

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 french frie 12

Grilled "Venezuelan" Pinchos 14

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 19
Tuna, caramelized peanuts, shredded coconut and caper sauce

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

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, 17 asian pear, truffle oil, and topped with sweet chili sauce

Tartar

Tuna Tartar 20
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 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, calmari, mussels, clams and fish in a tomato broth 24

Entrées

All entrées include a House Caesar salad and your choice of: brown rice, 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

MP

Grilled Lobster Tail

Fresh lobster topped with garlic butter

MP

Grilled Fish Fillet

Brushed with olive oil and garlic butter

Sweet Miso Black Cod

Oven baked and marinated in our homemade sweet miso sauce

35

• Salmon

25

• Chilean Sea Bass

35

"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

52

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

60

Churrasco (10oz)

Served grilled or lightly breaded

19

Free Range Chicken Breast

Cage free chicken breast

17

Filet Mignon

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

32

Pastas

Linguini del Mar

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

30

Gorgonzola and Pear Fiocchi

Accompanied with homemade pear sauce and drizzled in truffle oil

18

Linguini al Vongole

Clams, white wine and parsley in a homemade garlic sauce

18

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

• Grilled Lobster

MP

• Shrimp

8

• Filet Mignon

14

Linguini a la Carbonara

Mixed in white cream based sauce with bacon

14

• Enchilados •

Enchilado' de Camarónes

Stew of homemade shrimp créole tomato sauce.
Served with your choice of white rice OR
linguini

20

Enchilado' de Langosta

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

MP

Camarones al Ajillo

Shrimp sauteed in olive oil, garlic butter,
and white wine, served with white rice OR
linguini

20

• "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

52

Cazuela de Mariscos

Shrimp, scallops, calamari, mussels, and clams in a homemade tomato
sauce and cilantro with rice

28

Arroz con Camarones

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

18

Arroz Frito

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

17

• Sides •

Tostones

Fried Plantains served with our homemade mojo

5

Yuca Frita

Fried Cassava sticks served with our homemade tartar sauce

5

Homemade Truffle Parmesan Fries

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

7