CASABLANCA
Seafood Bar & Grill

From Our Boats to Your Table

WEDNESDAY'S HALF PRICE OYSTERS ALL DAY

Appetizers

Crispy or Grilled Calamari 14
Sofrito and Garlic Aioli.

Conch Fritters 12
Cocktail sauce.

Fish Fingers 12
Tartar sauce.

Crispy Coconut Shrimp 14
Jicama slaw, Piña Colada vinaigrette, sweet chilli glaze.

Crabcake 14
Pickled cabbage, roasted corn salsa, citrus cream.

Shrimp Escargot 15
Garlic herb butter, fontina cheese, croutons.

Middleneck Clams or Mussels 15
White wine, garlic, shallots, butter, fresh chopped parsley.

Combination Platter 37
Crispy calamari, conch fritters, fish croquettes, coconut shrimp.

Oyster Rockefeller 16
Spinach Bechamel, Hollandaise Sauce.

Fish Croquettes 11
Garlic Aioli.

Tostones Rellenos
Onions, peppers, tomato Sauce, cilantro
Beef *13* ***Shrimp*** *16*

Grilled Octopus 16
Sizzling with Aji Amarillo aioli.

Soups

Lobster Bisque 10
Grouper Chowder "criollo" 8
Chef's Daily Special Soup ***(Priced Daily)***

Sides

All sides are offered at $5.50 each

White Rice
Yellow Rice
Black Beans
Tostones
(Fried green plantains)
Maduros
(Fried sweet plantains)
Vegetables
(Sautee)
French Fries
Steamed Broccoli
Yuca Fries
Garlic Mashed Potatoes

Kids Menu

Fish Fingers and Fries 9

Chicken Fingers and Fries 9

Kids's Fettuccine 9 ***(Alfredo or Butter)***

Fishmarket

Pan seared, Broiled, Flat-top grilled or breaded fried. Ajillo sauce, Salsa verde, Lemon Butter sauce, Cognac mushroom sauce.

Salmon Filet 24
Snapper Filet 28
Mahi Filet 26
Sea Scallops 27
Sea Bass MKP
Tuna Steak 28
Shrimp 25
Grouper Filet MKP
Grouper Steak MKP
FL. Lobster MKP

Specialties

Whole fried Fish MKP

Casablanca Signature Stuffed Lobster 52
Broiled with crabmeat shrimp Bechamel (seasonal)

Casablanca Grilled Parrillada 32
Prawns, Calamari, Oysters, Green shell Mussels, Clams, grilled fish filet Sizzling with ragout of vegetables.

Top Your Parrillada with:

Baby churrasco skirt steak 14
Lobster Tail 22

Sopon Marinero 30
Lobster, shrimp, mussels, clams, calamari, tomato saffron broth.

Paella Casablanca
Shrimp, calamari, mussels, clams, chicken, Spanish saffron rice. ***Half*** *31* ***Full*** *50*

Seafood Au Gratin 29
Grouper filet, shrimp, calamari, octopus, crabmeat, sherry cream sauce, broiled fontina cheese.

Twin Florida Lobster Tails 55
Grilled with herb butter.

Crab Stuffed Shrimp 29
Baked in lemon wine sauce.

Seafood Zarzuela 32
Shrimp, clams, calamari, mussels, ½ lobster tail, tomato Saffron sauce.

Snapper al Pescador 35
Snapper filet, shrimp, calamari, octopus, mussels, cream pepper sauce.

Sandwiches

Lettuce, Tomatoes, pickles, French fries and coleslaw

Fish Sandwich
Mahi 14 ***Grouper*** 16

Big Burger 13
Premium ground beef chargrilled to perfection
Add cheese, bacon, mushroom for 0.75

Crabcake Sandwich 15
Pan Fried, spinach, Dijon mustard sauce.

Salads

Casablanca House Salad 7
Mixed greens, grape tomatoes, cucumbers, carrots, Bermuda onions, balsamic vinaigrette.

Classic Caesar 9
Romaine, Croutons, parmesan cheese
Chicken *16* ***Shrimp*** *17* ***Mahi Mahi*** *25*

Cancun Salmon Salad 14
Tomatoes, peppers, green onions, guacamole, jack cheese, cilantro vinaigrette.

Tropical Avocado Salad *7*
Romaine, Hass avocado, Bermuda onions, herb vinaigrette.

Raw Bar

Oyster On The Half Shell
Fresh oysters shucked to order, served with our tangy cocktail sauce.
1/2 dozen *10* ***1 dozen*** *16*

Shrimp Cocktail 15
Cocktail Sauce, hass avocado.

