

FROM THE SEA

RAW TUNA \$19

Yellowfin tuna, chilled tomato and bell pepper soup, avocado and herb oil

GULF CEVICHE \$25

Fresh fish, cucumber, avocado, bell peppers and naranjilla vinaigrette

OCTOPUS SALAD \$19

Grilled octopus, tomato salad, basil and parmesan cheese

RAW CATCH OF THE DAY \$19

Fish, roasted orange, radish, mint and sweet lemon orange vinaigrette

BETWEEN BREADS

TUNA BURGER \$24

Black homemade bread, seared tuna, pickled veggies and fried yucca

SHRIMP PO-BOY SANDWICH \$26

Homemade bread, shrimp, cabbage slaw, lettuce, tomato and fried yucca

PAN-FRIED PACIFIC SEAFOOD STEW

Fresh mussels, crab butter, white wine, served with bread and aioli **\$15**

Jumbo shrimp, bell bell pepper sauce, crab butter, roasted tomato, parsley, served with bread and aioli **\$25**

Grilled calamari, bell bell pepper, eggplant puree, served with bread and aioli **\$17**

FRIED RICE

SEAFOOD \$30
Squids, octopus, mussels, fish and creole tomato salad

SURF & TURF \$28
Tenderloin steak, shrimp, crab butter, sesame seeds and Creole tomato salad

DESSERTS

COCONUT FLAN \$12
Homemade and dipped in caramel sauce

STUFFED COOKIE \$12
Choco chip filled with vanilla ice cream and strawberry jelly

CATH OF THE DAY

PASTA WITH SEAFOOD \$34

Spaghetti with shrimps, mussels, octopus, squid, white wine, olive oil and basil

SEAFOOD SOUP \$21

Mahi-mahi, mussels, squid, shrimp and octopus

FISH

Fillet **\$28**

Fried whole fish **\$34**

Served with sautéed asparagus, creole potatoes and butter-lemon sauce

GRILLED SKEWERS

Chicken, roasted kale, vegetables and grilled corn **\$16**

Skirt steak, roasted kale, vegetables and grilled corn **\$23**

BEACH FOOD & DRINKS



Spicy



Gluten Free