

Duke's Lobster & Seafood

STARTERS

🍷🍷 Shrimp Cocktail

Mexican style with cilantro and red onion

Crispy fried calamari

With a sweet chili sauce

Crab cake

With herbs and pickles tartar sauce

SALADS

🍷🍷 Shrimp salad

Caramelized shrimp with sesame seeds, lettuce, avocado and watercress, olive oil and wine vinegar

🍷🍷 Bacon & blue

Iceberg, tomatoes, blue cheese and bacon

🍷🍷 Garden salad

Romaine, baby spinach, carrots, red onion, tomato, cucumber, green pepper, croutons, shallot vinaigrette

CREAM & SOUP

🍷🍷 Corn crab soup

Creamy, with crabmeat, fish broth, potatoes and onions

Lobster bisque

Creamy lobster shells stock, sautéed lobster bits

PASTA Y ARROCES

Linguine

With buttered shrimp and Buttered lobster, Parmesan cheese

Spaguetti alla bolognese

Stewed ground beef, bacon, mushrooms and tomato sauce

Lobster risotto

White wine and fish broth, Parmesan cheese

MAIN COURSES

Grilled Salmon

Dill scented, served with Chardonnay sauce with a touch of lobster bisque

🍷🍎 Red tuna

Grilled steak, roasted tomatoes and asparagus, mashed potatoes with chimichurri

🍷🍖 Surf & Turf

Beef tenderloin and lobster grilled with Béarnaise sauce

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

🍎 These are healthy dishes which help in maintaining balanced diet

🥛 This dish contains dairy or/and milk

🌾 These are gluten free dishes

🌱 Whole Food Plant-Based option

LOBSTER

🍷 Thermidor

Classic creamy French, mushrooms, shallots, mustard and tarragon, oven finished gratin

🍷 Meunière

Pan fried in butter, lemon juice and fresh parsley

🍷🍏 Grilled or steamed

Choose below your side dish and sauce

Sauce selection

🍷🍏 Lemon butter sauce

Melted butter, lime juice and pinch of salt added

🍷🍏 White wine garlic sauce

Butter simmered garlic, finished with reduced white wine

🍷🍏 Béarnaise

Butter emulsion of black pepper, tarragon and shallot white wine reduction

🍷🍏 Honey dijonnaise

Dijon mustard and honey

SIDES

🍷🍏 Baked Potato

With cream and fresh herbs

🍷 French fries

🍷🍏 Mashed potatoes

🍷🍏🍏 Grilled vegetables

🍷🍏🍏 Steamed rice

🍷 Garlic butter pasta

DESSERTS

Chocolate bar

Peanut butter and milk chocolate mousse, orange peanut biscuit, orange passion and fruit sauce

Apple tart

Served with vanilla ice cream

Tropical fruit





Seasonal fruit with lime sorbet

Ice creams

Banana, rum, chocolate

Piña colada

Coconut mousse, pineapple and rum marmalade, chocolate sauce

-
-  These are healthy dishes which help in maintaining balanced diet
 -  Animal protein can be substituted by a Whole Food Plant-Based option
 -  This dish contains dairy or/and milk
 -  These are gluten free dishes

WHOLE FOOD PLANT-BASED MENU

STARTERS

🌱 Spinach texture

Fried onion, garlic chips, coconut puree, sun-dried tomato and arugula pesto

🌱 Yucca croquette

Yucca marinated in cumin, plantain. Spicy guava sauce

SOUP

🌱 Broad beans soups

Onion, tomatillo, Peppermint, cactus

SALAD

🌱 Mushroom salpicon tacos

Romaine lettuce, mushrooms, cilantro, radish, tomato, pumpkin seed and habanero

MAIN COURSES

🌱 Red curry

Fried tofu, baby corn, ginger, cilantro, peppers, tomato and rice

🌱 Mignon betabel

Seed crust, wild rice, quinoa, wild mushrooms and tamarind sauce with chipotle

DESSERTS

🌱 Ferrero

Hazelnut praline, dark chocolate and red fruits

🌱 Thousand leaves of chia and amaranth

Diplomatic sauce, red fruits and passion fruit

FAMILY STYLE DINNER

Coconut shrimp

Deep fried, served with honey mustard horseradish sauce

Chicken Fingers

Deep-fried breaded chicken fritters with ranch sauce

Garden Salad

Romaine lettuce, baby spinach, carrots, red onion, tomato, cucumber, green pepper, croutons, shallot vinaigrette

Bisque

Creamy lobster shell broth, chunks of lobster

Fettuccine Alfredo

Chicken, cream, butter and Parmesan cheese

Mixed grill

Grouper fillet, calamari, scallop

Lemon butter sauce, aioli, honey mustard and horseradish sauce

Baked Potato, French fries, grilled vegetables

Chocolate bar

Peanut butter and milk chocolate mousse, orange peanut biscuit, orange passion and fruit sauce

 These are healthy dishes which help in maintaining balanced diet

 Whole Food Plant-Based option

 These are gluten free dishes

KIDS MENU

🌱🌱 Crispy lettuce and tomato salad
Creamy basil ranch dressing

🌱 Macarroni & cheese
In a creamy Gouda cheese sauce "au gratin"

Chicken Parmesan
Breaded milanese-style chicken breast,
sautéed and topped with pomodoro sauce
and melted mozzarella, mash potato

🌱 Grilled cheese sandwich
Cheddar, with French fries

-
- 🍏 These are healthy dishes which help in maintaining balanced diet
 - 🌱 This dish contains dairy or/and milk
 - 🌾 These are gluten free dishes