

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

Traditional Caesar Salad

Romaine lettuce, creamy Caesar dressing, parmesan cheese, garlic croutons

Grilled Keftedes

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

Village Salad

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

Fried Calamari

Garlic aioli

Mediterranean Seafood Salad

Shrimp, calamari, poached white fish, pepper, shaved onion, diced roasted zucchini, extra virgin olive oil & lemon dressing

Moroccan Carrot & Lentil Soup

Caraway toast, mint julienne

Assorted Meze

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

ENTRÉES

Lamb Souvlaki (*Signature Dish*)

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

Crispy Chicken Milanese

Tomato & cucumber salad, shaved onion, lemon vinaigrette, parsley potatoes

Lobster Surf & Turf

Chargrilled Boston Cut Striploin steak, grilled lobster, herb mashed potatoes, sautéed vegetables, Cabernet reduction, garlic cream

Grilled Swordfish Steak

Three pepper Sofritto, parsnip purée, micro greens

Rigatoni Primavera

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

Seafood Mixed Grill

Shrimp, scallops, white fish, grilled vegetables, potatoes, garlic-herb butter sauce

Linguine alle Vongole

Linguine, clams, olive oil, garlic, white wine, cherry tomatoes

DESSERTS

Baklava

Phyllo pastry, pistachios, honey

Chocolate cheesecake


Wild berry compote


Ice cream of the Day


Please ask your server for today's flavors

 Vegetarian

 Vegan

 **Balanced Lifestyle**
These dishes offer healthier preparations and lower calorie counts

 **Balanced Lifestyle**
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: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House