



DINNER MENU

Please choose one from each course

APPETIZER

SALMON SASHIMI

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

COCO-NUTS ROLL

Tuna, caramelized cashews, shredded coconut and caper

FRIED MIXED CEVICHE

Shrimp, Calamari and Fish

SCALLOPS

Grilled with our homemade pear cream sauce and truffle oil

ENTRÉE

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

CHOCOLATE MOUSSE

\$39

(Not inclusive of tax and gratuity)

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

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