



Neptune's evokes images of Neptune casting his trident upon the waters to conjure the freshest fish and seafood from the abyss. An al fresco, seaside setting, low lights, skies brimming with stars and the gentle murmur of the waves mingle with the aromas and tastes of the Mediterranean to convey the experience of dining at an elegant but casual seaside bistro on the Amalfi Coast. Simple, flavorful seafood in an unparalleled seaside setting.

## APPETIZERS

### Caesar Salad 🌿

Romaine lettuce, Caesar dressing, Parmesan shavings, focaccia croutons

### Seafood & Corn Chowder

Shrimp, squid, fish, clam, herbs, spices, corn, white wine, cream

### Greek Octopus Salad 🍷

Potatoes, green beans, lemon-extra virgin olive oil dressing, grilled bread, black olive tapenade

### Steamed Mussels 🍷

Shallots, leeks, white wine, cream, garlic bread

### Fennel Salad 🌿🍷

Crip shaved fennel, lettuce, orange segments, toasted pine nuts, honey-mustard dressing

### Fish Rillettes

Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, tiger shrimp, garlic crostini

### Vidalia Onion Tart 🌿🍷

Sautéed sweet onions, nutty gruyère cheese, buttery crust, leek fondue, sautéed red peppers

## ENTRÉES

### Grilled Atlantic Salmon

Root vegetable purée, braised celery, roasted tomatoes, herb vinaigrette

### Shrimp Surf & Turf 🍷

Chargrilled Boston cut Striploin steak and shrimp, herb garlic butter, sautéed vegetables, mashed potatoes

### Pan-Seared Ahi Tuna 🍷

Wilted vegetables, tropical fruit relish, soy-ginger glaze

### Chermoula-Crusted Mahi Mahi 🍷

Scallop potato, fennel, lemon-herb oil

### Linguine Vongole

Linguine, clams, olive oil, garlic, white wine

### Free Range Chicken Breast

Parmesan coated chicken, saffron rice, market vegetables, fried onion rings, red wine thyme jus

### Cioppino - Signature Dish

Ligurian seafood ragoût, shrimp, mussels, clams, tomatoes, calamari, toasted focaccia bread

### Rigatoni Primavera 🌿🍷

Broccoli, mushrooms, carrots, green peas, light tomato sauce

## DESSERT

### Lemon Meringue Tartlet

Seasonal fruit compote, strawberry coulis

### Chocolate-Crusted Citrus Mousse

Flourless orange cake center, saffron caramel oranges

### Crema Catalana

Traditional orange-infused baked custard, caramelized sugar crust, orange salad, coconut cake

🌿 Vegetarian

🍷 Balanced Lifestyle  
*These dishes offer healthier preparations and lower calorie counts*

🍴 Gluten Free  
*Please consult your server on which dishes can be prepared gluten-free*

🥛 Lactose Free  
*Please consult your server on which dishes can be prepared lactose-free*

Please inform your server if you have any food allergies or special dietary requirements.

Sandals' kitchens are not food allergen-free environments. 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.