

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 18 | shrimp 19 | mahi mahi 21

CLASSIC CAESAR 18

Romaine hearts, croutons, parmesan cheese, caesar dressing

Add ons: chicken 16 | shrimp 17 | mahi mahi 19

TROPICAL AVOCADO SALAD 16

Romaine hearts, avocado, bermuda onions, balsamic vinaigrette

Add ons: chicken 18 | shrimp 19 | mahi mahi 21

RAW BAR

OYSTER ON THE HALF SHELL \$3.00 EACH

Shucked to order, served with homemade cocktail sauce and mignonette sauce

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

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

SOUPS

LOBSTER BISQUE /23

With lobster chunks

GROUPER CHOWDER "CRIOLLO" / 16

SIDES

White rice 7

Yellow rice 7

Black beans 7

Tostones 7
(fried green plantains)

Maduros 7
(fried sweet plantains)

Truffle fries 15

Lemony sweet plantain mash 12

Vegetables (sauteed) 7

French fries 7

Steamed broccoli 10

Yuca fries 8

Garlic mashed potatoes 10

Truffle mashed potatoes 15

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

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

SPECIALTIES

LOBSTER TAIL /MP

Broiled with herb butter, truffle mash potatoes, and asparagus

LOBSTER TERMIDOR MP

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

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 / 65

½ Lobster tail, shrimp, calamari, mussels, chicken, spanish saffron rice

SEAFOOD ZARZUELA 50

½ Lobster tail, shrimp, 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 34

24 hours marinated, sauteed onions, white rice, black beans

LOMO SALTADO 44

Beef stir-fry, bermuda onions, tomatoes, green peas, french fries, white rice

RIBEYE STEAK MP

Juicy ribeye steak, truffle mashed potatoes, asparagus

SURF AND TURF /MP

Ribeye, broiled lobster tail, and crispy onion rings

PASTAS

LOBSTER & SHRIMP PASTA 40

Fettuccine, mushrooms, brandy cream sauce

FETTUCCHINE ALFREDO

Creamy parmesan sauce

Chicken 34 | Shrimp 35 | Salmon 39

RAVIOLI WITH LOBSTER AND SHRIMP 37

Four cheese ravioli with tomato brandy cream sauce

VEGETARIAN

LEMON GARLIC PASTA WITH VEGETABLES 33

Fettuccine pasta, tomatoes, bell peppers, mushrooms, broccoli, white wine, and lemon

MUSHROOM CEVICHE 25

Citrus blend, rocoto pepper, bermuda onions, cilantro, porcini mushroom, roasted red bell pepper, garlic, glazed yams, corn

Note: No substitutions on special fish selections.

Any extra side will be charged accordingly

**MP: Market Price*

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