

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

Fish Rillettes

Creamy seafood spread of smoked salmon, mackerel, trout and sour cream, garlic crostini

Köfta Kebab

Grilled premium plant-based Hungry Planet® meat kebab, Harissa dip, tabbouleh salad, grilled pita bread

Seafood Caesar

Shrimp, scallops, mussels, clams, octopus, cherry tomatoes, Kalamata olives, Caesar dressing extra virgin olive oil

Steamed Mussels

Shallots, leeks, white wine, cream, garlic crostini

Seafood Chowder

Shrimp, squid, fish, clam, herbs, spices, white wine, cream, chopped scallions

Octopus Stifado

Greek octopus stew with onion, tomatoes, garlic, olives, celery, carrots, peppers, white wine, pesto, grilled garlic bread

Melon & Field Greens Salad

Shaved cantaloupe & honeydew melon, mint, cilantro, arugula, lemon, extra virgin olive oil dressing

ENTRÉES

Seafood Tagine - Signature Dish

Seafood steamed in a fragrant tagine broth, saffron couscous, lemon, apple, golden raisins, almonds

Stuffed Bell Pepper

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

Grilled Moroccan-Inspired Snapper Fillet

Harissa paste, steamed pilaf, broccoli, cumber-tomato yogurt dip

Chicken Marsala

Pan-seared chicken scaloppini, grilled zucchini ribbons, mushrooms, Marsala wine reduction

Grilled Swordfish

Marinated roasted cherry tomatoes, quinoa risotto, baked leek, Romesco sauce

Penne Pasta

Premium plant-based Hungry Planet® mixed meat, sautéed peppers, onions, garlic, tomatoes, fennel seed, chopped scallions

Slow Braised Lamb Shank

Root vegetables, tomatoes, pearl onions, Kalamata olives, red wine, steamed broccoli, mashed potato

Linguine alle Vongole

Linguine, clams, olive oil, garlic, white wine, red chili flakes

FOR KIDS

Battered Fish

Pea purée, lemon wedge, tartar sauce

Penne Pasta

Tomato sauce, Parmesan

DESSERT

Baklava

Crisp phyllo, honey, nuts, caramel, butterscotch

Chocolate Pudding with Caramelized Banana


Flourless chocolate pudding, brandy snaps


Short Crust Almond Tart


Almond tart, poached apricots, mascarpone cream

 Vegan

 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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: First Choice IGA • Island Fresh Produce • Fresh Products TCI Ltd • GK Food Service