

# Duke's Lobster & Seafood

## COLD APPETIZERS

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### 🍷 Tuna Carpaccio

Ponzu sauce, orange, grapefruit, arugula, olive oil & San Felipe salt

### Vietnamese roll

Rice paper, chicken marinated in ponzu sauce, jicama & peanut dressing

## HOT APPETIZERS

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### 🍷 Tempura Shell

Tuna tartare in ponzu, tempura, crispy tortilla, coleslaw with chipotle dressing

### Crab cake

Stone Crab in tempura, roasted heart of palm, confit pork belly, feta cheese, smoked oil, pickled ginger dressing

## SALADS

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### 🍷 Coral salad

Arugula, cherry tomatoes, shrimp, scallions, carrots, lemon vinaigrette

### Portobello salad

Garlic confit, confit cherry tomatoes, mixed lettuce, breaded clam, olive oil, San Felipe salt and pepper

## PASTA

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### Fettuccine with shrimp

Grilled shrimp in cheese sauce with chopped parsley

## SOUPS

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### Clam Chowder

Wine, brunoise potatoes, bacon, scallions, parsley & cherry tomatoes

### 🔥 Shrimp soup

Small shrimp, epazote, cherry tomatoes & scallions

## MAIN COURSES

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### Crispy shrimp

Coconut shrimp, pineapple sauce with carrots, scallions and sprouts

### 🔥 Grilled salmon

Pepper sauce, served with potatoes, asparagus & radish

### 🔥 Char-grilled octopus

In Talla sauce with aioli, arugula, smoked salt, parsley & scallions

### Tuna Mignon

Mashed potatoes, vegetables, asparagus with ponzu sauce

### Lobster

Boiled, grilled, or sautéed

Sauce: Garlic, Thermidor, Butter

Served with mashed potatoes or vegetables

# DESSERTS

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Manchego cheese and blueberry tart

Deconstructed carrot cake

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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 a medical condition.

 Gluten free dishes

 Healthy dishes which help in maintaining balanced diet

 Whole Food Plant-Based option

# WHOLE FOOD PLANT-BASED MENU

## STARTERS

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### 🍏 🌿 Kebbe batata

Potato, parsley, mint, olive oil

### 🍏 🌿 Vietnamese roll

Carrot, jicama, cucumber, rice noodles

### 🍏 🌿 Beet tartar

Avocado, wakame, lemongrass,  
beet sprouts, broccoli powder, mixed greens

## SOUP

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### 🍏 🌿 Mushroom cream

Chickpea purée, celery leaves

## MAIN COURSES

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### 🍏 🌿 Roasted eggplant and mejadra

Rice, green lentils, plantain

### 🍏 🌿 Wrap Green

Green hummus, cashew-tomato, pesto,  
cabbage, avocado, spinach wrap, cucumber

## DESSERT

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### Cheesecake

Creamy cashews, vegan yogurt & maple syrup

# KID'S MENU

## STARTERS

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🍏 Romaine Salad  
With panela cheese

🍏 Chicken alphabet soup

## MAIN COURSES

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**Chicken Burger**  
With cheese, lettuce, tomato, caramelized  
onions, pickles and French fries

**Beef Burger**  
With Swiss cheese, bacon, lettuce, tomato,  
caramelized onions, pickles and French fries

**Fettucine**  
With tomato sauce and Parmesan cheese