### Appetizers

#### Hot

**Crispy Shrimp or Lobster Tempura**
Fresh shrimp or lobster battered with mushrooms and ponzu sauce in Mesa Mar’s homemade creamy spicy sauce

- Lobster 28
- Shrimp 22

**Lobster Tail**
Fresh lobster sauteed in olive oil and garlic butter 28

**Calamari**
Lightly breaded calamari served with our homemade tartar sauce OR grilled with olive oil and garlic butter 13

**Grilled Langoustines**
Colossal tiger prawns grilled with olive oil and garlic butter MP

**Scallops**
Grilled with our homemade pear cream sauce and truffle oil or baked with mushrooms and MesaMar’s creamy spicy sauce 18

**Grilled Australian Beef Sliders** *(two to an order)*
Served with Homemade fries 12

**Grilled “Venezuelan” Pinchos**
Fingerling potatoes brushed and seasoned with the following homemade sauces: garlic sauce, Chimichurri, and cilantro sauce

- Chicken
- Churrasco
- Shrimp

#### Cold

**Ceviches**
All our ceviche’s are marinated in lime juice, ponzu and topped red onions, cilantro and red potatoes

- Fish 16
- Shrimp 18
- Mixed Seafood with Passion Fruit 20

**Tacos from the Sea** *(one per order)*
Marinated in yuzu dressing, sweet chili, cilantro and red onion

- Tuna Homemade Sauce 5
- Lobster creamy spicy sauce and garlic 7
- Salmon in spicy sauce and Asian pear 5
- Shrimp pink sauce, and mango 5

**Rolls**

**Coco-Nuts Roll**
Tuna, caramelized peanuts, shredded coconut and caper sauce 19

**Mango Bagel Roll**
Tuna, mango, cream cheese, sesame seeds and noodles 19

**Sashimi**

- **Fish** - Citrus yuzu, ponzu, dry miso, olive oil, green shallots, topped with garlic chips 17
- **Tuna** - Citrus yuzu, ponzu, dry miso, olive oil, green shallots, topped with sesame seeds 17
- **Salmon** - Citrus yuzu, dry miso, asian pear, truffle oil, and topped with sweet chili sauce 17

**Tartar**

**Tuna Tartar**
Cilantro, chopped onions, sesame oil, chili garlic, miso, avocado and our homemade pink sauce 20

#### Salads

**Tropical Kale Salad**
Cilantro, red onions, feta cheese, golden raisins, and citrus yuzu dressing 11

**Arugula Salad**
Caramelized pecans, feta cheese, balsamic vinaigrette and truffle oil 14

**House Salad**
Romaine lettuce, croutons, parmesan cheese and homemade Parmesan dressing 11

Grilled options to pair with any of the above salads:
- salmon, chicken, or shrimp 8

#### Soups

**Lobster Bisque**
Rich and creamy base with chunks of fresh lobster 10

**New England Clam Chowder**
Clam, potatoes, smoked bacon and onion in a creamy chowder 10

**Sopon de Mariscos** *(for two or more)*
Seafood soup made with shrimp, scallops, calamari, mussels, clams and fish in a tomato broth 24
**Entrees**

All entrées include a House Caesar salad and your choice of: brown rice, rice and beans, mashed potatoes, mixed vegetables, or Homemade fries

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### 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

- **Salmon** 25
- **Chilean Sea Bass** 35

**Grilled Lobster Tail**
Fresh lobster topped with garlic butter

**Sweet Miso Black Cod**
Oven baked and marinated in our homemade sweet miso sauce

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### “A la Parrilla”

**Parillada de Mar** (meant for two 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** (meant for two or more)
Filet Mignon, lobster, shrimp, scallops, calamari, fish, mussels, and clams served with Chimichurri sauce and fingerling potatoes

**Churrasco** (10oz)
Served grilled or lightly breaded

**Free Range Chicken Breast**
Cage free chicken breast

**Filet Mignon**
Topped with our homemade (?) sauce and mushroom drizzled with truffle oil

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### Pastas

**Linguini del Mar**
Lobster, shrimp, fish, scallops, calamari, mussels and clams, toosed 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 Fiocchi**
Accompanied with homemade pear sauce and drizzled in truffle oil

Grilled options to pair with the Linguini a la Carbonara and Gorgonzola and Pear:
- **Grilled Lobster** MP
- **Shrimp** 8
- **Filet Mignon** 14
## Enchilados

**Enchilado’ de Camarónes**  
Stew of homemade shrimp créole tomato sauce.  
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  

**Camarones al Ajillo**  
Shrimp sautéed in olive oil, garlic butter, and white wine, served with 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 and cilantro with rice

**Arroz con Camarones**  
Yellow rice with shrimp, red peppers, green onions and green peas

**Arroz Frito**  
Stir-fry with rice, shrimp, chicken, ham and mixed soy sauce

## 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