

APPETIZERS



CRISPY CALAMARI 21

Garlic aioli

HOMEMADE COCONUT SHRIMP 21

Piña colada vinaigrette, sweet chilli glaze

AUTHENTIC MARYLAND CRABCAKE 25

Jumbo lump crab, avocado mousse, pineapple chutney

BIMINI CONCH FRITTERS 21

Homemade bimini special sauce

NEW ENGLAND STEAMED CLAMS 18

Creamy clam juice, clams, garlic focaccia

HOMEMADE LOBSTER CROQUETAS 17

Aji amarillo

SHRIMP TOSTONES 18

Crispy tostones, shrimp stew, broiled mozzarella cheese, spicy coleslaw, crispy potato curls, teriyaki hoisin sauce

BEEF TOSTONES 16

Crispy tostones, broiled mozzarella cheese, shredded beef stew, crispy potato curls, spicy coleslaw, home-made teriyaki hoisin sauce

SIZZLING GRILLED OCTOPUS 29

Roasted potatoes, ragout of vegetables, aji amarillo aioli, homemade teriyaki hoisin sauce

SALADS



CASABLANCA HOUSE SALAD 16

Mixed greens, cherry tomatoes, cucumbers, carrots, bermuda onions, balsamic vinaigrette

Add ons: chicken 10 | shrimp 10 | mahi mahi 10

CLASSIC CAESAR 18

Romaine hearts, croutons, parmesan cheese, caesar dressing

Add ons: chicken 10 | shrimp 10 | mahi mahi 10

TROPICAL FRESCO SALAD 14

Sourced from local farms, tomatoes, avocados, bermuda onions, balsamic vinaigrette, olive oil

Add ons: chicken 10 | shrimp 10 | mahi mahi 10

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

Shrimp served over homemade cocktail sauce

TUNA TARTARE 24

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

LOBSTER & SEAFOOD FRIED CEVICHE 30

1/2 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

FLORIDIAN SEAFOOD CHOWDER 15

Keywest shrimp, local mahi, chopped clams, scallops, mussels, potatoes, herbs & spices, garlic focaccia

SIDES

White rice 5

Tostones 5

(fried green plantains)

Maduros 5

(fried sweet plantains)

Zesty sweet plantain mash 7

Vegetables (sauteed) 7

Asparagus 7

French fries 5

Yuca fries 7

Garlic mashed potatoes 5

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

SEA



SALMON 39

Pan-seared, honey-dijon glazed, garlic mashed potatoes, asparagus

LOCAL SNAPPER 40

Pan-seared or fried, lemon butter sauce, garlic mashed potatoes, seasonal vegetables

LOCAL 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 peewee potatoes, asparagus



SPECIALTIES

LOBSTER TAIL 45

Broiled with herb butter, garlic mash potatoes, and asparagus

WHOLE FRIED SNAPPER

Ask the server about our daily fresh snapper
"From our Boats to Your Table"

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, clams, scallops, chicken, spanish saffron rice

SEAFOOD ZARZUELA 50

½ Lobster tail, shrimp, calamari, mussels, clams, scallops, tomato sauce

CASABLANCA PARILLADA 80

Local mahi mahi, lobster, shrimp, calamari, oysters, mussels, clams, scallops, ragout of vegetables, roasted potatoes

LAND



GRILLED CHICKEN BREAST 27

24 hours marinated, sauteed onions, white rice, sweet plantains

LOMO SALTADO 44

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

NEW YORK STEAK 49

Juicy New York steak, garlic mashed potatoes, asparagus

SURF AND TURF 69

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

PASTAS

LOBSTER & SHRIMP PASTA 40

Fettuccine, mushrooms, brandy cream sauce



FETTUCCINE ALFREDO

Creamy parmesan sauce

Chicken 34 | Shrimp 35 | Salmon 39

LINGUINE CLAMS 30

Freshly shaved parmesan cheese, clams, clam cream sauce, fresh herbs

PASTA PRIMAVERA 28

Fettuccine pasta, tomatoes, peas, bell peppers, mushrooms, carrots, white wine, lemon

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