



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.

Awaken

CALAMARI A LA ROMANA

Wetted in Garlic Lemon Butter and Served with Zesty Marinara Sauce

GRILLED PORTOBELLO MUSHROOMS

Grilled Pan Seared Marinated Portobello Mushrooms with Balsamic reduction

TUNA CARPACCIO

Thinly sliced raw Tuna accompanied with Capers, Olives and Extra Virgin Olive Oil

[Calories 366 | Total Fat 19.2g | Cholesterol 26mg | Sodium 1090mg | Carbohydrate 52.3g | Protein 24g]

FILLED ARTICHOKEs

Artichoke Hearts filled with Boursin Cheese Served with Roasted Red Pepper Coulis

Soup

CHILLED GAZPACHO SOUP

Typical Spanish Tomato-based Vegetables Soup with croutons

[Calories 46 | Total Fat 0.24g | Cholesterol 0mg | Sodium 739mg | Carbohydrate 4.39g | Protein 7.08g]

CLASSIC LOBSTER BISQUE

Classic smooth, creamy French Lobster Potage with Armagnac Reduction

Alive

POSEIDON FETACHEESE SALAD

Sliced Tomato and Cucumber accompanied with Feta cheese Splashed with Italian Oil and Vinegar Dressing

GRILLED OCTOPUS SALAD

Grilled Octopus with Tomatoes, Grilled Onions, Grilled Bell Peppers Cannelloni Beans and Lemon Vinaigrette

SEAFOOD SALAD

Heart of Romaine Lettuce Toasted with Caesar Dressing Sprinkled with Sea Crab Meat

Explore

SICILIAN SEAFOOD RAGOUT

Seafood Stewed, Braised Fish Pot in a Delicious Fish Sauce and Vegetables

CRUSTED ATLANTIC SALMON

Baked Salmon Filet with Classic Basil Pesto Served with Tarragon Cream Sauce

PASTA WITH STEAMED MUSSELS

Al Dente Penne Pasta Topped with Steamed Mussels, Marinara Sauce

Coconut Snapper Fillet

Red Snapper Fillet Dipped in Coconut Butter Served with Ginger Sauce

Grilled Swordfish Fillet

Served with Puttanesca Relish

SEAFOOD POT AU FEU

Fine Selection of Local Reef Shrimps, Scallops, Mussels, White Fish Fillets, Steamed in Garlic and White Wine Fragrant Broth

HUMMU AND BABA-GHANOUSH DIP

Hummus Chick Peas Seasoned with Lemon Juice, Garlic and Oil, Baba Ghanoush Puree of Roasted Egg Plant, Tahini Paste, Olive Oil, Lemon Juice, Fresh Garlic and Toasted Pita Bread

[Calories 304 | Total Fat 13.1g | Cholesterol 0mg | Sodium 58mg | Carbohydrate 37.8g | Protein 11.9g]

CLASSIC SEAFOOD PAELLA (2PAX)

Selection of Mussels, Shrimps Scallops, White Fish Fillets Accompanied With Yellow Rice

All Entrees are served with Roasted Red Skin Potato, Sweet Mashed Potato Polenta Cakes, Mediterranean Rice Couscous and Daily Market Vegetables

Signature Dish of the Restaurant



All featured "Green Bar" menu items are selected from our Health Cuisine selection, created specially for our health conscious Patrons..

Disclaimer: consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness to young children, senior and those with compromised immune system.