



MIAMI SPICE DINNER \$45

Choose One Item Per Course

RECOMMEND WINE PAIRINGS

4oz servings

Santa Margherita, Pinot Grigio \$10

Cakebread Cellars, Chardonnay \$16

Benziger, Pinot Noir \$8

Daou, Cabernet Sauvignon \$10

APPETIZERS

Grilled Octopus

Roasted potatoes, ragout of vegetables, Aji amarillo aioli, hoisin sauce

Half Dozen Oysters

Served with our tangy cocktail sauce and mignonette sauce

Tuna Tartar

Sesame seeds, avocado, crispy wonton, aji amarillo aioli, nikkei sauce, with bedding of cucumber

Beef Tostones

Crispy tostones, broiled mozzarella cheese, shredded beef stew, pickled coleslaw, hoisin sauce

MAIN COURSE

Fried whole Snapper

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

Ribeye

Grilled ribeye with red wine bourbon reduction, mashed potatoes and asparagus

Snapper al Pescador

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

Seafood Au Gratin

Broiled, fish, shrimp, calamari, crabmeat, potatoes, bechamel sauce, mozzarella cheese

SPECIALTIES ADD ON'S

Lobster Tail \$30 | Shrimp \$20 | Truffle Mashed Potatoes \$10

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