



Appetizers

Oysters Rockefeller /24
Bechamel sauce, spinach, mozzarella cheese

Crispy or Grilled Calamari /21
Garlic aioli

Fish Fingers /18
Tartar sauce

Homemade Coconut Shrimp /20
Piña colada vinaigrette, sweet chilli glaze

Crabcake /23
Roasted corn salsa, Champagne mustard sauce

Shrimp Escargot /20
Garlic herb butter, mozzarella cheese, toast

Conch Fritters /19
Homemade cocktail sauce

Clams Chardonnay /25
Top neck clams, white wine, garlic, shallots, butter, parsley, petite clams

Homemade Croquetas
Fish /16 *Lobster /19*
Tartar sauce

Shrimp Tostones /19
Crispy tostones, shrimp stew, broiled mozzarella cheese, spicy coleslaw, crispy potato curls, hoisin Sauce

Beef Tostones /18
Crispy tostones, broiled mozzarella cheese, shredded beef stew, crispy potato curls, spicy coleslaw, hoisin sauce

Sizzling Grilled Octopus /29
Roasted potatoes, ragout of vegetables, Aji amarillo aioli hoisin sauce

Casablanca Combination Platter /60
Conch fritters, fish croquettes, crispy calamari, coconut shrimp, with our homemade dipping sauces

Sandwiches

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

Pan Con Minuta /23
Traditional pan con minuta, lettuce, tomatoes, onions and french fries with tartar and coleslaw

Bay Burger /19
Premium ground beef chargrilled, lettuce, tomatoes, onions with french fries
Add: Cheese /1.50 Bacon /1.50 Mushrooms /1.50

Fish Sandwich - Mahi /17 Grouper /19
Lettuce, tomatoes, onions, french fries with tartar and coleslaw

Soups



Lobster Bisque /21
With Lobster Chunks

Grouper Chowder "Criollo" /14

Raw Bar



Oyster On The Half Shell
Shucked to order, served with homemade cocktail sauce and mignonette sauce
Half dozen /18 1 dozen /33

Jumbo Shrimp Cocktail /21
Shrimps served over homemade cocktail sauce

Tuna Tartar /24
Sesame seeds, avocado, crispy wonton, aji amarillo aioli, nikkei sauce, with bedding of cucumber

Fresh Florida Stone Crabs (Seasonal) /MP
Champagne mustard sauce

Alaskan King Crab (Seasonal) /MP
Steamed served with herb butter, and champagne mustard sauce

Lobster & Seafood Fried Ceviche /MP
Lobster tail, shrimp, calamari, Corvina, octopus, citrus blend, Bermuda onions, cilantro, rocoto pepper, maduros, yuca, aji amarillo aioli

Peruvian Style Corvina Ceviche /26
Citrus blend, bermuda onions, cilantro, rocoto pepper, glazed yams, corn



Salmon Ceviche /26
Citrus blend, Bermuda onions, cilantro, rocoto pepper, glazed yams, corn, passion fruit syrup

Seafood Ceviche /28
Citrus blend, rocoto pepper, bermuda onions, cilantro, shrimp, calamari, octopus, corvina, glazed yams, corn

"Vuelve a la Vida" Seafood Cocktail /23
Shrimp, calamari, octopus, citrus blend, tomato sauce, pepper, onions, cilantro

Ceviche Combination Platter /60
Seafood ceviche, corvina ceviche, vuelve a la vida, tuna tartar

Salads



Casablanca House Salad /15
Mixed greens, cherry tomatoes, cucumbers, carrots, bermuda onions, balsamic vinaigrette

Classic Caesar /17
Romaine hearts, croutons, parmesan cheese, caesar dressing

Tropical Avocado Salad /16
Romaine hearts, avocado, bermuda onions, balsamic vinaigrette

Salad Add Ons:
Chicken /33 Shrimp /34 Mahi Mahi /35

Sides



White Rice 7

Yellow Rice 7

Black Beans 7

Tostones (Fried green plantains) 7

Maduros (Fried sweet plantains) 7

Truffle Fries 12

Lemony Sweet Plantain Mash 12

Vegetables (Sauteed) 7

French Fries 7

Steamed Broccoli 10

Yuca Fries 8

Garlic Mashed Potatoes 10

Brussels Sprouts 15

Truffle Mash Potatoes 15

Fish Specialties



Salmon /38
Pan-Seared, Honey-dijon glazed, Garlic mashed potatoes, steamed Broccoli

