

Cold Appetizers

Las Ramblas Salad 10.25

Local farm to table mixed greens, roasted fresh beets, cucumber, cherry tomatoes, fresh mango with a citrus Vinaigrette



Wedge Salad 9.95

Iceberg lettuce, walnuts, bacon bits with a creamy homemade chunky blue cheese dressing

Bruschetta 8.00

Tomato concassé, garlic, dressed with EVOO and shaved pecorino cheese

Ahi Tuna Poke 13.25

Complimented with Asian seasoning, tamarind soy dressing, microgreens and herb seasoned crackers

Avocado topped with Shrimp 14.25

In our own Calypso dressing

Lobster & Mango Salad 14.50

Dressed with microgreens and drizzled with a lemon vinaigrette



Hot Appetizers

Lobster Bisque 13.75

The best of the Caribbean sea in one rich creamy soup

Escargot "Bourguignonne" 11.95

French term for "as prepared" in Burgundy France



Grilled Scallops 13.75

Jumbo scallops wrapped in bacon with a chimichurri sauce

Shrimp Skewer 14.75

Jumbo shrimp seasoned and grilled to perfection



Beef Brochettes 13.25

Tenderloin with romesco and topped with chimichurri sauce

Grilled Calamari 10.95

Squid marinated in olive oil, garlic and fresh herbs



*All our prices are in US Dollars
A 7% local BBO/BAZV tax is included in your bill*



From the Grill

5 oz Petite Tenderloin 37.50
10 oz Tenderloin 46.50

12 oz NY Striploin 37.75

10 oz New Zealand Lamb Chops 49.75

Braised Short Ribs 33.00
Creamy garlic mashed potato

Mignon n' Mariscos 51.00
Petite tenderloin, shrimp and scallops

Free Range Chicken 33.00
Guava sauce

House Dippers: Chimichurri Sauce • Peppercorn Sauce • Wild Mushroom Sauce

From the Sea

Catch of the Day 30.50
Ask your waiter for the daily catch

Black Grouper Meunière 34.00
Pan fried, finished with a lemon
butter sauce

Chilean Seabass 44.50
Served with beurre blanc sauce

Caribbean Baked Shrimp 45.50
Topped with our signature spicy
curry coconut cream sauce

Seafood Paella 33.00
A Spanish rice with assorted seafood
and a touch of saffron aroma

Fisherman's Platter 42.75
Grilled mahi mahi, shrimp, lobster tail,
clams and half mussels

Entrées are served with fresh seasonal vegetables

Vegan Roasted Pumpkin Risotto 24.25
Sundried tomato pesto



Sides

Baked Potato 7.50
Cream of Spinach 7.50

Creamy Garlic Mashed Potato 7.50
Asparagus Spears 7.50

**Savour our daily 3 course special dinner
for \$44.00 per person**

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Vegan



Gluten Free