



SEAFOOD | TABLE

T A S T E T H E G A B L E S

30 PER PERSON

S T A R T E R

LOBSTER BISQUE

Creamy, velvety soup featuring succulent lobster meat and aromatic spices

CAESAR SALAD

Crisp romaine lettuce leaves tossed in a classic Caesar dressing, garnished with shaved parmesan cheese and crunchy croutons

TUNA TACOS

Marinated in yuzu dressing and sweet chili with homemade cilantro sauce.

FRIED CALAMARI

Fried lightly breaded served with our homemade tartar sauce and cocktail sauce

M A I N

LINGUINI WITH SHRIMP

Linguini with succulent shrimp immersed in a rich vodka-infused sauce.

GRILLED CHICKEN BREAST

Served with white rice & beans, quinoa, mashed potatoes, mixed vegetables or potato chips.

FRIED RICE

Stir-Fried rice with shrimp, chicken and ham in an Asian sauce

D E S S E R T

HOMEMADE FLAN

Caramelized top with a smooth vanilla-infused custard



SEAFOOD | TABLE

T A S T E T H E G A B L E S

60 PER PERSON

S T A R T E R

LOBSTER TACOS

Marinated in yuzu dressing and sweet chili with homemade creamy mild sauce and garlic.

SALMON SASHIMI

Citrus yuzu, honey, dry miso, fried garlic chips, shallots and truffle whipped cream.

ROCK SHRIMP

Shrimp battered with mushrooms and ponzu sauce with our MesaMar's Homemade creamy mild sauce.

M A I N

BRANZINO

Grilled with garlic butter and olive oil, elegantly accompanied by a velvety mushroom sauce

LINGUINI DEL MAR

Shrimp, scallops, calamari and mussels tossed in a vodka sauce or al ajillo with parsley and white wine.

NEW YORK STRIP

8oz steak, broiled and cooked to your liking

D E S S E R T

PAVLOVA

OR

ALMOND PRALINE