



# DINNER MENU

## Aqua Grill

### appetizers

#### CRAB FRITTERS

Piquant dumplings of lump crabmeat deep-fried and served with red and yellow chili sauce.

#### SEARD SPICY TUNA TARTAR AND AVOCADO

Spiced yellowfin tuna finely diced, flash-seared and presented very rare with guacamole, sun-dried tomatoes and aji panca.

#### CARIBBEAN SEAFOOD CHOWDER

Lump crabmeat, cold water shrimp and mussels with island spices and coconut milk

### entrees

#### BLACKENED COBIA

Ocean-raised cobia fillet blackened and presented with sweet potato, asparagus, and sweet and spicy red pepper compote

#### LOCAL CATCH OF THE DAY

Pan-fried fillet served with salsa crioyo, fried plantains, broccoli and Basmati rice pilaf

#### SIRLOIN KEBAB AND SHRIMP BROCHETTE

Grilled skewer of sirloin and portobello mushroom with a skewer of seasoned shrimp and cabernet-portobello sauce

### desserts

#### ALMOND AND HERB-CRUSTED BREAD PUDDING

With red berry compote and vanilla cream

#### COCONUT FLAN

Delicate custard with caramel sauce

THREE-COURSE  
DINNER

**\$40**

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on

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