

# Entrees

All entrées include a house salad and your choice of: brown rice, white rice and beans, mashed potatoes, mixed vegetables, or homemade fries

## Fish & Shellfish

### Catch of the Day \*

Fresh fish fried whole and cut into chunks OR filleted and grilled with olive oil and garlic butter

### Grilled Fish Fillet

Brushed with olive oil and garlic butter

- **Chilean Sea Bass** \*
- **Grilled Salmon** \*  
Topped with baby Swiss cheese

### Grilled Lobster Tail \*

Fresh lobster with shrimp and mushrooms topped with garlic butter

### Sweet Miso Black Cod \*

Oven baked and marinated in our homemade sweet miso sauce

## "A la Parrilla"

### Parillada de Mar \* (serves 2 or more)

A combination of lobster, shrimp, scallops, calamari, fish, mussels and clams served with chimichurri sauce and fingerling potatoes

### Parillada de Mar y Tierra \* (serves 2 or more)

Filet Mignon, lobster, shrimp, scallops, calamari, fish, mussels and clams served with chimichurri sauce and fingerling potatoes

### NY Strip Steak\* (10oz)

### Free Range Chicken Breast \*

## Pastas

### Linguini del Mar \*

Lobster, shrimp, fish, scallops, caldari, mussels and clams tossed in a vodka sauce

### Linguini al Vongole \*

Clams, white wine and parsley in a homemade garlic sauce

### Linguini a la Carbonara

Mixed in white cream based sauce with bacon

### Gorgonzola and Pear Ravioli

Accompanied with homemade pear sauce and drizzled with truffle oil

### Grilled options to pair with the Linguini a la Carbonara and Gorgonzola and Pear Ravioli:

- Grilled Lobster \*
- Shrimp \*
- Filet Mignon \*
- Chicken \*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\* There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

## Enchilados

### **Enchilado' de Camarónes \***

Sauteed shrimp in homemade créole tomato sauce stew.  
Served with your choice of white rice or linguini.

### **Enchilado' de Langosta \***

Stew of homemade lobster créole in tomato sauce.  
Served with your choice of white rice or linguini.

### **Camarónes al Ajillo \***

Shrimp sauteed in olive oil, garlic butter and white wine.  
Served with your choice of white rice or linguini.

## “Paella y Arroces”

### **Paella MesaMar \*** (meant for two or more)

A combination of shrimp, lobster, clams, calamari, mussels, fish, scallops and green peas cooked in yellow rice

### **Cazuela de Mariscos \***

Shrimp, scallops, calamari, mussels and clams in a homemade tomato sauce with white wine, bacon, thyme and rosemary. Served with white rice.

### **Arroz con Camarones \***

Yellow rice with shrimp, red peppers, green onions and green peas

### **Arroz Frito \***

Fried rice with shrimp, chicken and ham in stir-fry

## Sides

### **Tostones**

Fried plantains served with our homemade mojo

### **Yuca Frita**

Fried cassava sticks served with our homemade tartar sauce

### **Homemade Truffle Parmesan Fries**

Mixed with sea salt, parmesan, parsley and topped with truffle oil

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# Appetizers

## Hot

### Rock Shrimp or Lobster Tempura

Fresh shrimp or lobster battered with mushrooms and ponzu sauce in MesaMar's homemade creamy spicy sauce

- Lobster \*
- Shrimp \*

### Lobster Tail \*

Fresh lobster sauteed in olive oil and garlic butter

### Calamari \*

Lightly breaded calamari served with our homemade tartar sauce OR grilled with olive oil, garlic butter and marina

### Grilled Langoustines \*

Colossal tiger prawns grilled with olive oil and garlic butter

### Scallops \*

Grilled with our homemade pear cream sauce and truffle oil or baked with mushrooms and MesaMar's creamy spicy sauce

### Grilled Australian Beef Sliders \* (two to an order)

Served with Homemade french fries

### Grilled "Venezuelan" Pinchos

Fingerling potatoes brushed and seasoned with the following homemade sauces: garlic sauce, chimichurri, and cilantro sauce

- Chicken \*
- Filet Mignon
- Shrimp \*

## Cold

### Ceviches

All our ceviche's are marinated in lime juice, ponzu and topped with red onions, cilantro and red potatoes

- Fish \*
- Shrimp \*
- Mixed Seafood with Passion Fruit and Mango \*

Shrimp, Scallops, Calamari, Fish

### Tacos from the Sea (one per order)

Marinated in yuzu dressing, sweet chili, cilantro and red onions

- Tuna in homemade cilantro sauce \*
- Lobster with creamy spicy sauce & garlic \*
- Shrimp in pink sauce and mango \*

