Neptune’s Evokes images of the Roman God of the Sea casting his trident and conjuring the freshest fish and seafood from the abyss. Neptune’s is an al fresco, seaside restaurant that boasts low lights, star-filled skies and the gentle lapping of waves that mingle with the aromas and tastes of Seafood Pot au Feu and Tuna Niçoise to convey the experience of dining at an elegant but casual seaside bistro on the Amalfi Coast. Simple, flavorful seafood in a stunning seaside setting.

Shrimp and Salmon Bagel
*Toasted bagel with shrimp, smoked salmon, sour cream, plum tomato, fresh basil and roast garlic*

Muesli Berry Boost
*Macerated muesli with fresh berries, rosemary, honey and natural yogurt*

Melon and Ham
*Cantaloupe melon with aged prosciutto ham and fresh mint*

Neptune’s Fruit Salad
*Pineapple, melon, mango, apple, orange, berries and vanilla Earl Grey drizzle*

Hot Tarty Oatmeal
*Oatmeal with stewed sweet rhubarb, brown sugar and mountain thyme*

Homemade Freshly-Baked Pastries
*A selection of freshly baked pastries, muffins, croissants and breads*

Selection of Assorted Cereals
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness to young children, seniors and those with compromised immune systems.*
Vanilla Bean Pancakes
Stacked pancakes with maple syrup, Butterscotch sauce, chocolate fondue and fresh berries

Fontina and Asparagus Quiche
Fontina cheese, asparagus, cherry tomatoes and roasted peppers encased in puff pastry with spinach sour cream and pressed olive jus

Steak ‘n Eggs Sesame Kaiser
Tenderloin steak with a fried egg, grilled tomatoes, grilled onions and sweet potato fries

Door Stopper French Toast
Stuffed with caramelized bananas, whipped cream, and caramel

Just Like Home
Two eggs, shredded potatoes, grilled tomato, bacon and sausage

Mediterranean Benny
Poached eggs on a crispy potato cake with pancetta, arugula sun blushed tomatoes and basil hollandaise

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Mezze

Classical Seafood Bisque
An array of roasted shellfish with saffron, cognac and cream

Mussels Crostini
Mussels tossed in white wine, olive oil, roasted bell peppers and shallots.
Goat cheese and house dried tomato crostini

Asparagus, Prosciutto, Focaccia
Asparagus, quail egg, serrano ham, sherry vinaigrette and focaccia

Artichoke Bruschetta
Chargrilled artichokes, roasted garlic, plum tomatoes and garlic toasted crostini

Octopus Salad
Crisp pita, octopus, tomatoes, roasted bell peppers cannellini beans and lemon vinaigrette

Neptune’s Seafood Caesar
Shrimp, scallops, mussels, clams, octopus, cherry tomatoes, kalamata olives and extra virgin olive oil

Hummus, Beans & Baba-Ghanoush
Chick peas seasoned with lemon juice, garlic and oil, assorted mixed beans pureed eggplant, tahini paste, fresh garlic and toasted pita chips
Entrées

Seafood Tagine
Shrimp, crab, scallop, mussel, clams, salmon and snapper steamed in a fragrant tagine broth with saffron couscous, lemons, apples, golden raisins and almonds

Grilled Swordfish
Charred swordfish steak, artichoke, green pea, and leeks with lemon vinaigrette

Salmon, Sea Salt and Quail
Sea salted pink salmon with quail eggs, red potatoes, green onions and tapenade

Seared Snapper Bruschetta
Garlic scented snapper, truffled white bean puree, crisp pita, arugula, plum tomatoes and basil

Fish n Chips Neptune's Way
Fried fish and chips with minted peas, hummus, baba-ghanoush and grilled lemon

Cornish Hen
Roasted lemon chicken with pancetta potato hash, sweet corn and cherry tomatoes

Mediterranean Lamb Shank
Braised lamb shank with orange, tarragon and thyme, baby carrots, french beans, garlic creamed potatoes

Desserts

Baklava
Crisp phyllo nut explosion with honey, caramel and butterscotch

Crema Catalan
Sweet baked cream with rhubarb compote, mandarins and cinnamon

Chocolate Polenta Cake
Bitter chocolate polenta cake with dark rum and fudge sauce

Pineapple Tagine
Pineapple salad with vanilla, anise, cardamom and clove

Almond Tart
Almond tart with poached pear, vanilla bean cream and caramel

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