

## Appetizers



**Oysters Rockefeller /24**  
Bechamel sauce, spinach, mozzarella cheese

**Crispy or Grilled Calamari /21**  
Garlic aioli

**Mahi Fingers /20**  
Tartar sauce

**Homemade Coconut Shrimp /21**  
Piña colada vinaigrette, sweet chilli glaze

**Crabcake /25**  
Roasted corn salsa, Champagne mustard sauce

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

**Conch Fritters /21**  
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 /21**  
Crispy tostones, shrimp stew, broiled mozzarella cheese, spicy coleslaw, crispy potato curls, hoisin Sauce

**Beef Tostones /19**  
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*

**Fresh Catch Sandwich / MP**  
Lettuce, tomatoes, onions, french fries with tartar and coleslaw

## Soups

**Lobster Bisque /23**  
With Lobster Chunks

**Grouper Chowder "Criollo" /15**



## 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 /26**  
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 /16**  
Mixed greens, cherry tomatoes, cucumbers, carrots, bermuda onions, balsamic vinaigrette  
*Add Ons: Chicken /17 Shrimp /19 Mahi Mahi /21*

**Classic Caesar /18**  
Romaine hearts, croutons, parmesan cheese, caesar dressing  
*Add Ons: Chicken /15 Shrimp /17 Mahi Mahi /19*

**Tropical Avocado Salad /16**  
Romaine hearts, avocado, bermuda onions, balsamic vinaigrette  
*Add Ons: Chicken /14 Shrimp /16 Mahi Mahi /18*

## Sides

White Rice 7

Yellow Rice 7

Black Beans 7

Tostones (Fried green plantains) 7

Maduros (Fried sweet plantains) 7

Truffle Fries 15

Lemony Sweet

Plantain Mash 12

Vegetables (Sauteed) 7

French Fries 7

Steamed Broccoli 10

Yuca Fries 8

Garlic Mashed Potatoes 10

Brussels Sprouts 18

Truffle Mashed Potatoes 15

## Fish Specialties

**Salmon /39**  
Pan-Seared, Honey-dijon glazed, Garlic mashed potatoes, steamed Broccoli

**Snapper /40**  
Pan-Seared or fried, lemon capers sauce, garlic mashed potatoes, seasonal vegetables

**Mahi Mahi /37**  
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 /35**  
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 crab meat, calamari 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 /45*  
*Add Churrasco Steak /45*

**Seafood Au Gratin /41**  
Broiled, fish, shrimp, calamari, crab meat, potatoes, bechamel sauce, mozzarella cheese

**Whole Fried Snapper /MP**

**Sopon Marinero /45**  
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 / 50*

**Seafood Zarzuela /45**  
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**  
24 hours marinated, Sauteed onions, white rice, black beans

**Lomo Saltado /44**  
Beef stir-fry, bermuda onions, tomatoes, green peas, french fries, white rice

**Rib Eye /MP**  
Grilled rib eye with red wine bourbon reduction, truffle mashed potatoes and asparagus

**Churrasco /56**  
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  
3PM - 7PM  
**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.

A 20% Gratuity will be added for the service provided to you by the team at Casablanca. If the service did not meet your expectations please notify the manager immediately. Thank you