

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.

LUNCH MENU —

Fattoush Salad

Lebanese style salad, romaine & iceberg lettuce, tomato, cucumber, radishes, lemon & extra virgin olive oil vinaigrette, crispy pita bread, also available with grilled jumbo shrimp

Greek Salad

Lettuce, diced tomatoes, cucumber, onion, olives, feta cheese, herb vinaigrette, also available with grilled shrimp or chicken brochette

Classic Caesar Salad

Bacon, eggs, parmesan cheese, crouton, also available with grilled chicken breast or fish fillet

Quesadillas

Chicken or seafood, guacamole, sour cream, salsa

Zingara Panini Sandwich

Prosciutto, mozzarella, mayonnaise, tomatoes

Shrimp Bruschetta 🔻

Toasted garlic bread, cherry tomatoes, oregano, arugula

Penne Amatriciana * (available as *)

Penne pasta, garlic, bacon, extra virgin olive oil, tomato

Grilled Chicken Caesar Wrap

Marinated chicken strips, spinach flour tortillas, Romaine lettuce, Caesar dressing

Grilled Fish Sandwich (Signature Dish)

Fish fillet of the day, pesto mayo dressing

Chargrilled Beef Burger

Toasted bun, lettuce, tomato, onion, dill pickles, choice of Swiss, Provolone or American cheese

Grilled Mahi Mahi

Buttered seasonal vegetables, sautéed potatoes, lemon-caper butter

Premium Plant-Based Hungry Planet® Burger 🗸 🌬 🍑

Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, fries

Crispy Fried Island Chicken

Spicy Island dipping sauce

Steak Sandwich

Grilled skirt steak, toasted garlic bread, sautéed mushrooms, Chimichurri sauce

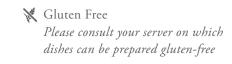
All of the above are served with your choice of coleslaw or French fries



Balanced Lifestyle

These dishes offer healthier

preparations and lower calorie counts







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: • Sharom Fruits and Vegetable Mart • Thorpe's International Produce • Banana Baron • Armag Farms Ltd • Barbados Agricultural Society