



## APPETIZERS

GUACAMOLE DIP \$12

With tricolor chips

FRIED CALAMARI \$15

Deep fried, marinara, tartare sauce

SHRIMP TEMPURA \$16

Tartare Sauce

HOMEMADE EMPANADAS \$13

Served with Cilantro aioli & filled with your choice of:  
Beef, Chicken or Ham & Cheese

CHICKEN WINGS AND FRIES \$14

Ranch and buffalo dressing

BRUSCHETTA POMODORO \$11

Garlic, basil, diced tomatoes



\*TACOS \$15.95

Choice Of: Steak - Fish - Shrimp - Chicken

Flour Tortilla - Pico De Gallo - Avocado - Lettuce - Spicy Mayo

## SANDWICHES & WRAPS

(All Served With French Fries)

We Serve Sandwiches And Wraps till 7:30pm

CUBAN SANDWICH \$16

Braised pork, ham, swiss cheese, pickles, mustard

CHICKEN B.L.T \$16

Grilled Sandwich, bacon, romaine, tomatoes, mayo

SOBE CLUB \$16

Sandwich 2 slices of toasted bread, turkey, bacon, avocado, swiss cheese, lettuce, tomatoes, mayo

VEGGIE WRAP \$15

Oven-roasted zucchini, yellow squash, mixed bell peppers, spinach, avocado, carrots, beets, hummus

GRANDMA'S SHRIMP WRAP \$19

Flour Tortilla, fried shrimp, caramelized onions, cilantro, lettuce, Swiss cheese, yellow rice & spicy avocado mayo

## BURGERS

\*BACON CHEESEBURGER \$17

Angus burger, American cheese, lettuce, tomatoes, onions, pickles

\*COWBOY CHEESEBURGER \$18

Angus burger, swiss cheese, lettuce, tomatoes, onions, jalapeno, avocado, bacon

\*FARMERS BURGER \$17

Angus burger, lettuce, caramelized onions, sweet plantain, American cheese

CHICKEN AVOCADO BURGER \$15

Crispy chicken breast, Swiss cheese, lettuce, tomatoes, chipotle mayo

## COMBO PLATTER

FRIED PLATTER \$42

Exquisite Combination Of Daily Catch Fish, Calamari, Shrimp, Chicken Wings, And Fries

\*MIXED GRILL \$56

8 oz. Filet Mignon And Lobster Tail. Served With Mashed Potatoes And Grilled Vegetables

\*BURGER & LOBSTER \$38

Half Maine Lobster, Combined W/ Our Angus Cheeseburger, Served W/ Fries & Salad

\*COLD PLATTER \$59

6 Oysters, Shrimp Cocktail, Ceviche, 1 Crab Leg With Horseradish, Cocktail Sauce And Creamy Mustard Sauce

CHEF PAELLA

(FOR TWO) \$99

2 Lobster Tail, 1 King Crab Leg, 5 Jumbo Shrimp, Calamari, Mussels, Shrimp, Baby Scallops And Red Peppers

## RAW BAR

SALMON & TUNA TOSTADA \$16

Corn tortilla, crispy seaweed, cilantro, cucumber, radish, avocado mayo.

\*ALASKAN KING CRAB LEGS \$18

1 piece served with honey mustard sauce

\*OYSTERS 1/2 DZ. \$16

\*TROPICAL CEVICHE \$16

White fish and shrimp served with corn chips

\*SHRIMP COCKTAIL \$15

Served with cocktail sauce. 5 pieces

\*TUNA TARTARE \$18

Red onions, tomatoes, avocado, and hearts of palm, soy sauce, spicy mayo

## PASTAS

(Homemade Pastas)

FETTUCINE ALFREDO \$17

Butter parmigiano reggiano

SPAGHETTI CARBONARA \$19

Spaghetti pasta with bacon, parmesan cheese, egg yolk, with a touch of cream

SPINACH RAVIOLI \$21

Cherry tomatoes, garlic, basil, light tomato sauce, shaved parmesan

PENNE VODKA \$22

Creamy vodka pink sauce, fresh mozzarella & Basil

LINGUINE FRUTTI DI MARE \$39

(We suggest to add lobster tail 5oz. or 8oz.)

Sautéed of mixed seafood in a light tomato sauce

SPAGHETTI & SHRIMP \$24

Sautéed zucchini in a white wine sauce



LINGUINE LOBSTER & SHRIMP PASTA \$29

Shrimp - Tomato Sauce - White Wine - Parsley - HALF MAINE LOBSTER

LASAGNA BOLOGNESE \$22

Layers of fresh pasta, meat sauce, bechamel, parmesan and mozzarella cheese

Add Chicken \$7 - Add \*Salmon \$9 -

Add Shrimp \$8 - Add 5oz. Lobster Tail \$18 - Add

8oz. Lobster Tail \$26 - Add Half Maine Lobster \$19

## CHICKEN & STEAK

CHICKEN PARMIGIANA \$23

Chicken breast topped with tomato sauce & mozzarella cheese w/ linguine pasta

CREAMY CHICKEN SUPREME \$23

Airline chicken breast, white rice, creamy mushroom sauce

ULTIMATE CUBAN ROPA VIEJA \$24

Slow cooked shredded beef, onions, bell peppers, garlic, aromatic spices, white rice, beans & sweet plantain

