



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