

# CARACOL

## DINNER

### FRESH START

#### *Ceviche - \$15*

Shrimp, calamari and Hamachi tossed with fresh lime, cilantro and chiles

#### *New Zealand Mussels - \$17*

Green lip mussels, sautéed, Florida heirloom tomatoes finished with wine

#### *Florida Crab Cakes - \$17*

Jumbo lump crab meat, stone ground mustard sauce and sofrito aioli

#### *Smoked Salmon - \$16*

Salmon, spiced avocados and potato croquettes

#### *Shrimp Scampi - \$17*

Shrimp, roasted garlic tomato, mushroom and white wine

#### *Scallops - \$15*

Dry sea scallops, sugarcane, bacon and candied onion

#### *Pinchos - \$15*

Twin beef kabobs with Aji Amarillo

### LAND

#### *Churrasco - \$23*

Grilled Churrasco, papa frita, fried onion and chimichurri

#### *Ribeye- \$42*

16 oz. bone in rib eye, sautéed wild mushrooms and micro greens

#### *Chicken Milanese- \$21*

Lighted breaded chicken, arugula, balsamic and tomato

#### *Papardelle - \$17*

Pasta tossed with wild mushroom, spinach and tomato

### GREENS

#### *Caprice - \$15*

Fresh tomato, burrata, arugula and balsamic reduction

#### *Caesar - \$12*

Romaine, shaved pecorino, white anchovies and croutons

#### *Wedge - \$13*

Baby iceberg, Maytag blue cheese, bacon, onion and tomato

#### *Heirloom - \$13*

Tomatoes, shaved red onion, cilantro and Zinfandel vinaigrette

#### *Kale - \$14*

Kale, caramelized walnuts, mangos, avocado and sherry vinaigrette

### SEA

#### *Mahi-Mahi - \$33*

Seared Mahi-Mahi, mango relish and braised veggies

#### *Monk Fish - \$36*

Monk fish marinated in Kasu Saki with green coconut curry

#### *Salmon - \$28*

Seared Salmon, fennel, onion, and orange segments

#### *Linguini Al Frutti Di Mari - \$23*

Shrimp, mussels, calamari, garlic and chiles