Snapper /39
Pan-Seared or fried, lemon capers sauce, garlic mashed potatoes, seasonal vegetables

Mahi Mahi /33
Pan-Seared, with ajillo sauce, lemony sweet plantain mash, seasonal vegetables, crispy onion rings

Jumbo Sea Scallops /50
Pan-Seared, lemon butter sauce, asparagus, lemony sweet plantain mash,

Shrimp Scampi /34
Sautéed in garlic herb butter, white wine, roasted baby potatoes, asparagus

Seabass /MP
Pan-Seared, garlic mashed potatoes, seasonal vegetables, tomato concasse, lemon butter sauce

Yellow Fin Tuna /48
Nikkei sauce, sesame seeds crusted, mild sesame oil noodles with masago, wakame, crispy wonton

Black Grouper /49
Pan - Seared, mushroom cream sauce, roasted brussels sprouts with fig vinaigrette, garlic mashed potatoes

Note:
No substitutions on special fish selections. Any extra side will be charged accordingly
**MP: Market Price*

Specialties



Lobster Tail /MP
Broiled with herb butter, Truffle mash potatoes, and Roasted brussels sprouts with fig vinaigrette

Casablanca Signature Stuffed Lobster /MP
Broiled with our famous crabmeat and shrimp béchamel with a touch of panko

Lobster Termidor /MP
Creamy dijon mustard sauce with lobster chunks, flambéed with a touch of cognac topped with broiled mozzarella cheese

Whole Florida Lobster (Seasonal) /MP

Casablanca Grilled Parrillada /50
Shrimp, calamari, oysters, mussels, clams, fish filet, ragout of vegetables, roasted potatoes

Add Lobster Tail /50
Add Churrasco Steak /50

Seafood Au Gratin /40
Broiled, fish, shrimp, calamari, crabmeat, potatoes, bechamel sauce, mozzarella cheese

Whole Fried Snapper /MP

Sopon Marinero /42
½ Lobster tail, shrimp, mussels, clams, calamari, tomato broth

Crab Stuffed Shrimp /39
Homemade crab stuffing, shrimp, baked with lemon butter sauce, with garlic mashed potatoes

Paella Casablanca
½ Lobster tail, shrimp, calamari, mussels, clams, chicken, spanish saffron rice
For one /45

Seafood Zarzuela /42
½ Lobster tail, Shrimp, clams, calamari, mussels, tomato sauce

Snapper al Pescador /45
Snapper filet, shrimp, calamari, mussels, roasted pepper cream sauce

Colossal Seafood Parrillada /MP
Pan-Seared snapper, lobster tail, prawns, calamari, shrimp, clams, oysters, mussels, ragout of vegetables, roasted potatoes

Steaks



Mojo Roasted Half Chicken /33
Sauteed onions, 24 hours marinated, white rice, black beans

Lomo Saltado /42
Beef stir-fry, bermuda onions, tomatoes, green peas, french fries, white rice

Ribeye /53
Grilled ribeye with red wine bourbon reduction truffle mash potatoes and asparagus

Churrasco /55
Grilled skirt steak, chimichurri, french fries

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

Pastas



Lobster & Shrimp Pasta /40
Linguine, mushrooms, brandy cream sauce

Linguine with Clams /35
Garlic, tomato, basil, white wine

Fettuccine Alfredo
Creamy parmesan sauce
Chicken /33 Shrimp /34 Salmon /38

Ravioli with Lobster and Shrimp /37
Four cheese ravioli with tomato brandy cream sauce

Vegetarian



Teriyaki Cauliflower Steak /28
Served with Asparagus

Lemon Garlic Pasta With Vegetables /30
Linguine pasta, tomatoes, bell peppers, mushrooms, broccoli white wine, and lemon

Mushroom Ceviche /20
Citrus blend, rocoto pepper, Bermuda onions, cilantro, porcini mushroom, roasted red bell pepper, garlic, glazed yams, corn

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

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.