

APERITIVOS/STARTERS

Combo Floridita (Sampler) \$16

Croquetas de Pescado, Calamares, Frituras de Bacalao, Mariquitas y Yuca Frita/*Fish Croquettes, Fried Squid, Cod Fritters, Fried Green Plantain Chips and Fried Cassava*

Homemade Croquetas

Orden o Individual/*Order or Individual*

Pescado/Fish \$8

Jamón/Ham \$6

Homemade Frituras/Fritters

Orden/*Order*

Cobo/Conch \$8

Bacalao/Cod \$5

Malanga/Taro \$6

Hueva Frita/Fried Roe \$12

Temporada/*Seasonal*

Calamares Fritos/Fried Calamari \$14

Tostones con Camarones \$12

Fried Green Plantains with Shrimp

Cóctel de Camarón/Shrimp Cocktail \$12

Cóctel de Langosta/Lobster Cocktail \$45

Servido con salsa rosada/*Served with pink sauce*

RAW Ostiones en su Concha/Raw Oysters MP

Media Docena o Docena/*Half-dozen or Dozen*

RAW Tartar de Salmón/Salmon Tartare \$18

Elaborado con cebolla, apio, cilantro, jengibre, salsa china y aceite de ajonjolí/*Made with red onions, cilantro, ginger, soy sauce, and sesame oil*

SOPAS/SOUPS

Sopón Marinero/Seafood Stew \$16

Camarones, Pescado, Almejas, Mejillones, Calamares, Apio y Cilantro. Servido con arroz blanco o amarillo/*Shrimp, Fish, Clams, Mussels, Squid, Celery, and Cilantro. Served with white or yellow rice.*

Crema de Langosta/Lobster Bisque \$5

Crema de Langosta con Camarones \$8

Lobster Bisque with Shrimp

Sopa de Cherna o Pollo/Grouper or Chicken Soup \$4

Elaborado con productos naturales, sin antibióticos ni hormonas
Elaborated with natural products without antibiotics or hormones

ENSALADAS/SALADS

ADEREZOS: Aceite de Oliva y Vinagre Balsámico orgánicos, Italiano o César
DRESSINGS: Organic Olive Oil and Balsamic Vinegar, Italian, or Caesar

Ensalada de la Casa o César/House or Caesar Salad \$4

Con Pollo/With Chicken \$15

Con Camarones/With Shrimp \$18

Con Salmón/With Salmon \$18

PASTA - 100% ORGANIC

Hechas a la Orden. Servido a su gusto en Salsa de Langosta, Rosada, Alfredo, Ajo o Marinara/*Freshly made at the moment. Served your way in Lobster, Pink, Alfredo, Garlic, or Marinara Sauce.*

Mariscos/Seafood \$22

Camarones, Pescado, Almejas, Mejillones, y Calamares
Shrimp, Fish, Clams, Mussels, and Squid

Camarones/Shrimp \$18

Pollo/Chicken \$15

Sencillo/Plain \$8

CARNES Y AVES/MEAT & POULTRY

Platos servidos con dos acompañantes/*Entrees served with two sides*

Churrasco de Entraña/Grilled Skirt Steak \$25

Choice - *Certified Angus Beef*

Pechuga de Pollo/Grilled Chicken Breast \$14

CEVICHES

Hechos a la orden/Todos los ceviches son elaborados con jugo de limón natural, cebolla morada, ajo, apio, cilantro, jengibre, sal de mar y pimienta negra.
Freshly made at the moment/All ceviches are made with natural lemon juice, red onions, garlic, celery, cilantro, ginger, sea salt, and black pepper.

RAW Basa/Swai \$12

RAW Corvina \$16

Camarón/Shrimp \$12

RAW Corvina y Camarón/Fish and Shrimp \$25

RAW Basa y Camarón/Swai and Shrimp \$18

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

CONSUMER INFORMATION: There is a risk associated with consuming raw oysters. If you are pregnant or have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

ESPECIALIDADES DE LA CASA/HOUSE SPECIALTIES

Pescado Entero Fresco (Frito) MP

Fresh Fried Whole Fish

El precio se calcula por libra/Price is calculated by the pound

Filete de Dorado Relleno con Camarones Enchilados \$25

Dolphin (Mahi Mahi) Fillet Stuffed with Shrimp in Creole Sauce

Gratinado con Queso/Gratined with Cheese

Zarzuela de Mariscos/Seafood Medley Stew \$36

Langosta, Filete de Pescado, Camarones, Calamares, Mejillones, Almejas y Scallops/Lobster, Fish Fillet, Shrimp, Squid, Mussels, Clams, and Scallops

Parrillada de Mariscos/Grilled Seafood Platter \$36

Langosta, Filete de Pescado, Camarones, Calamares, Mejillones, Almejas y Scallops/Lobster, Fish Fillet, Shrimp, Squid, Mussels, Clams, and Scallops

PESCADO/FISH

Servido al gusto: al Broiler, al Ajillo, Thermidor, Rebozado, Empanizado o a la Pimienta. Platos servidos con dos acompañantes.

