### Cold

**Tacos from the Sea**
( two per order) Marinated in yuzu dressing and sweet chili.
- **Tuna** 10
  - With homemade cilantro sauce*
- **Lobster** 14
  - With creamy mild sauce & garlic*

**Sashimi**
- **Tuna** 18
  - Citrus, yuzu, miso, olive oil, shallots, sesame seeds and fried garlic
- **Salmon** 18
  - Citrus, yuzu, miso, truffle whipped Cream, Honey and shallots
- **Tuna Tartar** 22
  - Cilantro, chopped onions, sesame oil, chili garlic, miso, avocado, and our homemade spicy sauce
- **Coco-Nuts Roll** 18
  - Tuna, caramelized cashews, shredded coconut and capers.
- **Ceviches** marinated in Lime Juice and topped with red onions and cilantro
  - **Fish** 16
  - **Shrimp** 18

### Fish & Shellfish

**Catch of the Day**
Fresh Fish served grilled or fried, served whole, fileted or half and half.
- **Chilean Sea Bass** 36
- **Miso Glazed Salmon** 22
- **Grilled Lobster Tail** MP
  - With shrimp, mushrooms and garlic butter.
- **Parillada de Mar** 35
  - Lobster, shrimp, scallops, calamari, fish and mussels served with fingerling potatoes.
- **Paella Mesamar** (for one) 38
  - A combination of shrimp, lobster, clams, calamari, mussels, scallops and green peas cooked in yellow rice.
- **Cazuela de Mariscos** 28
  - Shrimp, Scallops, fish, calamari and mussels in a homemade tomato sauce with white wine, thyme and rosemary Served with white rice.
- **Enchilado de Camarones** 24
  - Sautéed shrimp in homemade creole tomato stew. Served with your choice of white rice or quinoa.
- **Enchilado de Langosta** 38
  - Sautéed lobster in a homemade creole tomato stew. Served with your choice of white rice or quinoa.
- **Camarones al Ajillo** 20
  - Shrimp sautéed in olive oil, garlic butter and white wine. Served with your choice of white rice or quinoa.

### Hot

**Grilled Calamari** 12
- With Olive oil and Butter
**Fried Calamari** 12
- Lightly breaded calamari served with homemade tartar sauce and cocktail sauce.
**Grilled Octopus** 22
- Swiss chard, cherry tomatoes, capers, black olives and sweet peppers
**Grilled Langoustines** MP
( two per order) Colossal tiger prawns grilled with olive oil and garlic butter
**Lobster Tail** MP
- Caribbean lobster sautéed in olive oil and garlic butter

### Salads

**Sirloin Steak Salad** 20
- Arugula, parmesan cheese top with lemon vinaigrette.
**Arugula Salad** 14
- Cherry tomatoes, feta cheese, balsamic and olive oil.
**Cesar Salad** 14
- Homemade Cesar Dressing, Cracked Pepper, Parmesan and Croutons

Grilled options to pair with any of the salads or pastas.
- **Grilled lobster** MP
- **Shrimp** 12
- **Chicken** 10
- **Sirloin** 18

### Pastas

**Linguini del Mar** 28
- Shrimp, Scallops, calamari and mussels tossed in a vodka sauce.
**Lobster Ravioli** 35
- Lobster filled ravioli with sautéed lobster bites in a vodka sauce.
**Gorgonzola and Pear Ravioli** 16
- Accompanied with a homemade pear sauce and drizzled with truffle oil.
**Linguini Alfredo** 14
- Mixed in white cream based sauce with bacon

### Sides

**Tostones** 6
- Fried plantains served with our homemade garlic butter
**Yuca Frita** 6
- Fried cassava spears served with our homemade tartar sauce.
**MesaMar’s Signature Garden Jasmine Rice**
- Jasmine rice with peppers, scallions and golden raisins.
**Seasonal Grilled Vegetable**
**Homemade Potato Chips**