

# Duke's Lobster & Seafood

## STARTERS

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### 🍷🍷 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

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### 🍷🍷 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

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### 🍷🍷 Corn crab soup

Creamy, with crabmeat, fish broth, potatoes and onions

### Lobster bisque

Creamy lobster shells stock, sautéed lobster bits

## PASTA Y ARROCES

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### 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

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### 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

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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.

🍎 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

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### 🍷 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

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### 🍷🍋 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

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### 🍷🍟 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

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-  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

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### 🌱 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

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### 🌱 Broad beans soups

Onion, tomatillo, Peppermint, cactus

## SALAD

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### 🌱 Mushroom salpicon tacos

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

## MAIN COURSES

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### 🌱 Red curry

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

### 🌱 Mignon betabel

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

## DESSERTS

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### 🌱 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 and octopus fillet

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

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🍌 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

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