Tuna Tartar 15
Ginger sesame soy, avocado, wonton crisps spicy mayo and teriyaki sauce

Conch Salad 14
Onions, pepper, tomatoes, cilantro and citrus blend Fresh Florida Stone crab (seasonal). Tangy mustard sauce

Fresh Florida Stone Crabs ***(Seasonal)*** *MKP*
Served with our special champagne mustard sauce

Alaskan King Crab ***(Seasonal)*** MKP
Melted butter

Peruvian Style Fish Ceviche 15
Citrus blend, Bermuda onions, rocoto pepper, glazed yams, corn

Seafood Ceviche 17
Shrimp, calamari, octopus, fish , citrus blend, cilantro, glazed yams, corn

Casablanca Trio Ceviche 30
Seafood ceviche, Tuna Nikkei, Octopus ceviche

Lobster and Shrimp Ceviche 19
Shrimp, Lobster, mango, onions, cilantro, marinated in a citrus blend of spices

Tuna "Nikkei" 18
Cucumber, Bermuda onions, teriyaki sauce, rocoto pepper, wakane, citrus blend.

Octopus Ceviche 17
Bermuda onions, rocoto pepper, cilantro, citrus blend

"Vuelve a la Vida" seafood cocktail 17
Shrimp, conch, calamari, octopus, fish marinated in a blend of tomato peppers

Octopus "Al Olivo" 16
Kalamata aioli, poached onions, peppers, roasted potatoes

Steaks

Grilled Chicken Breast 17
Smothered onions, sour orange, mojo, white rice, black beans

Sirloin Steak 32
Cognac mushroom sauce, crispy onion rings.

Lomo Saltado 24
Beef stir fry, bermuda onions, tomatoes, white rice and French fries.

Churrasco / Skirt Steak 25
Grilled Skirt steak, sweet potato fries, chimichurri.

Surf and Turf 53
Sirloin Steak, Grilled Lobster tail, crispy onion ring.

Pastas

Lobster & Shrimp Pasta 28
Linguine, mushrooms, brandy cream sauce.

Linguine with Clams or Mussels 19
Garlic, tomato, basil, white wine.

Alfredo Fettuccine
Creamy parmessan sauce
Chicken *17* ***Shrimp*** *25*

Lobster Ravioli with Shrimp 29
Tomato brandy cream sauce

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness,especially if you have certain medical conditions

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Wine List

White

	glass	bottle
CHARDONNAY		
Mont Gras *(Chile)*		35
St. Francis *(California)*		46
Five Rivers *(California)*	10.5	36
Enate *(Spain)*	11	42
Jadot Steel *(France)*		48
PINOT GRIGIO		
Caposaldo *(Italy)*	10.5	36
Sta Margarita *(Italy)*		65
Italo Cescon *(Italy)*		55
Pighin *(Italy)*		40
Bollini *(Italy)*		45
Villa Sonia *(Italy)*	12	42
SAUVIGNON BLANC		
Oyster Bay *(New Zealand)*	10.5	36
Mont Gras *(Chile)*		35
Frogs Leap *(California)*		65
Cakebread *(Napa Valley)*		70
Tabali *(Chile)*	12	40
Babich *(New Zealand)*		43
OTHER WHITES		
Torre La Moreira Albariño *(Spain)*	12	46
Santiago Ruiz Albariño *(Spain)*		48
As Laxas Albariño *(Spain)*		60
Dr Loosen Risling *(Germany)*	11	42
Treana *(California)*	13	54
Jadot Pouilly Fuisse *(France)*		85
Allure Moscato *(California)*	10	35

Rosé

Faustino *(Spain)*	10	32
Cote de Provence *(France)*		40

Champagne & Sparkling

	glass	bottle
Poema *(Spain)*	11	40
Bocelli *(Italy)*		50
Chic Rose *(Spain)*	10.5	35
Mumm Rose Prossecco *(California)*		70
Perrier Juvet Gran Brut *(France)*		163
Perrier Juvet Blason *(France)*		298
Don Perignon *(France)*		350

Red

PINOT NOIR		
Castle Rock *(California)*		37
Beringer Founders *(California)*		37
Mondavi Private *(California)*		35
Row 11 *(California)*		54
Viña Caballero *(Chile)*	10	32
MERLOT		
Concannon *(California)*	10	33
St. Francis *(Calofornia)*		47
Mont Gras *(Chile)*		36
CABERNET SAUVIGNON		
Kenwood *(California)*	11	40
Hahn *(California)*		46
J Lohr 7 Oaks *(California)*		54
Sequoia Grove *(Napa,California)*		71
MALBEC		
Viu Manent Gran Reserve *(Chile)*		40
Restivo *(Argentina)*	10.5	37
Salentein *(Argentina)*		56
Rutini, Encuentro *(Argentina)*		70
OTHER REDS		
Monte La Reina *(Chile)*	11	40
Campo Viejo Crianza *(Spain)*		38
Marquez Riscal Rioja *(Spain)*		59
Lan Rioja Crianza *(Spain)*	12	51
Valduero Crianza *(Spain)*		69

It is unlawful for anyone (including parents) to sell, serve, or give alcoholic beverages to a person under 21 years of age

Visit us at CasablancaSeafood.com