

Appetizers

Cold

Ceviches

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

Fish *

Shrimp *

Mixed Seafood with Passion Fruit and Mango *

Shrimp, Calamari, Fish

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 garlic chips

Salmon * - Citrus yuzu, pear, dry miso, honey, green shallots

Tacos from the Sea (two per order)

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

Tuna in homemade cilantro sauce *

Lobster with creamy mild sauce & garlic *

Tartar

Tuna Tartar *

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

Hot

Rock Shrimp or Lobster Tempura

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

Lobster *

Shrimp *

Lobster Tail *

Fresh lobster sauteed in olive oil and garlic butter

Calamari *

Fried

Lightly breaded calamari served with our homemade tartar sauce and cocktail sauce

Grilled

With olive oil and garlic butter

Grilled Octopus *

Swiss chard, cherry tomatoes, capers, black olives and sweet peppers

Grilled Langoustines *

Colossal tiger prawns grilled with olive oil and garlic butter

Scallops *

Grilled with our homemade pear cream sauce and truffle oil

Grilled "Venezuelan" Pinchos

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

Chicken *

Filet Mignon *

Shrimp *

Salads

Tropical Kale Salad

Cilantro, red onions, feta cheese, cherry tomatoes, golden raisins and citrus yuzu dressing

House Salad

Romaine lettuce, croutons, parmesan cheese and homemade Parmesan dressing

Arugula Salad

Caramelized pecans, feta cheese, balsamic vinaigrette and truffle oil

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

Sopon de Mariscos * (for two or more)

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

*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.

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 served as a whole (grilled or fried), fileted (grilled or fried) or half grilled and half fried

Grilled Fish Fillet

Brushed with olive oil and garlic butter

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

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 *

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

Parillada de Mar y Tierra *

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

NY Strip Steak * (8oz)

Filet Mignon * (6oz)

Paired with a truffle oil and mushroom cream sauce

Free Range Chicken Breast *

Pastas

Linguini del Mar *

Shrimp, scallops, calamari, 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 *

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• *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 *

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 a stir-fry

• *Sides* •

Tostones

Fried plantains served with our homemade garlic butter

Yuca Frita

Fried cassava sticks served with our homemade tartar sauce

MesaMar's Signature Garden Jasmine Rice

Jasmine rice with peppers, scallions and golden raisins

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Lunch Menu

Soups

Lobster Bisque

Entrees

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

Fried Rice

With shrimp, chicken and ham in stir-fry.

Enchilado' de Camarónes *

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

Camarónes al Ajillo *

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

Linguini a la Carbonara

Mixed in white cream based sauce with bacon.

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.

Linguini al Vongole *

Clams, white wine and parsley in a homemade garlic sauce.

Lobster Ravioli *

Lobster filled ravioli with sautéed lobster in a vodka sauce.

NY Strip Steak (7oz)

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

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, Salmon or Shrimp *