

CHEF SPECIAL

APPETIZERS

FRESH OYSTER	MP
Champagne mignonette sauce, cocktail sauce, lemon	
<i>When available</i>	
CHARRED OCTOPUS	22
Wedge potato, Lime	
SHRIMP COCKTAIL	18
Chilled shrimp served with cocktail sauce	
SPICY SHRIMPS	18
Spicy creamy sauce	
SPANISH JAMON IBERICO	18
Served with buffalo mozzarella, black and green olive, mix green	
DRUNKEN MUSSELS	16
Garlic bread, Lime	
CALAMARI	15
Crispy calamari, tomato sauce, Lemon	
ESCARGOT	15
Sautéed with garlic butter and parsley	

SOUP

SEAFOOD SOUP	22
Fish, octopus, shrimp, calamari, mussel, clams, special house made stock	
FISH SOUP	18
White Fish, special house made fish stock	

SALADS

CAPRESE	16
Tomato, buffalo mozzarella, fresh basil, olive oil, pesto and balsamic vinegar	
CAESAR	12
Romaine hearts, croutons, parmesan cheese, caesar dressing	
INSALATA MISTA	10
Seasonal salad served with Carlo's dressing	

Side Order 6

MASHED POTATO Truffle	MIXED VEGETABLE Sautéed with a touch of garlic and olive oil
POTATO WEDGES Roasted	BABY BROCCOLI Sautéed with a touch of garlic and olive oil
FRENCH FRIES Parmesan & Truffle	CULTURE Pan bati & Polenta chips served with thyme aioli
RICE Made with love	

CHEF SPECIAL MP
Every day Chef uses fresh fish and local farmed produce to create a unique plate
Ask your waiter for availability

FROM THE SEA

CATCH OF THE DAY	MP/KG
Ask the waiter for the catch of the day	
CARIBBEAN LOBSTER TAIL	56
8 Oz, Grilled Thermidor Fra diavolo	
GROUPE	34
RED SNAPPER	34
MAHI MAHI	34
PIÑA COLADA COCONUT SHRIMP	38
WILD BLACKENED SALMON	38

Served with mixed vegetable creole sauce | garlic sauce | lemon sauce extra sauce \$2

FROM THE LAND

ANGUS CERTIFIED TOMAHAWK 42 OZ	129
For 2 people	
COWBOY RIBEYE STEAK 20 OZ	60
NY STRIP STEAK 12 OZ	42
BONELESS RIBEYE 12 OZ	42
FILET MIGNON 8 OZ	40
LAMB CHOP 8 OZ	42
GRILLED CHICKEN BREAST	32
SURF & TURF	75
Filet Mignon, caribbean lobster tail, garlic shrimps	

Served with mixed vegetable red wine reduction, béarnaise sauce, chimichurri sauce extra sauce \$2

PASTAS

FRUTTI DI MARE AL CARTOCCIO	46
Half lobster tail, fish, shrimp, calamari, black mussel, clams, tossed over linguine, napolitana	
GRILLED OCTOPUS	44
Over squid Ink pasta, napolitana	
SCAMPI CESARE	38
Linguini, shrimp, napolitana and a little cream	
LINGUINE ALLE COZZE	32
Mussels sautéed with garlic, parsley, white wine, tomato sauce	
CHICKEN PARMIGIANA	32
served with linguine, napolitana	

EXTRA PLATE CHARGE \$10

Consuming raw and under cooked meats, poultry, seafood shellfish may increase your risk of food born illness especially if you have certain medical conditions. All Prices are in US\$ and are subjected to change | Taxes are included | Service charge is not included.