESSERTS

Tres leches | Guava Cheesecake | Chocolate Spill Over

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