BBQ RIBS \$28

With french fries

\*CUBAN CHURRASCO STEAK \$29

Served with white rice, black beans & sweet plantain

SHORT RIBS \$34

Slow cooked, aromatic spices, creamy mashed potatoes, carrot sticks, and crispy onions

MAJESTIC BOWL \$23

Oven roasted pulled pork, white rice, black beans, pickled onions, sweet plantain

\*NEW YORK STEAK \$34

Served with baked potatoes and vegetables



\*STEAK & FRIES \$22

Angus NY Steak - Salt - Black Pepper Seasoning - Fries

## SALADS

CAESAR SALAD \$12

Romaine lettuce, croutons, parmesan cheese, homemade caesar dressing

APPLE SALAD \$15

Fresh spinach, green apples, candied walnuts, mozzarella cheese, dried cranberries, apple vinaigrette

TROPICAL SALAD \$16

Mixed greens, mango, orange, coconut, tomatoes, hearts of palm, pistachio, orange dressing

GREEK SALAD \$15

Lettuce, feta cheese, pepperoncini, onions, cucumbers, tomatoes, olives, lemon dressing

COBB SALAD \$18

Chicken, tomatoes, eggs, bacon, avocado and blue cheese, lime-chipotle dressing

Add Chicken \$7 - Add \*Salmon \$9 - Add Shrimp \$8 -

Add 5oz. Lobster Tail \$18 - Add 8oz. Lobster Tail \$26 -

Add Half Maine Lobster \$19

## PIZZAS & QUESADILLAS

MARGHERITA \$14

Tomato sauce, fresh basil, fresh mozzarella cheese, e.v.o.

PEPPERONI \$15

Mozzarella cheese, pepperoni, tomato sauce

HAWAIIAN \$16

Mozzarella cheese, pineapple, ham, tomato sauce

CHICKEN QUESADILLA \$15

Grilled chicken, mozzarella cheese in a flour tortilla, pico de gallo, sour cream, guacamole

STEAK QUESADILLA \$18

Grilled steak, mozzarella cheese in a flour tortilla, pico de gallo, sour cream, guacamole

SHRIMP QUESADILLA \$18

Mozzarella cheese in a flour tortilla, pico de gallo, sour cream, guacamole



## FISH & SEAFOOD

\*SALMON \$25

Atlantic salmon, mixed greens, quinoa, orange

CARIBBEAN SHRIMP \$28

With rice

RED SNAPPER \$33

Whole fish. Fried or broiled, rice and salad

FISHERMAN \$28

Branzino filet, mixed seafood, creamy seafood sauce & mashed potatoes

GRILLED MAINE LOBSTER \$39

1 1/2 pound. Served with french fries and salad

007 PAELLA \$39

(We suggest to add lobster tail 5oz. or 8oz.) 1 king crab leg, 3 jumbo shrimp, calamari, mussels, clams, shrimp, baby scallops red peppers



SEAFOOD PAELLA \$24

Clams - Mussels - Calamari - Shrimp - Baby Scallops - Fish Stock - Valencia Rice

Add Chicken \$7 - Add \*Salmon \$9 - Add Shrimp \$8 -

Add 5oz. Lobster Tail \$18 - Add 8oz. Lobster Tail \$26 -

Add Half Maine Lobster \$19

## DESSERTS

CHOCOLATE SOUFFLÉ \$12 - TIRAMISU \$10 -

KEY LIME PIE \$10 - VANILLA & CHOCOLATE

ICE CREAM \$10

- JUST FOR KIDS -

CHICKEN FINGERS \$12

SPAGHETTI PASTA \$10 - CHEESE PIZZA \$10

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Oysters Or Eggs May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions

Taxes Not Included In Prices. A Mandatory 20% Service Charge Will Be Added To Your Check.





Fried Platter #42  
Combination of fish, calamari, shrimp,  
wings and fries



007 Paella #39  
Calamari, clams, mussels, 3 jumbo shrimp, 1  
king crab leg, baby scallops green peas and  
red peppers



Fettuccine Alfredo #17  
Add: Chicken for \$7 or Shrimp for \$8 or  
Salmon for \$9



Bbq Ribs And Fries #28



Caribbean Shrimp And Rice #28



Grilled Maine Lobster #39  
Served with fries & salad



\*Mix Grill #56  
Lobster tail and 8oz. filet mignon,  
mashed potatoes & veggies



Linguine Frutti Di Mare #39  
Seafood pasta in a fresh tomato sauce\*



\*Salmon #25  
Atlantic salmon, mixed greens, quinoa, orange



Chicken Fajita #24 \*Steak Fajita #26  
Veggie Fajita #25



\*Rib Eye Steak #49  
Roasted potatoes, Veggies,  
Mushroom Sauce



\*Burger & Lobster #38



\*Seafood Grigliata (For Two) #99  
Lobster tail, king crab legs, jumbo shrimp,  
salmon, mashed potatoes and salad



\*Meat Grigliata (For Two) #99  
NY Steak, Churrasco, Beef filet, Sausage, Chicken,  
Fries And Grilled Asparagus

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Oysters, Or Eggs May Increase Your Risk Of Food Borne illness, Especially If You Have Certain Medical Conditions

Takes not Included In Prices. A Mandatory 20% Service Charge Will Be Added To Your Check