



# MENU

## APPETIZERS

### OCTOPUS AND SHRIMP TACOS US\$ 13

LIGHT, ZESTY OCTOPUS AND SHRIMP TACOS FILLED WITH AVOCADO AND TOMATO SALSA. FINISHED WITH A DRIZZLE OF BALSAMIC REDUCTION AND TOPPED WITH FRESH LIME.

### THE SUNKEN FISH GUATEMALAN CEVICHE US\$ 13

OUR SPECIAL SIGNATURE CARIBBEAN CEVICHE DISH. A BLEND OF SHRIMP, FISH, AND CONCH, TOSSED WITH THE CHEF'S BLEND OF ONION, TOMATO, CILANTRO, AVOCADO, AND CHILE DE CABRO. SERVED WITH PLANTAIN CHIPS.

### ATLANTIC CALAMARI US\$ 13

RICH SHREDDED CALAMARI IN A SPECIAL HOUSE STYLE BREADING SERVED WITH A TARTAR SAUCE IN A BED OF HYDROPONIC GREEN LETTUCE.

### VEGAN LENTIL AND QUINOA SALAD US\$ 11

MIXED WITH BLACK OLIVES, MARINATED TOMATOES, AND SWEET CORN. FINISHED WITH AVOCADO AND YUCA CHIPS.

### CHICKEN AND TORTILLA MEXICAN SOUP US\$ 10

MEXICAN CLASSIC TOMATO AND CHICKEN SOUP, FRESH HERB, AND CRISPY TORTILLA PIECES.

### CAULIFLOWER BITES US\$ 10

CRISPY TEMPURA CAULIFLOWER TOSSED IN YOUR CHOICE OF SWEET THAI CHILI, GARLIC PARMESAN, OR BUFFALO SAUCE.

## MAIN COURSES

### TRANQUILSEAS MIXED SEAFOOD PASTA US\$ 35

LOBSTER, SHRIMP, OCTOPUS, CALAMARI, AND MUSSELS COOKED WITH CHILI AND LEMON JUICE. TOSSED WITH WHITE WINE AND HOMEMADE FETTUCINE PASTA.

### BEEF FILLET US\$ 35

7OZ BEEF FILLET COOKED TO YOUR LIKING, WRAPPED IN BACON, AND SERVED WITH A SWEET POTATO PUREE, ASPARAGUS, AND A CREAMY PEPPER SAUCE.

### MARINERA SOUP FOR 2 US\$ 34

LOCAL FRESH SEAFOOD SIMMERED IN A COCONUT MILK ISLAND-STYLE BROTH WITH ONION, GREEN PEPPER, CARROTS, POTATOES, AND CILANTRO. SERVED WITH WHITE RICE.

ALL PRODUCTS ARE MADE IN-HOUSE, USING NATURAL INGREDIENTS  
INCLUDING BREAD, DESSERTS, AND TORTILLAS  
OPEN MONDAY - SUNDAY FROM 7:00 AM TO 9:00 PM  
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	<b>THE LOCAL CARIBBEAN FAVORITE (WHOLE FISH)</b> WHOLE FRIED RED SNAPPER, WITH GARLIC BUTTER SAUCE, SERVED WITH PLANTAIN AND SEASONAL VEGETABLES.	US\$ 34
	<b>PAN SEARED SNAPPER (FISH FILLET)</b> PAN-SEARED SNAPPER FILLET SAT ON A SWEET PEPPER & POTATO PUREE, SERVED WITH CARROTS AND CHERRY TOMATOES.	US\$ 27
	<b>COCONUT SHRIMP</b> LOCAL SHRIMPS COOKED WITH COCONUT. CREAMY POTATO PUREE AND SEASONAL VEGETABLES.	US\$ 26
<b>NEW</b>	<b>ENRIQUE'S FISH</b> HEAD CHEF SIGNATURE FISH FILLET SERVED WITH SEASONED GRILLED POTATOES AND ROSEMARY WATERMELON SALSA.	US\$ 25
<b>NEW</b>	<b>SHRIMP RISOTTO</b> HOMEMADE RISOTTO MADE WITH CHAMPIGNONS AND GRILLED ASPARAGUS.	US\$ 25
	<b>CLASSIC GRILLED CHURASCO</b> WITH A CHOICE OF POTATOES AND SEASONAL VEGETABLES.	US\$ 25
	<b>SPICY CARIBBEAN OCTOPUS</b> WITH BABY POTATOES COOKED WITH HERB BUTTER AND CARROT PUREE.	US\$ 25
<b>VEGAN</b>	<b>HOMEMADE BEETROOT PASTA</b> HOMEMADE BEETROOT PASTA WITH OLIVES, ASPARAGUS, ONION, AND TOASTED BREAD.	US\$ 18
<b>VEGAN</b>	<b>COCONUT CHICKPEA CURRY WITH STEAM RICE</b>	US\$ 16
	<b>WINGS N' RINGS</b> SIX CHICKEN WINGS (BUFFALO OR BBQ) WITH ONION RINGS. SERVED WITH CARROTS, CELERY, AND TARTARE SAUCE.	US\$ 15
	<b>SIZZLING VEGETABLE FAJITAS</b> ACCOMPANIED WITH GRATED CHEESE, SOUR CREAM, AND GUACAMOLE. • ADD CHICKEN US\$ 4*** ADD BEEF US\$ 5	US\$ 13

## **SALADS**

	<b>MIXED SEAFOOD SALAD</b> A JUICY MIX OF PRAWN, OCTOPUS, AND CALAMARI TOSSED WITH FETA CHEESE AND MIXED GREEN SALAD.	US\$ 20
	<b>STEAK FAJITAS SALAD, TORTILLA BOWL</b> STIR-FRIED BEEF, ONIONS, AND PEPPERS WITH AVOCADO AND HYDROPONIC LETTUCE SERVED IN A CRISPY TORTILLA BOWL.	US\$ 20

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**CARIBBEAN CHICKEN SALAD WITH ORANGE VINAIGRETTE** US\$ 17  
A FRESH MIX OF GRILLED CHICKEN, CHIA SEEDS, ORANGE, AND HYDROPONIC LETTUCE. BOUND WITH A FRESH ORANGE VINAIGRETTE.

## SNACKS

**THE BIGGER BETTER BURGER** US\$ 17  
A PERFECTLY GRILLED BEEF PADDY TOPPED WITH HYDROPONIC LETTUCE, TOMATOES, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS & CHEDDAR CHEESE, SERVED WITH HOMESTYLE FRIES.

**TRANQUILSEAS CHEESEBURGER** US\$ 14  
HAND-PRESSED LOCAL BEEF TOPPED WITH CHEDDAR CHEESE SERVED WITH HOMESTYLE FRIES.

**ISLAND BEEF SANDWICH** US\$ 14  
HOMEMADE TOASTED BAGUETTE WITH JUICY GRILLED BEEF STRIPS. SLICED TOMATOES AND LETTUCE AND FINISHED WITH DRESSING. SERVED WITH HOMESTYLE FRIES.

**TRANQUILSEAS CLUB SANDWICH** US\$ 14  
GRILLED CHICKEN BREAST, BACON, AND EGG TOASTED SANDWICH FINISHED WITH TOMATO, LETTUCE, AND DRESSING. SERVED WITH HOMESTYLE FRIES AND KETCHUP.

**SUNKEN FISH SANDWICH** US\$ 14  
HOMEMADE TOASTED BAGUETTE FILLED WITH GRILLED RED SNAPPER, FETA CHEESE, TOMATO, AND TARTAR SAUCE. SERVED WITH HOMESTYLE FRIES.

**FISH FINGERS** US\$ 13  
BATTERED LOCALLY CAUGHT SNAPPER SERVED WITH HOMESTYLE FRIES & TARTAR SAUCE.

**CHICKEN FINGERS** US\$ 13  
CRISPY CHICKEN TENDERS SERVED WITH HONEY MUSTARD & HOMESTYLE FRIES.

**MAKE IT YOUR WAY QUESADILLA** US\$ 11  
CHOOSE FROM CHICKEN, SHRIMP, OR LOBSTER. WE TAKE YOUR CHOICE OF PROTEIN AND SAUTÉE IT WITH ONIONS AND PEPPERS, AND STUFF IT INTO TWO FLOUR TORTILLAS WITH QUESILLO BEFORE GIVING IT A QUICK GRILL. SERVED WITH CHIMOL AND SOUR CREAM.  
• ADD LOBSTER US\$ 12\*\*\* ADD SHRIMP US\$ 6\*\*\* ADD CHICKEN US\$ 4

**VEGAN HUMMUS** US\$ 10  
WITH VEGETABLE STICKS AND PITTA BREAD.

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## SUNDAY FAMILY PLATTERS

### LARGE FAMILY PLATTER

US\$ 125

A FAMILY PLATTER WITH A VARIETY OF BEEF, CHICKEN, AND SHRIMP SKEWERS. GRILLED LOBSTER AND BREADED CHICKEN AND FISH FINGERS. SERVED WITH FAMILY SIDES OF FRENCH FRIES AND CRISPY PLANTAIN CHIPS.

### SMALL FAMILY PLATTER

US\$ 85

A FAMILY PLATTER WITH A VARIETY OF BEEF, CHICKEN, AND SHRIMP SKEWERS. BREADED CHICKEN AND FISH FINGERS. SERVED WITH FAMILY SIDES OF FRENCH FRIES AND CRISPY PLANTAIN CHIPS.

## DESSERTS

### COCONUT BOWL SPECIAL

US\$ 9

COCONUT RICE PUDDING, MANGO MOUSE, AND FRESH PINEAPPLE SERVED THE SUNKEN FISH WAY.

### CHOCOLATE FONDANT

US\$ 9

WITH ICE CREAM.

### LEMON CHEESECAKE

US\$ 9

HOME-MADE FRESH LEMON CHEESECAKE WITH A CHOCOLATE GANACHE AND CARAMELIZED ALMONDS.

### TRANQUILSEAS BANANA DOUGHNUTS

US\$ 7

HOMEMADE BANANA DOUGHNUTS WITH A NUTELLA DIP.

### CARROT CAKE

US\$ 7

LIGHTLY SPICED CARROT CAKE TOPPED WITH A CREAM FROSTING AND WALNUT CRUMBS.

### CREPES

US\$ 7

A LARGE CREPE FILLED WITH NUTELLA AND BANANA.

### ICE CREAM (2 SCOOPS)

US\$ 5

VANILLA, CHOCOLATE, COCONUT OR MANGO.

\*\*\* ENJOY YOUR MEAL \*\*\*

\*\*\* VAT IS ALREADY INCLUDED IN PRICES \*\*\*

\*\*\* A 10% GRATUITY WILL BE ADDED TO THE FINAL BILL \*\*\*

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