

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 glaze, tabbouleh salad, grilled pita bread

Caesar Salad

Romaine lettuce, Caesar dressing, Parmesan shavings, focaccia croutons

Steamed Mussels

Shallots, leeks, white wine, cream, garlic crostini

Seafood Chowder

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

Seafood Sampler

Marinated grilled octopus, shrimp, lobster, hummus, Kalamata olives, shaved fennel, chimichurri sauce

Melon & Field Greens Salad

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

ENTRÉES

Linguine alla Pescatore

Linguine, mussels, clams, calamari, shrimp, olive oil, herbs, parsley, chili flakes, white wine, tomato-cream sauce

Stuffed Bell Pepper

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

Snapper & Shrimp Duo

Moroccan spice blend blackened snapper, garlic butter shrimp, rice pilaf, grilled fennel, broccoli, tzatziki dip

Chargrilled Mediterranean Chicken Breast

Vegetable quinoa, tomato, capers, olives, parsley, basil pesto

Pink Seared Tuna Steak Provençal

Lyonnais potato, sautéed green beans, olive tapenade, Provençal sauce

Cioppino

Seafood ragoût, shrimp, mussels, clams, tomatoes, calamari, toasted focaccia bread

Rigatoni

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

DESSERT

Mediterranean Tart

Walnuts & pistachios, frangipane filling, orange-saffron syrup

Salted Peanut Chocolate Chip Cookies


Layered with dark chocolate island mousse


Crema Catalana


Traditional orange-infused baked custard, caramelized sugar crust, orange salad, coconut shortbread

 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.