



**CORAL
GABLES**
restaurant week



DINNER MENU

Please choose one from each course

FIRST COURSE

SALMON SASHIMI

Citrus yuzu, dry miso, truffle oil, truffle
whipped cream, honey and green shallots

ROCK SHRIMP

Fresh shrimp battered with mushrooms and
ponzu sauce in MesaMar's homemade
creamy mild sauce

COCO-NUTS ROLL

Tuna, caramelized cashews, shredded coconut
and caper

SCALLOPS

Grilled with our homemade pear cream sauce
and truffle oil

SECOND COURSE

CAESAR SALAD

THIRD COURSE

CATCH OF THE DAY

Grilled or fried, served with your choice of one side: brown rice, mashed potatoes, vegetables, white
rice and black beans

PAELLA

A combination of shrimp, lobster, clams, calamari, mussels, fish, scallops and
green peas cooked in yellow rice

LINGUINI AL VONGOLE

Clams, white wine and parsley in a homemade garlic sauce

NY STRIP STEAK (8OZ)

DESSERT

ALMOND PRALINE

\$39

(Not inclusive of tax and gratuity)

MesaMar Seafood Table | 264 Giralda Ave | 305.640.8448
mesamar.com

CoralGablesRestaurantWeek.com



**DOWNTOWN
CORAL GABLES**
MIRACLE MILE
Business Improvement District of Coral Gables