

Special Tapas

Caldo Gallego Soup 8

(collard green, potato, white beans, chorizo)

Camarones Al Cognac 15

Jumbo Shrimp Flambeed in Brandy Sauce

Camarones Rellenos 17

Jumbo Shrimp with Seafood Stuffing

Crabmeat & Avocado Tower 18

Bacon Wrapped Scallops 13

Avocado Salad 13

Special Entrées

* Bronzino 26

Crispy Skin Fillet with fresh Asparagus and Lemon Caper Sauce

Braised Veal Osso Bucco 31

Braised for 3 hrs served with Vegetables & Potatoes

* Baked Fresh Cod 25

Fresh Asparagus, Cherry Tomatoes, Wine, Garlic and Paprika

* Lubina Chilena con Almejas Y Camarones En Salsa Verde 30

Chilean Seabass with clams, shrimp in green sauce

* Veal Sangria 28

Veal Scaloppini Rolled with Ham and Cheese in a mushroom sauce

* Mar y Mar 34

Grilled Jumbo Shrimp & 7oz Lobster Tail

Fideuá de Mariscos 28

Spain's Seafood & Pasta Dish

(Mussels, Clams, Shrimp, Calamari, Scallops)

* Lobster Meat & Shrimp 29

Choice of Green, Garlic or Diablo Sauce

* Surf & Turf 42

7oz Lobster Tail & 8oz Filet Mignon

Lobster Bake 1.25lb lobster \$25 – 2lb Lobster Bake \$45

Whole Lobster, mussels, clams, shrimp, bliss potatoes

*2lb Lobster

Broiled or Steamed \$35.00 - Seafood Stuffed \$45

Filet of Sole

Grilled \$25 - Seafood Stuffed \$29

*Choice of saffron rice, potato chips, string beans, or broccoli