

APPETIZERS

SHRIMP & MUSSEL THERMIDOR 16

mussels, shrimp, creamy mornay sauce, mozzarella, bread crumbs

FRITO MIXTO 18

calamari, scallops, shrimp, fish, sour orange vinaigrette

COCONUT SHRIMP 18

fried pineapple, sweet chili vinaigrette

MARYLAND CRABCAKE 26

jumbo lump crab, avocado mousse, pineapple chutney

SHORT RIB TOSTON 17

fried green plantain, braised short rib, mozzarella, zesty slaw

GRILLED OCTOPUS 29

tender octopus, potatoes, vegetables ragout, aji amarillo aioli,



ALEXANDRA'S SHRIMP À LA ESCARGOT 14

shrimp "escargot" style, garlic, herbs, butter, mozzarella, focaccia

OYSTERS ON THE HALF SHELL 3-6

ask the server about our varieties

TUNA TARTARE 19

tuna, nikkei, avocado, cucumber, aji amarillo aioli

MIAMI-STYLE CEVICHE 16

corvina, citrus blend, peppers, onions, cilantro, peruvian corn



SALMON TIRADITO 19

salmon belly, yuzu, olive oil, serrano peppers, sea salt, rice puffs

SOUPS & SALADS

FLORIDIAN SEAFOOD CHOWDER 16

shrimp, mahi, salmon, clams, scallops, mussels, potato, herbs, spices, garlic focaccia

CAESAR SALAD 18

house-made dressing, focaccia crouton

TROPICAL FRESCO SALAD 14

tomatoes, avocado, bermuda onions, extra virgin olive oil, balsamic vinaigrette

MIAMI QUINOA SALAD 19

quinoa, heart of palm, caramelized carrots, apricots, cranberries, pomegranate, choclo corn, lemon vinaigrette

Salad add ons:

Shrimp 9 | Salmon 21 | Chicken 13



Chef's Choice

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

ENTREES

ALEXA'S HERB CRUSTED SALMON 39

mixed herb crust, creamy mashed potatoes, vegetables and plantain timbale, cilantro aioli

SNAPPER FILLET 39

pan-seared, citrus beurre blanc, jicama slaw, herb rice

POSEIDON'S FEAST 52

jumbo shrimp, scallops, mussels, snapper, herb rice, vegetables and plantain timbale, lemon buerre blanc

8oz SPINY LOBSTER TAIL 42

butter-poached tail, herb rice, vegetable and plantain timbale

WHOLE FRIED SNAPPER 45-95

ask the server about our daily fresh snapper "from our boats, to your table"

PAELLA CASABLANCA 39

shrimp, calamari, mussels, clams, scallops, chicken, spanish saffron rice

MAR Y TIERRA 70

"surf n' turf" bone-in braised short-rib, butter poached lobster, truffle lobster mashed potato, grilled tropical salsa

FRENCHED BONE-IN CHICKEN 27

24-hour marinated, sauteed onion, herb rice, sweet plantain

BONE-IN SHORT RIB 37

slow braised, creamy reduction, rich in red wine and herb flavors, creamy mashed potatoes, grilled tropical salsa

AMELIA'S SKIRT STEAK 39

10oz grilled, crispy tumbleweed onions, herb rice, chimichurri

THE GRAND LOBSTER PASTA 46

whole maine lobster, fettuccine, tomato & lobster cream

FETTUCCINE ALFREDO

chicken 27 / shrimp 29 / salmon 39

SPAGHETTI SQUASH 28

fresh spaghetti squash, fresh pesto

SIDES & ADD ONS

Herb Rice 5 | Tostones 5 (Green plantains) | Maduros 5 (Sweet plantains) | Vegetables 7

French Fries 5 | Mashed Potatoes 5 | Truffle Lobster Mashed Potatoes 10 | ½ Lobster Tail 20 | Shrimp 9

Chef's Choice

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