

APPETIZERS

Soup Of The Day	Mp
Indulge In Our Chef's Daily Surprise With Our Ever-Changing Soup Of The Day	
Queso Frito	\$16
Fried Colombian Cheese, Guava Syrup, Mixed Berries	
Fire Roasted Brussels Sprouts 	\$16
Caramel Vinaigrette, Mandarin Wedges	
Hot Honey Cauliflowers 	\$18
Garlic Ranch Dip	
Baked Jerusalem Artichokes 	\$18
Parmesan Cream, Balsamic Glaze	
Crispy Calamari	\$18
Caramel Miso Glaze & Orange Yuzu	
Coconut Shrimps	\$18
Crispy Shrimps, Orange-Chili Glaze Dip	
Grilled Octopus	\$22
Octopus Antiboise, Honey Sweet Potato, Radish, Olives & Capers	
Divers Sea Scallops & Charred Peppers 	\$24
Salsa Verde, Osetra Caviar	
Suckling Pig Belly	\$18
Korean Bbq, Sesame Seeds, Caramelized Pineapple Salsa	
Pot Stickers Gyozas	\$17
Caramel Miso Glaze, Orange Yuzu	
Vue Bruschetta 	\$19
Fresh Ricotta, Roasted Heirloom Tomatoes, Semi-Dried Tomatoes, Basil, Grilled Ciabatta, Balsamic Glaze	
Garlic Shrimps	\$22
Shrimps In Garlic Infused Olive Oil, Smokey Hint Of Sliced Red Onions, Bread	

CRUDOS

Beef Carpaccio	\$24
Velvety Slices Of Prime Beef, Delicately Seasoned And Adorned With Zesty Arugula, Parmesan Shavings	
Classic Ceviche	\$18
Fish: Catch Of The Day, Fresh Lime Juice, Ginger, Cilantro, Red Onions, Sweet Potato Puree, Pica Di Papaya	
Tuna Avocado Tartare	\$19
Avocado Puree, Mimosa Vinaigrette, Tortilla Chips	

SALADS


Lettuce Wedge 	\$18
Blue Cheese Crumbles, Candied Bacon, Pickled Pears, Roasted Walnuts, Buttermilk Garlic Ranch Drizzle	
Roasted Caprese & Burrata 	\$24
Roasted Heirloom Tomatoes, Semi- Dried Tomatoes, Basil Oil, Balsamic Syrup, Arugula And Fresh Home-Made Burrata Cheese, Grilled Ciabatta	
Goat Cheese & Wild Berries  	\$22
Mixed Local Greens, Squash, Mixed Berries, Walnuts And Wild Berry Honey Vinaigrette	
Chop Chop Caesar 	\$16
Romaine Lettuce Wedge, Shaved Parmigiano Reggiano And Garlic Croutons	

UPGRADE YOUR SALADS WITH PROTEIN TOPPINGS

4x Jumbo Shrimps	\$19
6oz Angus Beef Tenderloin Tips	\$22
6oz Salmon Fillet	\$20
6oz Lobster Tail	\$32
8oz Chicken Breast	\$19

ENTREES

(No Side Included)

Rib Eye 16oz 	\$68
New York Prime 16oz 	\$69
Center Cut Filet Mignon 10oz 	\$54
Tomahawk Pork Chop 12oz 	\$42
New Zealand Rack Of Lamb 	\$54
Chicken Breast 	\$36

SAUCES

Cabernet Sauvignon Reduction Flamed Hennessy & Peppercorn Roasted
Garlic Chimichurri Black Truffle Gorgonzola Fondue

ANY ADDITIONAL SAUCES \$3

ADD ONS TO YOUR MEAT

6oz Rock Lobster Tail	\$32
4 x Jumbo Shrimps	\$19
Oscar Style (Crab & Bearnaise)	\$24



ALL PRICES ARE IN USD - 18% GRATUITY WILL BE ADDED TO THE CHECK
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

FISH & SEAFOOD

(Side Included)

