

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

### Village Salad

Tomatoes, cucumbers, red onions, peppers, capers, Kalamata olives, Feta, extra virgin olive oil, oregano

### Grilled Keftedes

Spiced beef meatballs, arugula, tomato, shaved onion, garlic-mint yogurt dip

### Greek Ceviche

Monkfish, shrimp, herbs of the Mediterranean, gigante beans, feta cheese, extra virgin olive oil

### Tuna Tartare

Orange, olives, Harissa, avocado, extra virgin olive oil

### Moroccan Carrot & Lentil Soup

Caraway toast, mint julienne

### Assorted Meze

Octopus, prawns, onions, bell peppers, Kalamata olives, hardboiled egg, citrus vinaigrette

### Steamed Mussels & Clams

Shallots, leeks, white wine, cream, garlic bread

## ENTRÉES

### Grilled Swordfish Steak

Three pepper Sofritto, parsnip purée, microgreens

### Shrimp Surf & Turf

Chargrilled Boston Cut Striploin steak, scallop & shrimp skewer, herbed mashed potatoes, sautéed vegetables, garlic butter

### Moroccan Wahoo

Wahoo loin, Moroccan spices, root vegetable puree, sautéed vegetables

### Linguine Vongole

Linguine, clams, olive oil, garlic, white wine

### Crispy Chicken Milanese

Arugula, tomato, shaved onion, lemon vinaigrette, parsley potatoes

### Lamb Souvlaki (Signature Dish)

Grilled skewered lamb loin & vegetables, cous cous, Tzatziki dip, pita bread

### Rigatoni Primavera

Broccoli, mushrooms, carrots, green peas, light tomato sauce

### Broiled Caribbean Lobster Tail

Grilled vegetables, mashed potatoes, garlic-herb butter sauce

## DESSERT

### Baklava


Layered pastry, caramelized honey nuts, saffron cream quenelle

### Sugared Figs

White chocolate semifreddo, marinated figs, sesame biscuit

### Crema Catalana

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

 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.

 Vegetarian

 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 foodborne illness to young children, seniors and those with compromised immune systems.