



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

Soup & Sandwich

Grilled ham & cheese sandwich and split pea & root vegetables soup, fried onion rings

Fattoush Salad

Lebanese style salad with romaine lettuce, tomato, cucumber, radishes, crispy pita bread, lemon dressing – also available with grilled chicken breast or shrimp

Chargrilled Beef Burger

Beef patty, lettuce, tomato, onion, dill pickles, choice of Swiss, Cheddar, Provolone or American cheese, French fries

Greek Salad

Fresh garden greens, diced tomatoes, cucumber, onion, olives, feta cheese, pita bread with garlic-herb drizzle – also available with grilled chicken breast or jumbo shrimp

Quesadilla

Chicken, sautéed onion & peppers, guacamole, sour cream, salsa - also available with vegetables only

Chef’s Salad

Lettuce, ham, chicken breast, tomatoes, blue cheese, diced cucumber, hard-boiled egg, choice of dressing

Shrimp Bruschetta

Toasted garlic bread, tomatoes, shrimp, oregano, arugula, pesto oil

Premium Plant-Based Hungry Planet® Burger

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

Fish Sandwich

Golden fried fish fillet, lettuce, tomato, lemon-pesto aioli, tartar sauce, French fries

Mahi Mahi

Grilled fish fillet, market vegetables, lemon-butter sauce, fried capers

Island Jerk Chicken

Yard-style slow-cooked chicken, spicy jerk sauce, coleslaw, French fries

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.



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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

Octopus Stifado

Greek octopus stew with onion, tomatoes, garlic, olives, celery, carrots, peppers, white wine, pesto, grilled garlic bread

Melon & Field Greens Salad

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

ENTRÉES

Linguine alle Vongole

Linguine, clams, olive oil, garlic, white wine, red chili flakes

Stuffed Bell Pepper

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

Broiled Moroccan-Inspired Snapper

Snapper fillet, harissa paste, steamed rice, broccoli, cumber-tomato yogurt dip

Chicken Marsala - Signature Dish

Pan-seared chicken scaloppini, grilled zucchini ribbons, mushrooms, Marsala wine reduction

Pan-Seared Grouper Fillet

Fresh herbs, caponata, quinoa, olive oil, grilled lemon

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

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