

Appetizers

Cold

Tacos from the Sea* (two per order) Marinated in yuzu dressing, sweet chili, and cilantro.			
Tuna In homemade cilantro sauce*	8		
Lobster With creamy mild sauce & garlic*	12		
Sashimi			
Fish* Citrus yuzu, ponzu, dry miso, olive oil, green shallots, topped with garlic chips	16		
Tuna* Citrus yuzu, dry miso, olive oil, green shallots, topped with sesame seeds and garlic chips	16		
Salmon* Citrus yuzu, dry miso, truffle oil, truffle whipped cream, honey and green shallots	16		
Coco-Nuts Roll*			8 / 16
Tuna, caramelized cashews, shredded coconut and caper			
Ceviches All our ceviches are marinated in lime juice and topped with red onions and cilantro			
Fish*			16
Shrimp*			18
Mixed Seafood with Passion Fruit Shrimp, Calamari, Fish			20
Love Bites Shrimp tempura, asparagus, cream cheese, unagi and homemade spice sauce, layer with rice			16
Tuna Tartar*			22
Cilantro, chopped onions, sesame oil, chili garlic, miso, avocado and our homemade spice 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*	28		
Shrimp*	22		
Lobster Tail Fresh lobster sauteed in olive oil and garlic butter	28		
* Fried Calamari Lightly breaded calamari served with our homemade tartar sauce and cocktail sauce	10		
Grilled Calamari With olive oil and garlic butter	12		
Fish Croquettes Mixed with a velvety provolone layered over a bed of cheddar fondue infused with yuzu and red onion garnish	8		
Grilled Octopus			20
Swiss chard, cherry tomatoes, capers, black olives and sweet peppers			
Grilled Langoustines			MP
Colossal tiger prawns grilled with olive oil and garlic butter			
Scallops Grilled with our homemade pear cream sauce and truffle oil			18
Grilled "Venezuelan" Pinchos Two Pinchos paired with fingerling potatoes brushed and seasoned with the following homemade sauces: <i>garlic sauce, chimichurri and cilantro sauce</i>			
Chicken	10	Filet Mignon	12
Shrimp	14		
Blue Soft Shell Crab Deep fried served with ponzu dipping sauce			16

Salads

Tropical Kale Salad Feta cheese, cherry tomatoes, golden raisins and citrus yuzu dressing	10		
Tuna Salad* Chopped yellow fin tuna mixed with avocado, japanese noodles in a creamy mild sauce layered over a bed of ponzu drizzled spring mix	20		
Arugula Salad Caramelized pecans, feta cheese, balsamic vinaigrette and truffle oil			12
Burrata	6		
Grilled options to pair with any of the salads			
Salmon	8	Chicken	8
Shrimp	12	Filet Mignon	26

Soups

Lobster Bisque* Rich and creamy base	8	Sopon de Mariscos* (for two or more) Seafood soup made with shrimp, fish, scallops, calamari, mussels and clams in a tomato broth	22
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*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 *	25 / lb	Grilled Lobster Tail*	MP
Fresh fish served as a whole (grilled or fried), fileted (grilled or fried) or half grilled and half fried		Fresh lobster with shrimp and mushrooms topped with garlic butter	
Grilled Fish Fillet		Sweet Miso Black Cod *	45
Brushed with olive oil and garlic butter		Oven baked and marinated in our homemade sweet miso sauce	
• Corvina *	18	Whole Maine Lobster	MP
Serve with our home rum sauce		Fresh Maine Lobster served out of the shell with your choice:	
• Grilled Salmon *	22	• Linguini tossed in a homemade vodka sauce.	
Topped with baby Swiss cheese		• Linguini sauteed with white wine and parsley in a homemade garlic sauce.	
• Chilean Sea Bass *	36		

"A la Parrilla"

Parillada de Mar*	32 / 55
A combination of lobster, shrimp, scallops, calamari, fish, mussels and clams served with chimichurri on the side and fingerling potatoes wedges.	
Filet Mignon* (8oz)	40
Paired with a truffle oil and mushroom cream sauce and served with fingerling potatoes wedges.	
Free Range Chicken Breast*	17
Grilled brushed with garlic butter	
Spice up your taste buds with one of the following styles:	
• Parmesan carbonara 4 • Baby swiss marinara 4 • Creamy Truffle Mushrooms 5	
NY Strip Steak* (8oz)	25
Mini Burgers	12
2 Mini wagyu burgers with melted cheddar cheese and a touch of our pink sauce served with homemade potato chips.	