### Rolls

#### Coco-Nuts Roll \*

Tuna, caramelized cashews, shredded coconut and caper sauce

#### Mango Bagel Roll \*

Tuna, mango, cream cheese, sesame seeds, Japanese noodles and cilantro sauce

### Sashimi

• **Fish \*** - Citrus yuzu, ponzu, dry miso, olive oil, green shallots, topped with garlic chips

• **Tuna \*** - Citrus yuzu, ponzu, dry miso, olive oil, green shallots, topped with sesame seeds and ½ garlic chips

### Tartar

#### Tuna Tartar \*

Cilantro, chopped onions, sesame oil, chili garlic, miso, avocado and our homemade pink sauce

## Salads

### Tropical Kale Salad

Cilantro, red onions, feta cheese, golden raisins, and citrus yuzu dressing / seasonal fruit

### Arugula Salad

Caramelized pecans, feta cheese, balsamic vinaigrette and truffle oil

### House Salad

Romaine lettuce, croutons, parmesan cheese and homemade Parmesan dressing

### Grilled options to pair with any of the above salads:

Salmon, Chicken, or Shrimp  
Filet Mignon

## Soups

### Lobster Bisque \*

Rich and creamy base with chunks of fresh lobster

### New England Clam Chowder \*

Clams, potatoes, smoked bacon and onion in a creamy chowder

### Sopon de Mariscos \* (for two or more)

Seafood soup made with shrimp, scallops, calamari, mussels, clams and fish in a tomato broth

# Lunch Menu

## Hot

### Rock Shrimp or Lobster Tempura

Fresh shrimp or lobster battered with mushrooms and ponzu sauce in MesaMar's homemade creamy spicy sauce

**Shrimp \***

### Calamari \*

Lightly breaded calamari served with our homemade tartar sauce OR grilled with olive oil, garlic butter and marina

### Grilled "Venezuelan" Pinchos

Fingerling potatoes brushed and seasoned with the following homemade sauces: garlic sauce, chimichurri, and cilantro sauce

**Chicken \***      **Filet Mignon**      **Shrimp \***

## Cold

### Ceviches

All our ceviche's are marinated in lime juice, ponzu and topped with red onions, cilantro and red potatoes

**Fish \***

### Taco Bites from the Sea (one per order)

Marinated in yuzu dressing, sweet chili, cilantro and red onions

Tuna in homemade cilantro sauce \*  
Lobster with creamy spicy sauce & garlic \*  
Shrimp in pink sauce and mango \*

## Entrees

### Filet of Fish in Homemade Rum Cream Sauce \*

Grilled, fried or oven baked and served with your choice of one side: Caesar salad, white rice, black beans, vegetables or mashed potatoes

### Filet of Salmon \*

Grilled or oven baked, topped with baby Swiss cheese and served with your choice of one side: Caesar salad, white rice, black beans, vegetables or mashed potatoes

### Free Range Chicken Breast

Grilled, juicy chicken breast served with your choice of one side: Caesar salad, white rice, black beans, vegetables or mashed potatoes

### NY Strip Steak (7oz)

Served grilled with your choice of one side: Caesar salad, white rice, black beans, vegetables or mashed potatoes

### Fried Rice

Fried rice with shrimp, chicken and ham in stir-fry

### Lobster Ravioli \*

Lobster filled ravioli with sautéed lobster tail in a vodka sauce

### Linguini al Vongole \*

Clams, white wine and parsley in a homemade garlic sauce

### House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade "Parmesan" dressing

### Tropical Kale Salad

Cilantro, red onions, feta cheese golden raisins, and citrus yuzu dressing / seasonal fruits

### Arugula Salad

Caramelized pecans, feta cheese, balsamic vinaigrette and truffle oil

#### Grilled Options To Pair With Salads:

Chicken or Salmon \*

### Enchilado' de Camarones \*

Sautéed shrimp in homemade créole tomato sauce stew. Served with your choice of white rice or linguini

### Camarones al Ajillo \*

Shrimp sautéed in olive oil, garlic butter, and white wine. Served with your choice of white rice or linguini

### Camarones in Rum Cream Sauce

Shrimp sautéed in a rum cream sauce with garlic and parsley. Served with your choice of white rice or linguini

## Sandwiches

All sandwiches are served with lettuce, tomato, onion and Swiss cheese with our homemade pink sauce and cilantro sauce.

**Grilled Chicken**

**Steak**

**Grilled or Fried Fish \***