



A Modern Mediterranean Seafood Experience
At Neptunes, we bring the bold and vibrant flavours of the Mediterranean to life with a modern touch. Our dinner menu showcases the finest ingredients from both land and sea, crafted with premium, locally sourced products and refined culinary techniques. Experience a meal where Mediterranean flavours are reimagined with contemporary flair, offering a unique and memorable culinary journey.

APPETIZERS

Spinach & Lentil Soup - VV
Root vegetables, spicy croutons

Seared Tuna
Manzanilla tapenade, cucumber, tomato, pesto drizzle

Mezze
Chorizo, beet & chic pea hummus, baba ganoush, roasted carrot, tomato, grape chutney, pita crisp

Organic Greens - V
Shaved fennel, tomatoes, beet root, feta cheese, wild orange dressing

Crispy Calamari
Spicy marinara sauce

Fish, Spinach & Cheese Balls
Roasted tomato coulis, feta crumble

Steamed Mussels
Garlic bread, tomato concassé, white wine cream

Seafood Cocktail
Poached jumbo shrimp, scallops, white fish, crab stick, peppers, onion, cilantro, lemon-citrus vinaigrette

ENTRÉES

Grilled Shrimp & Fish Kebab
Saffron risotto, market vegetables, tomato-onion relish, lemon herb oil

Grilled Swordfish
Mashed potatoes, braised vegetables, sauce Provençale

Moroccan Style Lamb Stew
Slow cookeed lamb, cous-cous, root vegetables

Surf & Turf
Chargrilled Boston Cut NY steak, grilled Caribbean lobster tail, garlic mashed potato, roasted broccoli, merlot reduction, herb butter

Seafood Paella
Rice, shrimp, mussels, squid, tomato, onion, white wine-saffron broth

Roasted Pumpkin Filo - VV
Baby spinach, callaloo pesto, candied walnuts, charred red pepper velouté

Chicken Piccata
Roasted potato, sun-dried tomato, market vegetables, lemon-caper butter

DESSERT

Lemon Meringue Tartlet
Seasonal fruit compote, strawberry coulis

Chocolate-Crusted Citrus Mousse
Flourless orange cake, saffron caramel oranges

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

V - Vegetarian | VV - Vegan

*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