ENTREES

All Entrees (except the pasta) are served with a choice of 2 sides: French Fries, Baked Potato, Caribbean Rice, Cucumber Salad (sweet & sour), Small Salad or Pasta Bowl.

FRESH SEAFOOD

Caribbean Lobster Tail or Lobster Thermidor (broiled) 80z / 100z $ 38.00*/ $ 46.00*
Jumbo Shrimp on the stone or Breaded or in Caribbean Curry $ 23.95
Surf & Surf (Shrimp with Lobster) $ 31.95*
Treasure Of The Sea (Shrimp, Lobster and Fish) $ 34.00*
Caribbean Delight (Shrimp, Lobster and Tenderloin) $ 34.00*
Surf & Surf (Shrimp and Tenderloin) $ 24.00
Land & Sea (Lobster and Tenderloin) $ 32.00*
Catch of the Day $ 22.50
Filet of Chilean Sea Bass $ 25.00
Filet of Grouper a la Meunière or on the Stone $ 22.00
Filet of Salmon $ 25.00
Whole Red Snapper (when available) $ 22.00

PASTA

Lasagna Classico with meat sauce $ 16.00
Chicken Parmigiani $ 19.50
Shrimp Linguine fresh shrimp in a pink sauce with italian herbs $ 19.50
Plato della Casa Lobster, Shrimp, Mussels, Calamari, Fish and Scallops all braised in a garlic lemon wine sauce $ 31.50

KIDS MENU

Jr. Special 4 Oz. Tenderloin or Chicken on the Stone $ 16.50
Chicken Tenders with fries, served with honey BBQ Sauce or Sweet & Sour Sauce $ 10.00
BBQ Sauce or Sweet & Sour sauce $ 6.00
Beef Burger 6.Oz. with Fries $ 10.00

STEAK SELECTION

Filet Mignon (tenderloin center cut wrapped in bacon) 8 Oz./ 12.Oz./ 16.Oz. $ 24.00 / 29.50 / 35.00
Churrasco (Argentinean cut (tenderloin)) 12 Oz. $ 28.50
Pepper Steak 12 Oz. (tenderloin) $ 28.50
USDA Signature Steaks:
T-Bone 14 Oz. $ 28.50
NY Striploin Steak 14 Oz. $ 29.50
Rib Eye Steak 14 Oz. $ 28.50
Porterhouse Steak 16 Oz. $ 32.50
All served with a choice of red wine sauce or a mushroom cream sauce

POULTRY

Chicken Breast - Teriyaki Sauce $ 19.00
- Honey BBQ Sauce
- Lemon Butter Sauce
- House Curry

Land & Sea cooked on our famous Hot Stone

No Service Charge will be added to your check.
All prices are in US $. 
Not included in Dine Around Program—all available with a surcharge.
WHITE WINES

Tamás Estates
Pinot Grigio Central Coast California
A perfect balance between bright fruit flavors and crisp acidity.
$7.50 $29.00

Kendall Jackson
Vintner’s Reserve Chardonnay California
Tropical flavors, mango and pineapple dance with aromas of peach, apple and pear.
$11.00 $51.00

RED WINES

Alamos
Malbec Mendoza Argentina
Showing exceptional value, fruit flavors, coffee, toast and vanilla.
$7.50 $31.00

Wente Vineyards
Southern Hills Cabernet Sauvignon Livermore Valley California
Good weight, attractive cherry-berry flavors, soft tannins.
$8.00 $35.00

Wente Vineyards
Vintners Reserve Zinfandel Sonoma California
Redberry, blueberry, black cherry and spicy hints of oak.
$8.50 $36.00

Rioja Crianza Bodegas Marques de Caceres Spain
Made from handpicked Tempranillo grapes with a small portion of Graciano and Garnacha. #1 selling Rioja in the USA.
$8.50 $40.00

Kendall Jackson
Cabernet Sauvignon Vintners Reserve California
Red fruits and cassis flavors accented by vanilla, spice and cedar.
$12.00 $56.00

APPETIZERS

Shrimp Cocktail 6pc/12 pcs
$10.00/ $19.00*

Golden Fried Calamari
$9.00

Breaded Shrimp
$9.00

Conch Fritters (when available)
$9.50

Seafood Crepe
$9.50

Escargot in wine garlic sauce
6pc/12 pcs $9.00/ $17.00*

Fish Cakes
$9.00

Mussel di Napoli
$9.00

Sate (Chicken or Beef Skewers) served with Peanut Sauce (spicy or regular)
$7.50

Caribbean Mix Platter (Conch Fritters, Calamari, Fish Cake and Breaded Shrimp)
$15.00*

Arubian Shrimp
$9.00

Smoked Salmon Bruschetta with pesto sauce
$11.00*

SOUPS & SALADS

Boeil’s Clam Chowder
$7.00

Caribbean seafood soup
$9.95

French Onion Soup
$7.00

Soup of the Day
$6.00

Fresh fruit skewers
$6.00

Mixed salad
$7.00

Caesar salad
$7.00

Chicken Caesar
$12.00*

Shrimp Caesar
$15.00*

Club Salad with egg and bacon
$9.00

Lasagna

Le Petit Cafe

Italian Flavors

Plato della Cena