

Appetizers

Tuna Sashimi	18
Citrus, yuzu, miso, olive oil, shallots, sesame seeds and fried garlic chips.	
Salmon Sashimi	18
Citrus yuzu, honey, dry miso, fried garlic chips, shallots and truffle whipped cream.	
Tuna Tartar	23
Cilantro, chopped onions, sesame oil, chili garlic, miso, avocado and our homemade spicy sauce.	
Beef Carpaccio	18
Thinly sliced filet mignon, capers, aioli, arugula, lemon, olive oil, sea salt, balsamic, and parmesan cheese.	
Coco-Nuts Roll	18
Tuna, caramelized cashews, shredded coconut and caper sauce.	

Tacos from the Sea (Two per order).

Tuna Tacos	10	Salmon Tacos	12	Lobster Tacos	14
Marinated in yuzu dressing and sweet chili with homemade cilantro sauce.		Marinated in ponzu, eel sauce, and ginger with homemade spicy mayo.		Marinated in yuzu dressing and sweet chili with homemade creamy mild sauce and garlic.	

Ceviche

Marinated in Lime Juice and topped with red onions and cilantro

Fish 16	Shrimp 18	Fish & Shrimp 24
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Crispy Rice	16
Topped with succulent crab meat, creamy mascarpone, subtle soy sauce undertones, and a drizzle of sweet eel sauce.	
Rock Shrimp	26
Shrimp battered with mushrooms and ponzu sauce with our MesaMar's Homemade creamy mild sauce.	
Lobster Tail	Market
Caribbean lobster cut into bite size pieces sautéed with olive oil and garlic butter.	
Grilled East Coast Scallops	22
Served in our homemade pear and cream sauce with truffle oil.	
Grilled Langoustines	Market
2 per order colossal tiger prawns grilled with olive oil and garlic butter.	
Grilled Octopus	24
Grilled with olive oil and rosemary, cherry tomatoes, capers, black olives and sweet peppers.	
Calamari	15
Grilled with olive oil and garlic-infused butter or Fried lightly breaded served with our homemade tartar sauce and cocktail sauce	
Lobster Bisque	13

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



SEAFOOD | TABLE

Fish & Shellfish

Catch of the Day

Fresh Fish served grilled or fried Fileted, whole or Half grilled & half fried.

35lb

Chilean Sea Bass

Grilled with garlic butter and olive oil.

38

Salmon

Grilled with Olive oil.

28

Branzino

Grilled with Olive oil and served with a mushroom sauce.

28

Grilled Lobster Tail

Sautéed with mushrooms, garlic butter and olive oil.

Market

Parillada del Mar

Lobster, shrimp, scallops, calamari, fish and mussels served with fingerling potatoes.

38

Entrees above include one of the following: white rice and beans, quinoa, mashed potatoes, mixed vegetables or potato chips.

Paella MesaMar

A combination of lobster, shrimp, calamari, scallops, mussels and Green peas cooked in yellow rice.

38

Cazuela de Mariscos

Shrimp, Scallops, fish, calamari and mussels in a homemade tomato sauce with white wine, with a choice of white rice or Quinoa.

30

Enchilado de Camarones

Sautéed shrimp in homemade creole tomato stew. Served with your choice of white rice or quinoa.

23

Enchilado de Langosta

Sautéed lobster in a homemade creole tomato stew. Served with Your choice of white rice or quinoa.

Market

Camarones al Ajillo

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

23

Sopon de Mariscos

Seafood soup made with shrimp, fish, scallops, calamari and mussels In a tomato broth. Served with your choice of white rice or quinoa.

23

Pastas

Lobster Ravioli Lobster filled ravioli with sautéed lobster bites in a vodka sauce.	35
Linguini Del Mar Shrimp, scallops, calamari and mussels tossed in a vodka sauce or al ajillo with parsley and white wine.	32
Linguine alle vongole Tender linguine pasta tossed in a delicate white wine and garlic sauce adorned with clams and fresh herbs.	25
Gorgonzola and Pear Ravioli Accompanied with a homemade pear sauce and drizzled with truffle oil.	20
Linguini Alfredo Mixed in white cream based sauce with bacon.	17
Porcini & Ricotta Ravioli Coated in a velvety Portobello Cream Truffle Sauce	20

Salads

Arugula Salad Cherry tomatoes, feta cheese, balsamic, caramelized nuts and. Truffle oil	14
Caesar Salad Homemade Caesar Dressing with Parmesan cheese and Croutons	10

Grilled options to pair with Pastas and Salads

Grilled lobster **Market** Shrimp **13** PrimeFilet Mignon **36** Chicken **10**

Beef & Chicken

Grilled Chicken Breast Served with white rice & beans, quinoa, mashed potatoes, mixed vegetables or potato chips.	18
Prime Filet Mignon Paired with a truffle oil and mushroom cream sauce served with Fingerling Potatoes	55
New York Strip Steak Fire Grilled with salt and Pepper	28
Fried Rice Stir-Fried rice with shrimp, chicken and ham in an Asian sauce	18

Sides

Tostones Fried plantains served with our homemade garlic butter	6
Yuca Frita Fried cassava spears served with our homemade tartar sauce.	6
MesaMar's Signature Garden Jasmine Rice Jasmine rice with peppers, scallions and golden raisins.	6

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