



Appetizers

Seafood Ceviche 17

Pickled Red Onion, Sweet Potato, Fried Plantains, and
Spicy Creole Sauce

Grilled Squid Stuffed with Merguez 13

Tomato Cumin Broth

Orecchiette, Taylor Bay Scallops 14

Andouille Sausage and Cream Sauce

Calabaza Agnolotti 14

Sage Cream, Crispy Pancetta, and Brown Butter

Grilled Prawns in Coconut Curry Sauce 18

Risotto Cake and Fried Basil

Fried Oysters 12

Cilantro Puree, Curried Crispy Onions, and Tomato Chutney

Soups

Creamy Lobster Broth 11

Cognac Cream and Lobster Caviar

Smoked Trout Chowder 9

Chive Crème Fraîche

Chilled Pea Soup 10

Maine Lobster Salad

Salads

Arugula Salad 14

Spanish Olives, Serrano Ham, Manchego Cheese, and
Cherry Tomatoes

Roasted Beet Salad with Pancetta Vinaigrette 12

Basil Pesto, Fresh Mozzarella, and Mini Croutons

Fried Brussel Sprout Salad 12

Preserved Lemon, Greek Yogurt, and Dill



Main Courses

Pan Roasted Sea Bass 38

Maine Lobster and Truffle Risotto with Lobster Beurre Blanc

Surf and Turf 85

Grilled 8oz Filet Mignon with a Bacon Jam, Baked 12oz Lobster Tail with a Fine Herbs Beurre Blanc, Truffle Mashed Potatoes, and Wild Mushrooms

Spicy Seared Tuna with Szechuan Peppercorn Sauce 35

Red Lentil Ragout and Cherry Tomatoes

Fennel Dusted Diver Scallops 32

Truffle White Bean Stew with Apple wood Smoked Bacon

Grilled Swordfish Steak with Green Papaya Slaw 35

Forbidden Rice and Local Root Vegetables

Pan Seared Snapper with Cucumber Pineapple Chutney 29

Puerto Rican White Rice

Baked Lobster Tail with Lobster Beurre Blanc 55

Sautéed Swiss Chard, Melted Leeks, and Truffle Mashed Potatoes

Grilled Dorado with Cilantro, Parsley and Basil Jus 31

Yucca Cake and Tomato Salad

Grilled 8oz Angus Filet Mignon with Bacon Jam 39

Roasted Garlic Mashed Potatoes and Mushroom Ragout

Roasted Double Lamb Chops over Lentil Stew 39

Slow Grilled Vegetables Marinated in Spanish Olive Oil

Breast of Chicken Stuffed with Manchego Cheese and

Serrano Ham 25

Mamosteao and Chimichurri

Vegetable Napoleon with Phyllo Sheets 25

Tomato and Mushroom Emulsion



Desserts

11

Boca Negra Cake

Graham Cracker Ice Cream and Marshmallow

Strawberry Shortcake

Strawberry Swirl Ice Cream

Coconut Cream Cheese Custard

Granola, Berries, and Braised Pineapple

Apple Galette

Black Cherry Coulis, Amaretto Whipped Cream, and Caramel Ice Cream

Orange Crème Brulee

Orange Sorbet and Vanilla Ice Cream

Carrot Cake

Cranberry Sauce and Vanilla Ice Cream

House made Ice Creams and Sorbets

Coconut Rum Sorbet

Orange Sorbet

Strawberry Citrus Sorbet

Guava Passoã Sorbet

Sorbet Trio: Coconut,

Strawberry, and Guava

Vanilla Ice Cream

Graham Cracker Ice Cream

Chocolate Ice Cream

Strawberry Swirl Ice Cream

Vanilla Chocolate Fudge Ice Cream