Pastas

Linguini del Mar *	28	Gorgonzola and Pear Ravioli	16
Shrimp, scallops, caldari, mussels and clams tossed in a vodka sauce		Accompanied with homemade pear sauce and drizzled with truffle oil	
Linguini al Vongole *	18	Linguini a la Carbonara	14
Clams, white wine and parsley in a homemade garlic sauce		Mixed in white cream based sauce with bacon	
Lobster Ravioli	35	Grilled options to pair with the Linguini a la Carbonara and Gorgonzola and Pear Ravioli:	
Lobster filled ravioli with sautéed lobster in a vodka sauce.		• Grilled Lobster *	MP
		• Shrimp *	12
		• Filet Mignon *	26
		• Chicken	8

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• Enchilados •

Enchilado' de Camarónes *	20
Sauteed shrimp in homemade créole tomato stew. Served with your choice of white rice, brown rice or linguine.	
Enchilado' de Langosta *	MP
Sauteed lobster in homemade créole tomato stew Served with your choice of white rice, brown rice or linguine.	
Camarónes al Ajillo *	20
Shrimp sauteed in olive oil, garlic butter and white wine. Served with your choice of white rice, brown rice or linguine.	

• "Paella y Arroces" •

Paella MesaMar	32 / 55
A combination of shrimp, lobster, clams, calamari, mussels, fish, scallops and green peas cooked in yellow rice	
Cazuela de Mariscos	28
Shrimp, scallops, fish, calamari, mussels and clams in a homemade tomato sauce with white wine, bacon, thyme and rosemary. Served with white rice	
Arroz con Camarones	18
Yellow rice with shrimp, red peppers, green onions and green peas	
Fried Rice	17
Fried rice with shrimp, chicken and ham in a stir-fry	

• Sides •

Tostones	5
Fried plantains served with our homemade garlic butter	
Yuca Frita	5
Fried cassava sticks served with our homemade tartar sauce	
MesaMar's Signature Garden Jasmine Rice	5
Jasmine rice with peppers, scallions and golden raisins	

Lunch Menu

Soups

Lobster Bisque

5

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. 13

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. 13

Fried Rice *

With shrimp, chicken and ham. 13

Enchilado' de Camarónes *

Sauteéd shrimp in homemade shrimp créole tomato sauce stew Served with your choice of white rice or linguini. 13

Camarónes al Ajillo *

Shrimp sautéed in olive oil, garlic butter, and white wine. Served with your choice of white rice or linguini. 13

Linguini a la Carbonara

Mixed in white cream based sauce with bacon. 13

Mini Burgers

2 Mini wagyu burgers with melted cheddar cheese and a touch of our pink sauce served with homemade potato chips. 12

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. 15

Linguini al Vongole *

Clams, white wine and parsley in a homemade garlic sauce. 16

Lobster Ravioli *

Lobster filled ravioli with sautéed lobster in a vodka sauce. 18

NY Strip Steak * (8oz)

Served grilled with your choice of one side: Caesar salad, white rice, black beans, vegetables or mashed potatoes. 18

House Salad

Romaine lettuce, croutons, Parmesan cheese and homemade "Parmesan" dressing. 8

Tropical Kale Salad

Cherry tomatoes, feta cheese golden raisins, and citrus yuzu dressing / seasonal fruits. 10

Arugula Salad

Caramelized pecans, feta cheese, balsamic vinaigrette and truffle oil. 12

Grilled Options To Pair With Salads: 8

Chicken, Salmon or Shrimp