

Appetizers

Crispy 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

Conch Fritters /21
Homemade cocktail sauce

Homemade Lobster Croquetas /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

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

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
\$3.00 Each



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 /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

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

Sides



White Rice 7	Vegetables (Sauteed) 7
Yellow Rice 7	French Fries 7
Black Beans 7	Steamed Broccoli 10
Tostones 7 (Fried green plantains)	Yuca Fries 8
Maduros 7 (Fried sweet plantains)	Garlic Mashed Potatoes 10
Truffle Fries 15	Brussels Sprouts 18
Lemony Sweet	Truffle Mashed Potatoes 15
Plantain Mash 12	

Fish Specialties



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

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

Mahi Mahi /37
Pan-Seared, with ajillo sauce, lemony sweet plantain mash, seasonal vegetables, crispy onion rings

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

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

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

Whole Fried Snapper /MP

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



Paella Casablanca
For one /50
½ Lobster tail, shrimp, calamari, mussels, chicken, spanish saffron rice

Seafood Zarzuela /45
½ Lobster tail, Shrimp, clams, calamari, mussels, tomato sauce

Casablanca Parillada /MP
Pan-Seared snapper, lobster tail, prawns, calamari, shrimp, oysters, mussels, ragout of vegetables, roasted potatoes

Steaks



Grilled Chicken Breast /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

Churrasco /MP
Grilled skirt steak, chimichurri, french fries

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

Pastas



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

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



Lemon Garlic Pasta With Vegetables /30
Fettuccine 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
4PM - 7PM
FREE OYSTERS

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.

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