

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.

LUNCH MENU

Chef's Salad

Lettuce, smoked chicken, smoked ham, provolone cheese, tomato, egg, olives, Ranch dressing

Greek Salad

Garden greens, diced tomatoes, cucumber, onion, olives, feta cheese, garlic-herb vinaigrette, pita bread chips
Also available with grilled shrimp brochette

Soup & Sandwich

Roasted tomato soup, grilled ham & cheese sandwich

The following entrées are served with fries

Fried Shrimp Sandwich

Corn dusted shrimp, toasted roll, coleslaw, remoulade

Grilled Chicken Caesar Wrap

Herb roasted chicken, spinach flour tortillas, Romaine lettuce, Caesar dressing

Fish Sandwich

Breaded fish fillet, tartar sauce

Premium Plant-Based Hungry Planet® Burger

Toasted bun, lettuce, tomato, onion, dill pickles, tomato jam

Herb Roasted Chicken

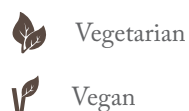
Fries, coleslaw, rosemary jus

Roasted Lamb Gyro

Pita bread, shredded gyro meat, cucumber, tomato, lettuce, garlic yogurt dressing

Chargrilled Beef Burger

Toasted bun, lettuce, tomato, pickles, onions, bacon, your choice of Cheddar, Swiss or American cheese



Vegetarian

Vegan



Balanced Lifestyle
These dishes offer healthier preparations and lower calorie counts



Balanced Lifestyle
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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House

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APPETIZERS

Seafood Chowder

Assorted seafood, tomatoes, root vegetables

Caesar Salad

Romaine lettuce, Parmesan cheese, creamy Caesar dressing, ciabatta croutons

Calamari Fritti

Fried squid, garlic aioli

Pan-Fried Crab Cake

Cucumber-yogurt dip

Cantaloupe Melon & Prosciutto Salad

Cured ham, feta cheese, field greens, balsamic glaze drizzle

Tomato & Hearts of Palm Salad

Shaved onions, basil pesto

Octopus Stifado

Octopus stew with onion, tomatoes, garlic, olives, celery, grilled bread

ENTRÉES

Mediterranean Lamb Stew

Signature Dish

Slow braised lamb stew, red wine, root vegetables, olives, sundried tomato, potatoes, raisins, herbs

Grilled Fillet of Mahi Mahi

Charred squash, roasted peppers, couscous, Provençal sauce

Penne Arrabbiata

Penne pasta, spicy tomato sauce, basil

Cioppino

Seafood ragoût, shrimp, snapper, mussels, clams, octopus, tomatoes, garlic baguette

Chargrilled Chicken

Rosemary & honey marinated, grilled vegetables, orzo pasta, pan jus

Stuffed Bell Pepper

Green bell pepper, premium plant-based Hungry Planet® meat, rice & red beans, grilled zucchini ribbons, tomato sauce

Grilled Ribeye Steak

Za'atar rubbed, grilled vegetables, rock salt baked potato, herb butter


DESSERT


Mediterranean Sampler for Two


Citrus mascarpone cheese mousse, honey nut slice, yogurt pudding

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