

Appetizers

edamame beans, smoked maldon salt	6
5 pcs sashimi: tuna or salmon	14
tuna taco, truffle local yellowfin tuna tartare, avocado, togarashi aioli, wakame	15
tuna-salmon poke with shrimp, tobiko, avocado, served over sticky rice	16
fresh mozzarella, heirloom tomatoes, arugula, basil pesto, balsamic vinegar	12
“vitello tonnato” thin sliced veal carpaccio, creamy tuna sauce, crispy capers	14
beef carpaccio: arugula, truffle espuma, shaved parmesan, roasted artichokes	14
hoisin duck spring rolls, korean chili sour cream	12
crispy lobster bites, sautéed spinach, roasted cherry tomatoes, thermidor sauce	14
jumbo scallops on half shell, gratinated with sautéed spinach, white wine sauce	14
tempura shrimp roll: cream cheese, avocado, jalapenos, spicy mayo	14
tempura: lobster 14, shrimp 12, vegetables 8	
chilly thread, basil, smoked maldon salt, sriracha sauce	

Salads

spinach salad: tomatoes, grapefruit, avocado, crispy prosciutto, parmesan, flax seeds and raisins, citrus vinaigrette	11
mixed green salad: cucumbers, cherry tomatoes, garbanzo beans, celery, black olives, honey mustard dressing	11
arugula-beet salad: hazelnut crusted goat cheese, orange segments, raspberry vinaigrette	11
watercress salad: avocado, cucumber, baby greens, mango, crispy quinoa, guava dressing	11
(add chicken 7, snapper 12, tuna 14, lobster tail 14)	
cobb salad: chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions, chicken breast, bacon, blue cheese, citrus vinaigrette	15

Pasta (made fresh in house)

fettuccine with lobster, shrimps, basil oil and spicy tomato sauce	23
lobster ravioli, creamy lobster bisque, arugula, cherry tomatoes	21
pappardelle with braised beef short ribs and porcini ragout	19
spaghetti with white veal bolognese, asparagus, truffle oil	18
pumpkin ravioli, drawn thyme butter, sundried tomatoes, shaved parmesan	17
gnocchi: vine ripe grape tomatoes-garlic-basil sauce, topped with fresh homemade ricotta	16

Seafood & Meats

pan seared local yellow fin tuna, sauté chili-garlic broccolini sicilian sauce, (olives, capers, cherry tomatoes, oregano)	29
baked local red snapper filet, seafood risotto, bisque espuma	28
“fregola ai frutti di mare”, lobster tail, jumbo shrimps, fresh basil, cherry tomato, garlic crostini	29
chicken piccata, lemon & caper sauce, pappardelle, mixed vegetables	21
8oz beef tenderloin, scalloped potatoes, bacon green beans, peppercorn demi	36
8 oz black angus burger, cheddar, mushrooms, caramelized onions, fries	15
chicken or shrimp quesadilla, peppers, monterey jack & cheddar cheese, onions, pico de gallo, guacamole, sour cream	13/15

prices are in c.i. dollars, conversion rate is us\$ 1.00 = ci\$.80c or ci\$ 1.00 = us\$ 1.25