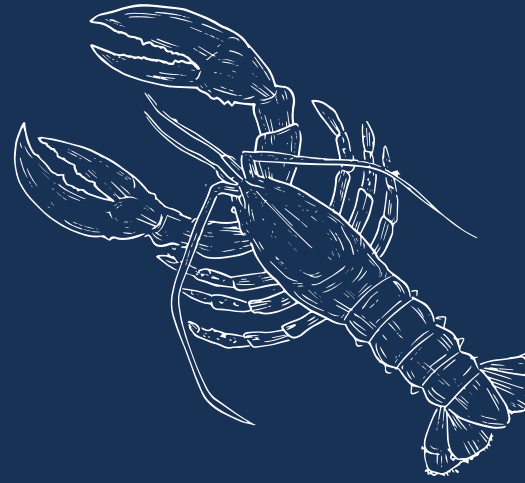




COLD APPETIZERS

SEA TARTARE

Fresh tuna and salmon, tomato, red onion, orange segments, coconut and mango

VIETNAMESE ROLL

Rice paper, ponzu-marinated chicken, carrot, cucumber, jicama, peanut dressing and onion ash

HOT APPETIZERS

WONTON TUNA TACO

Tuna tartare in ponzu with crispy wonton crunch, coleslaw and chipotle dressing

CRAB CAKE

Stone crab in tempura, roasted heart of palm, confit pork belly, feta cheese, smoked oil and pickled ginger dressing

SALADS

CAJUN SHRIMP SALAD

Arugula, cherry tomatoes, Cajun-marinated shrimp, scallions, carrots and lemon vinaigrette

CRAB LOUIE SALAD

Crab meat over crisp romaine with hard-boiled egg, avocado, cherry tomato, cucumber and asparagus, finished with our classic Louie dressing



SOUPS

🍷 CLAM CHOWDER

Clams in white wine, brunoise potatoes, bacon, scallions, parsley and cherry tomatoes

🍷🍷 LOBSTER BISQUE

Creamy lobster bisque with a touch of brandy and fresh cream

MAIN COURSES

🍷 LOBSTER AND SEAFOOD ORZO

Creamy orzo with lobster, shrimp, scallop, cherry tomato, baby spinach and a hint of lemon

🍏 CIOPPINO

Lobster, fish, crab, clams and mussels in spiced tomato broth, with grilled sourdough

COCONUT SHRIMP

Breaded in panko and grated coconut, mango chutney

🍏🍷 GRILLED SALMON

Bell pepper sauce, served with potatoes, asparagus and radish

🍏🍷 CHARRED OCTOPUS

Grilled octopus with cauliflower purée, capers, and garlic and paprika oil

🍷🍷 GARLIC BEEF TENDERLOIN

Grilled with garlic and herb butter, mashed potatoes and sautéed broccoli

🍷🍷🍷 CARIBBEAN SPINY LOBSTER

Boiled | grilled | sautéed

Sauce: Garlic | Butter | Thermidor

Served with mashed potatoes and vegetables



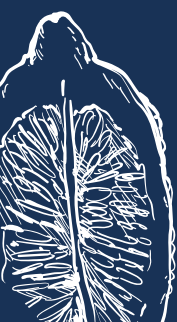


DESSERTS

- 🍷 🌿 **PASSION FRUIT CHIBOUST**
Strawberry ice cream
- 🍷 🌿 **CARROT CAKE**
Carrot sponge, spices, cream cheese frosting, toasted walnut

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- 🍏 Healthy dishes which help in maintaining balanced diet
- 🌾 Gluten free dishes
- 🌶️ Spicy dishes
- 🍷 Contains dairy and/or eggs
- 🌿 Crafted through artisan ways
- 🌱 Food Plant-Based option
- 🍷 Includes local ingredients



WHOLE FOOD PLANT-BASED MENU

STARTERS



TROPICAL TARTARE

Soy protein, avocado, tomato, red onion, orange segments, coconut and mango



VIETNAMESE ROLL (PLANT BASED)

Rice paper, soy protein marinated in citrus soy sauce, jicama and peanut dressing



ARUGULA SALAD

Arugula, cherry tomatoes, chickpeas, scallions, carrots and lemon vinaigrette

MAIN COURSES



LEMON ORZO

Orzo with cherry tomato, baby spinach, olive oil and a hint of lemon



COCONUT CAULIFLOWER

Breaded in panko and grated coconut, mango chutney



CHARRED KING OYSTER MUSHROOM

Grilled king oyster mushrooms, cauliflower purée, capers, and garlic and paprika oil

DESSERT



CHOCO PEANUT

Cocoa sponge, peanut cream and 70% chocolate ganache

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🍏 Healthy dishes which help in maintaining balanced diet

🌾 Gluten free dishes

👩‍🍳 Crafted through artisan ways

🌱 Food Plant-Based option



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO

