

MIAMI SPICE

THREE-COURSE DINNER \$39 P/P

Other offers, coupons or discounts do not apply



APPETIZERS

CRAB CAKES

Original Maryland recipe

CAPRESE BRUSCHETTA

Sweet tomatoes, fresh mozzarella, sweet basil, all topped with a decadent balsamic glaze.

BEEF CARPACCIO

Thin slices of raw beef tenderloin, arugula, capers, shaved parmesan in a lemon mustard aioli

ENTREE

SUNSET SNAPPER

Sauteed with artichokes and sun-dried tomatoes in white wine lemon sauce

LINGUINI FRUTTI DI MARE

resh Shrimp, calamari, clams, fish, scallops sautéed in a tomato clam sauce

FILET OF CORVINA ARAGOSTA

Fillet of corvina sautéed with crab meat in a creamy lobster sauce

SKIRT STEAK (CHURRASCO)

Grilled choice Angus-cut entraña 12oz

DESSERTS

TRES GUAYABA

CATULA FLAN DE COCO

CREPE DE DULCE DE LECHE OR NUTELLA

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. ITEMS MAY BE COOKED TO ORDER.

*NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS