

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 Seafood Pot au Feu and Grilled Lamb 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.

MENU

Soup & Sandwich (Soup 🌱 🌿)

Grilled Ham & Cheese Sandwich and Split Pea & Root Vegetable 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, tomatoes, 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 onions & 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

Shrimp Bruschetta

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

Premium Plant-Based Beef Hungry Planet® Burger 🌱 🌿 🌱

Toasted bun lettuce, tomatoes, 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, coleslaw, French fries, spicy jerk sauce

🌱 Vegan

🌿 Vegetarian

🌱 Balanced Lifestyle
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

🌟 Signature Dish

5-STAR
GLOBAL GOURMET.
SAVOUR THE WORLD

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: Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd. • Banana Click • Plant Grow Eat • Tropical Greens Plus

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 Seafood Pot au Feu and Grilled Lamb 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

Mediterranean Wedge

Iceberg lettuce, crispy bacon, Gorgonzola, sun-dried tomato vinaigrette

Seafood Chowder

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

Calamari Fritti

Fried squid, garlic aioli

Melon & Field Greens Salad

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

Fish Rillettes

Delicate seafood spread of smoked salmon, mackerel, trout & sour cream, tiger shrimp, garlic crostini

Vegan Köfta Kebab

Grilled premium plant-based Hungry Planet® meat kebab, harissa glaze, tabbouleh salad, grilled pita bread

Octopus Stifado

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

ENTRÉES

Chicken Milanese

Free range chicken breast, Parmesan coated, saffron rice, market vegetables, red wine thyme jus

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, Mediterranean vegetables, cucumber-tomato yogurt dip

Cioppino

Seafood ragoût, shrimp, mussels, clams, calamari, garlic, tomatoes white wine, toasted focaccia bread

Seared Atlantic Salmon

White beans-squash-fennel salad, green tea dressing

Rigatoni

Premium plant-based Hungry Planet® mixed meat, sautéed peppers, onions, garlic, tomatoes, fennel seed, chopped scallions

Shrimp Surf & Turf

Chargrilled Boston cut Striploin steak and shrimp, herb garlic butter, sautéed vegetables, mashed potatoes

DESSERT

Baklava

Flaky Filo dough, pecan & almond filling, cinnamon lemon syrup

Crema Catalana


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


Lemon Meringue Tartlet


Smooth lemon filling, fluffy toasted meringue topping

 Vegan

 Vegetarian

 Balanced Lifestyle
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

 Signature Dish



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: Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd. • Banana Click • Plant Grow Eat • Tropical Greens Plus