Served your way: Broiled, in Garlic Sauce, Thermidor, Breaded, Dipped in Batter, or Blackened. Entrees served with two sides.

Filete Fresco del Día/Catch of the Day MP

Corvina \$17

Dorado/Mahi Mahi MP

Salmón/Salmon \$18

Todos los filetes de pescado pueden contener espinas.

All fish fillets may contain bones.

MARISCOS/SEAFOOD

Servido al gusto: al Broiler, al Ajillo, Thermidor, Enchilado, Rebozado, Empanizado o a la Pimienta. Platos servidos con dos acompañantes.

Served your way: Broiled, in Garlic Sauce, Thermidor, in Creole Sauce, Breaded, Dipped in Batter, or Blackened. Entrees served with two sides.

Langosta/Lobster MP

Camarones/Shrimp \$18

Scallops \$25

ACOMPAÑANTES/SIDES

Ordenes adicionales \$2/Additional orders are \$2 each

Arroz Jasmine/Jasmine Rice

Blanco o Amarillo/White or Yellow

Frijoles Negros Orgánicos/Organic Black Beans

Maduros/Fried Sweet Plantains

Saratoga Chips

Papas Fritas/Fried Potatoes

Pure de Papa/Mashed Potatoes

Vegetales Orgánicos/Organic Vegetables

ARROZ/RICE

Hechos a la orden. Servido con maduros.

Freshly made at the moment and served with fried sweet plantains.

Paella Floridita (Para Dos/For Two) \$52

Langosta, Camarones, Pescado, Almejas, Mejillones, Calamares, Chorizo y Pollo/Lobster, Shrimp, Fish, Clams, Mussels, Squid, Chorizo, and Chicken

Arroz con Mariscos/Seafood Rice (Para Dos/For Two) \$48

Langosta, Camarones, Pescado, Almejas, Mejillones y Calamares Lobster, Shrimp, Fish, Clams, Mussels, and Squid

Paella Frita con Mariscos/Fried Seafood Paella \$18

Camarones, Pescado, Almejas, Mejillones, Calamares y Chorizo Shrimp, Fish, Clams, Mussels, Squid, and Chorizo

Arroz con Camarones/Yellow Rice with Shrimp \$35

Para dos/For two

Arroz con Pollo/Yellow Rice with Chicken \$25

Para dos/For two

EXTRAS

Agregue cualquiera de los siguientes extras a su plato y cree su propia combinación/Add any of the following extras to your dish for a more flavorful meal

MARISCOS, CARNES Y AVES SEAFOOD, MEAT, AND POULTRY

Mariscos/Seafood \$12

Langosta/Lobster MP

Calamares/Squid \$6

Camarones/Shrimp \$7

Scallops \$8

Dorado/Mahi Mahi MP

Pollo/Chicken \$5

Churrasco/Grilled Skirt Steak (4 oz.) \$5

ORDEN EXTRA/ADDITIONAL SIDES

Tostones/Fried Green Plantains \$2

Mariquitas/Fried Plantain Chips \$4



NATURAL & ORGANIC KITCHEN

DESAYUNO/BREAKFAST

Servido de 8am - 12m. Utilizamos huevos orgánicos cage free USDA.
Bacon 100% natural, sin conservantes./Served from 8am - 12pm. We use
cage free USDA organic eggs. Bacon is 100% natural, no preservatives.

Combo 1 \$6

Dos Huevos, Jamón o Bacon, Café con Leche y Tostada
Two Eggs, Ham or Bacon, Coffee with Milk, and Toast

Combo 2 \$8

Revoltillo de dos Huevos con Ají, Cebolla y Tomate, Jamón o Bacon, Café con
Leche y Tostada/Two Scrambled Eggs with Peppers, Onions and Tomatoes,
Ham or Bacon, Coffee with Milk and Toast

Combo 3 \$10

Churrasco Angus (4 oz.) a Caballo, Saratoga Chips, Café con Leche y Tostada
Steak and Egg, Saratoga Chips, Coffee with Milk and Toast

Tortilla/Omelette \$4

Pan con Tortilla/Omlette Sandwich \$5

EXTRAS

Jamón/Ham \$1.50

Bacon \$2

Chorizo (Español/Spanish) \$2

Queso/Cheese \$0.60

Papa/Potatoes \$1

Cebolla/Onions \$0.50

Ají/Peppers \$0.50

Huevo Orgánico/Organic Egg \$1

SANDWICH COMBO

Servido con lechuga, tomate, cebolla, saratoga chips y soda.
Served with lettuce, tomatoes, onions, saratoga chips, and soda.

