

## APPETIZERS

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### 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

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### 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

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### 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

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### LOBSTER BISQUE /23

With lobster chunks

### GROUPER CHOWDER "CRIOLLO" / 16

## SIDES

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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

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### 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

## SPECIALTIES

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### 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

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### 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

### NEW YORK STEAK MP

Juicy New York steak, truffle mashed potatoes, asparagus

### SURF AND TURF MP

New York steak, broiled lobster tail, and crispy onion rings

## PASTAS

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### 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

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### 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