

NEPTUNES

MEDITERRANEAN SEAFOOD

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 Rilletes

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

Baked Zucchini - VV

Island spiced sautéed pumpkin & zucchini ragout on baked zucchini, gratinated with herbed panko, tomato pesto, parsley oil

Caesar Salad

Crisp Romaine lettuce, garlic herb dressing, herb oil crostons, anchovy fillets, shaved Parmesan — optional with grilled chicken or fish

Steamed Mussels & Clams

Simmered with leek & parsley, light garlic-Italian parsley cream

Seafood Chowder

Velvety cream soup of selected shrimp, squid, fish & clams, herbs, spices, cream, Italian parsley & parsley oil

Mediterranean Seafood Sampler

Grilled & marinated octopus, shrimp, chickpea hummus, shaved fennel & black sesame salad, bell pepper-Italian parsley vinaigrette

Giffoni Salad - VV

Market fresh lettuce, red radish & apple julienne, red-beet & carrot strings, lemon-olive oil vinaigrette, parsley oil

ENTREES

Linguine alla Pescatore

Linguine, mussels, clams, calamari, shrimp, olive oil, herbs, Italian parsley, chili flakes, light tomato sauce

Gluten-Free Vegetarian Penne - V

Ragout of sautéed onion, garlic, carrot, pumpkin, zucchini & tomato in thyme-tomato passata, gluten free penne pasta, vegan Feta cheese

Fisherman's Crisp Snapper

Crisp skin-on grilled snapper fillet, steamed rice, roasted broccolini & zucchini, mildly spicy harissa puree

Trieste Crispy Breaded Chicken

Crushed luke-warm parsleyed sour cream potato salad, roasted bell pepper mousseline, grilled lemon wedge, curry oil

Grilled Mahi Mahi

Home-pickled red bell-pepper, nutmeg-scented pumpkin & sweet potato mash, roasted broccoli, toasted coconut flakes, chili olive oil

Shrimp Surf & Turf

Chargrilled Boston cut 5 oz striploin steak, skewered scallop & shrimp, garlic butter & veal jus, sautéed young carrots & roasted broccoli, parsley mashed potatoes

Slow Cooked Grilled Rack of Lamb Signature Dish

Panko & olive tapenade crusted, grilled & slow-cooked three-rib lamb rack, vegetable couscous, cucumber-lemon-parsley sour cream

DESSERT

Lemon Eclair

Lemon diplomat crème filled pastry, lemon craquelin, meringue crumble

Citrus Olive Oil Cake

Baked citrus cake, sweet syrup, pineapple compote

Baklava Cheesecake

Sweet honeyed nuts, layered phyllo, baked cheesecake, apple compote

Vegetarian - V Vegan - VV

*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.