

## Cold

### Tacos from the Sea\*

(two per order) Marinated in yuzu dressing and sweet chili.

<b>Tuna</b>	<b>10</b>
With homemade cilantro sauce*	
<b>Lobster</b>	<b>14</b>
With creamy mild sauce & garlic*	

### Sashimi

<b>Tuna</b>	<b>18</b>
Citrus, yuzu, miso, olive oil, shallots, sesame seeds and fried garlic	
<b>Salmon</b>	<b>18</b>
Citrus, yuzu, miso, truffle whipped Cream, Honey and shallots	

<b>Tuna Tartar</b>	<b>22</b>
Cilantro, chopped onions, sesame oil, chili garlic, miso, avocado, and our homemade spicy sauce	

<b>Coco-Nuts Roll</b>	<b>18</b>
Tuna, caramelized cashews, shredded coconut and capers.	

**Ceviches** *marinated in Lime Juice and topped with red onions and cilantro*

<b>Fish</b>	<b>16</b>
<b>Shrimp</b>	<b>18</b>

## Hot

<b>Grilled Calamari</b>	<b>12</b>
With Olive oil and Butter	

<b>Fried Calamari</b>	<b>12</b>
Lightly breaded calamari served with homemade tartar sauce and cocktail sauce.	

<b>Grilled Octopus</b>	<b>22</b>
Swiss chard, cherry tomatoes, capers, black olives and sweet peppers	

<b>Grilled Langoustines.</b>	<b>MP</b>
(two per order) Colossal tiger prawns grilled with olive oil and garlic butter	

<b>Lobster Tail</b>	<b>MP</b>
Caribbean lobster sautéed in olive oil and garlic butter	

## Fish & Seelfish

<b>Catch of the Day *</b>	<b>30lb</b>
Fresh Fish served grilled or fried, served whole, fileted or half and half.	

<b>Chilean Sea Bass</b>	<b>36</b>
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<b>Miso Glazed Salmon *</b>	<b>22</b>
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<b>Grilled Lobster Tail*</b>	<b>MP</b>
With shrimp, mushrooms and garlic butter.	

<b>Parillada de Mar</b>	<b>35</b>
Lobster, shrimp, scallops, calamari, fish and mussels served with fingerling potatoes.	

<b>Paella MesaMar (for one)</b>	<b>38</b>
A combination of shrimp, lobster, clams, calamari, mussels, scallops and green peas cooked in yellow rice.	

<b>Cazuela de Mariscos</b>	<b>28</b>
Shrimp, Scallops, fish, calamari and mussels in a homemade tomato sauce with white wine, thyme and rosemary Served with white rice.	

<b>Enchilado de Camarones</b>	<b>24</b>
Sautéed shrimp in homemade creole tomato stew. Served with your choice of white rice or quinoa.	

<b>Enchilado de Langosta</b>	<b>38</b>
Sautéed lobster in a homemade creole tomato stew. Served with your choice of white rice or quinoa.	

<b>Camarones al Ajillo</b>	<b>20</b>
Shrimp sautéed in olive oil, garlic butter and white wine. Served with your choice of white rice or quinoa.	

## Beef & Chicken

<b>Filet Mignon</b>	<b>42</b>
Paired with a truffle oil and mushroom cream sauce served with fingerling potatoes	

<b>Grilled NY Strip Steak</b>	<b>28</b>
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<b>Grilled Chicken Breast</b>	<b>18</b>
Plain or Parmesan Cream Sauce	

<b>Fried Rice</b>	<b>18</b>
Stir Fried rice with shrimp, chicken and ham in an Asian sauce.	

## Salads

<b>Sirloin Steak Salad</b>	<b>20</b>
Arugula, parmesan cheese top with lemon vinaigrette.	

<b>Arugula Salad</b>	<b>14</b>
Cherry tomatoes, feta cheese, balsamic and olive oil.	

<b>Cesar Salad</b>	<b>14</b>
Homemade Cesar Dressing, Cracked Pepper, Parmesan and Croutons	

Grilled options to pair with any of the salads or pastas.

<b>Grilled lobster</b>	<b>MP</b>
<b>Shrimp</b>	<b>12</b>
<b>Chicken</b>	<b>10</b>
<b>Sirloin</b>	<b>18</b>

## Pastas

<b>Linguini del Mar</b>	<b>28</b>
Shrimp, Scallops, calamari and mussels tossed in a vodka sauce.	

<b>Lobster Ravioli</b>	<b>35</b>
Lobster filled ravioli with sautéed lobster bites in a vodka sauce.	

<b>Gorgonzola and Pear Ravioli</b>	<b>16</b>
Accompanied with a homemade pear sauce and drizzled with truffle oil.	

<b>Linguini Alfredo</b>	<b>14</b>
Mixed in white cream based sauce with bacon	

## Sides \$6

<b>Tostones</b>	
Fried plantains served with our homemade garlic butter	

<b>Yuca Frita</b>	
Fried cassava spears served with our homemade tartar sauce.	

<b>MesaMar's Signature Garden Jasmine Rice</b>	
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Jasmine rice with peppers, scallions and golden raisins.

<b>Seasonal Grilled Vegetable</b>	
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<b>Homemade Potato Chips</b>	
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