Minuta (Filete)/Fish Fillet \$8

Croquetas/Croquettes \$7

Jamón o pescado/Ham or Fish

Dorado/Mahi Mahi \$12

Bistec/Steak \$10

Angus Beef

Pollo/Chicken \$10

BEVERAGES/BEBIDAS

Limonada Natural/Lemonade \$4

Hecha en casa/Homemade

Jugo de Naranja Natural/Freshly Squeezed Orange Juice \$4

Jugo de Mango o Guayaba/Mango or Guava Juice \$1.80

No conservantes ni colorantes artificiales
No preservatives and no artificial colors added

Jugo de Manzana/Apple Juice \$2.50

100% Natural

Sodas \$1.50

De lata/Canned

\$10 COMBO

SERVIDO TODO EL DÍA, TODOS LOS DÍAS.
SERVED ALL DAY, EVERYDAY. AVAILABLE FOR DINE IN AND TAKEOUT.

INCLUYE:

Sopa o (Crema de Langosta \$3 adicional)

Plato Principal

Postre o Café o Cortadito

ADICIONAL:

Copa de Vino (Carbnet o Chardonnay) \$4

Ensalada Mixta \$2

*Servidos con dos acompañantes. Platos no se pueden compartir.
Plato adicional \$5. Restricciones aplican. Todos los cambios en el \$10 Combo tienen un costo adicional. Este menú está disponible todos los días a todas horas excepto días especiales.

INCLUDES:

Soup or (Lobster Bisque additional \$3)

Main Dish

Dessert, Espresso or Cortadito

ADDITIONAL:

Glass of Wine (Carbnet or Chardonnay) \$4

Mixed Salad \$2

*Served with two sides/Plates cannot be shared. An additional charge of \$5 will be added to your bill if shared. Restrictions apply. Any changes to the \$10 Combo requires an additional cost. This menu is available all year round except for holidays.

- 1 Filete de Dorado (4 oz.) o Filete de Basa*
Mahi Mahi (4 oz.) or Basa Fillet**
INCLUIDO: Al Broiler, Rebozado, Empanizado o a la Pimienta
SALSA ADICIONAL \$2: Al Ajillo, Thermidor o Langosta
INCLUDED: Broiled, Dipped in Batter, Breaded or Blackened.
ADDITIONAL SAUCES \$2: In Garlic Sauce, Thermidor, or Lobster Sauce
- 2 Camarones al Gusto/Shrimp Your Way***
INCLUIDO: Enchilado, Rebozado, Empanizado o a la Pimienta
SALSA ADICIONAL \$2: Al Ajillo, Thermidor o Langosta
INCLUDED: In Creole Sauce, Dipped in Batter, Breaded or Blackened
ADDITIONAL SAUCES \$2: In Garlic Sauce, Thermidor, or Lobster Sauce
- 3 Enchilado de Dorado/Mahi Mahi in Creole Sauce***
- 4 Bistec de Riñonada o Churrasco Angus (4 oz.)*
New York Strip Steak or Angus Skirt Steak (4 oz.)**
- 5 Pechuga de Pollo al Grill/Grilled Chicken Breast***
- 6 Fumet Mixto/Mixed Fumet**
Servido con ensalada (no sopa). Pescado y camarones con apio y cilantro./Served with salad, not soup. Fish and shrimp with celery and cilantro.

- 7 Tronchos de Dorado*
Fried Mahi Mahi Chunks**
- 8 Ravioli de Langosta y Cangrejo
Lobster and Crab Ravioli**
Sin Acompañantes/No Sides
- 9 Pasta Orgánica con Camarones o Jamón
Organic Pasta with Shrimp or Ham**
Sin Acompañantes/No Sides
- 10 Arroz con Calamares en su Tinta
Rice with Squid in Squid Ink**
Servido con Maduros/Served with Fried Sweet Plantains
- 11 Arroz con Pescado y Minuta
Rice and Fish with Breaded Fish Fillet**
Servido con Maduros/Served with Fried Sweet Plantains
- 12 Arroz Frito/Fried Rice**
Con Camarones y Jamón. Elaborado con salsa china y huevos orgánicos. Servido con Maduros./With Shrimp and Ham. Elaborated with soy sauce and organic eggs. Served with Fried Sweet Plantains.

HOMEMADE DESSERTS

Elaborados con ingredientes bajos en calorías y huevos orgánicos cage free USDA
Made with low calorie ingredients and cage free USDA organic eggs

Flan de Leche/Flan

Natilla Catalana/Catalan Custard

Pudín de Pan/Bread Pudding

Tocinillo del Cielo/Heavenly Custard