

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

Spaghetti 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, rhum, chocolate

🍍 Piña colada

Coconut mousse, pineapple and rhum marmalade, chocolate sauce

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🐂 Animal protein can be substituted by a Whole Food Plant-Based option

🥛 This dish contains dairy or/and milk

麸 These are gluten free dishes

WHOLE FOOD PLANT-BASED MENU

COLD STARTER

Vegetarian cocktail

Artichoke and palm hearts, tomato, cucumber, fresh cilantro and red onion

SALADS

Blue Salad

Iceberg, tomatoes, blue cheese and yogurt dressing

Garden Salad

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

SOUP

Potato Soup

Creamy, with vegetables broth, potatoes and onions

MAIN COURSES

Tagliatelle

Al dente in a mushroom, celery, carrot, onion and tomato vegetable ragout

Vegetarian jambalaya

Combination of rice with tomato, onion, green pepper, celery, and vegetable broth with Cajun seasoning

Crêpes

Stuffed with vegetables, beans and lentils, mozzarella cheese au gratin

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

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KIDS MENU

❶ Crispy lettuce and tomato salad

Creamy basil ranch dressing

❷ Macarroni & cheese

In a creamy Gouda cheese sauce "au gratin"

Chicken Parmesan

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

❸ 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


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PUNTA CANA, DR