

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 the Mediterranean 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

Caesar Salad

Romaine lettuce, Caesar dressing, Parmesan shavings, focaccia croutons

Seafood & Corn Chowder

Shrimp, squid, fish, clam, herbs, spices, corn, white wine, cream

Greek Octopus Salad

Potatoes, green beans, lemon-extra virgin olive oil dressing, grilled bread, black olive tapenade

Steamed Mussels

Shallots, leeks, white wine, cream, garlic bread

Fennel Salad

Crip shaved fennel, lettuce, orange segments, toasted pine nuts, honey-mustard dressing

Fish Rillettes

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

Vidalia Onion Tart

Sautéed sweet onions, nutty gruyère cheese, buttery crust, leek fondue, sautéed red peppers

ENTRÉES

Grilled Atlantic Salmon

Root vegetable purée, braised celery, roasted tomatoes, herb vinaigrette

Shrimp Surf & Turf

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

Pan-Seared Ahi Tuna

Wilted vegetables, tropical fruit relish, soy-ginger glaze

Chermoula-Crusted Mahi Mahi

Scallop potato, fennel, lemon-herb oil

Linguine Vongole

Linguine, clams, olive oil, garlic, white wine

Free Range Chicken Breast

Parmesan coated chicken, saffron rice, market vegetables, fried onion rings, red wine thyme jus

Cioppino - *Signature Dish*

Ligurian seafood ragoût, shrimp, mussels, clams, tomatoes, calamari, toasted focaccia bread

Rigatoni Primavera

Broccoli, mushrooms, carrots, green peas, light tomato sauce

DESSERT

Lemon Meringue Tartlet

Seasonal fruit compote, strawberry coulis

Chocolate-Crusted Citrus Mousse

Flourless orange cake center, saffron caramel oranges

Crema Catalana

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

 Vegetarian

 Balanced Lifestyle
These dishes offer 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

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.