

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