Local Catch 	Mp
Locally Fresh Caught Fish Served In A Surprisingly Chef's Way	
Elote & Mex Tex Shrimps 	\$37
Grilled Street Corn, Jumbo Shrimps, Chipotle, Pico De Gallo, Avocado Cream	
Grilled Lobster Twin 2x 6oz 	\$64
Caribbean Lobster Tail, Whipped Cilantro Lime Butter	
Ocean Delight (No Side Included)	\$46
Sea Scallops, Shrimps, Clams, Heirloom Tomatoes, Broccoli Cream Risotto	
Seared Ahi Tuna 	\$38
Korean Bbq Glaze, Sesame Seeds, Pickled Mango	
Norwegian Salmon 	\$38
Orange Yuzu, Sriracha Aioli	
Lobster Thermidor 12oz	\$68
Caribbean Lobster Tail, Mustard, Brandy, Heavy Cream	

PASTA

Beef Tips Gorgonzola	\$42
Angus Beef Tips, Gorgonzola Cheese, Egg Yolk, Pearl Onion, Fettuccine, Parmesan Bacon Cream	
Lobster And Ravioli	\$56
Lobster Chunks, 4 Cheese Ravioli, Heirloom Tomatoes, Pink Vodka Cream	
Blue Crab & Gnocchi	\$38
Sun Dried Tomatoes, Parmigiano Reggiano, Balsamic Glaze	
Ragu Di Polpo	\$38
Rigatoni, Octopus, Heirloom Tomatoes, Basil, Pomodoro Sauce	
Allora's Pasta	\$37
Rigatoni, Mussels, Heirloom Tomatoes, Basil, Red Pepper Cream	

CLASSIC OLDIES

Seafood Eruption	\$54
Fettuccine, Jumbo Shrimps, Lobster, Clams, Scallops, Calamari, Heirloom Tomatoes, Garlic, White Wine	
Chicken Parmigiana	\$36
Fettuccine, Marinara, Heirloom Tomatoes, Basil, Melted Italian Cheeses, Parmigiana Reggiano	
Jumbo Shrimp Scampi	\$38
Fettuccine, Jumbo Shrimps, Garlic, Heirloom Tomatoes, Basil And White Wine	



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MEATLESS

Eggplant Parmigiana  \$34
Eggplant, Ricotta, Parmesan, Heirloom Tomatoes, Sundried Tomatoes,
Pomodoro Sauce

Burrata & Truffle  \$39
Fettuccine, Homemade Burrata, Black Truffle Cream, Mushrooms

SIDES \$9

-   Roasted Garlic Mashed Potato
-  Sweet Potato Puree
-   Fire Roasted Brussels Sprouts
-   Garlic Sizzled Broccolini
-   Fresh Vegetables
-   Garlic Sizzled Mushroom
-   Parmesan Risotto
- Gratin Potato

DESSERTS

Nutella Cake   \$16
Almond Flour Base, Infused With Luscious Layers Of Creamy Nutella

Cookies And Cream  \$15
Fried Oreos Y Dulce De Leche Ice Cream

Tiramisú & Tres Leches  \$14
Classic Tiramisú With Tres Leches Caramel Layer

Cheesecake  \$14
Vanilla Cheesecake, Wild Berries, Homemade Wild Berry Syrup

Double Chocolate Chip Cake  \$16
Baileys Ice Cream, Salted Caramel



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DRINKS MENU

SPECIALTY DRINKS \$15

Perfect Jungle Bird

Dark Rum, Coconut Rum, Pineapple Juice, Guava, Hibiscus Syrup, Fresh Lime Juice

Rum Guava

Coconut Rum, Spiced Cane Liqueur Ancho Reyes, Coconut Water, Guava Syrup, Garnished with Coconut Flakes, Fresh Lime Juice

The Ultimate Mai Tai

Dark Rum, Coconut Rum, Amaretto, Pineapple Juice, Coconut Syrup, Banana Syrup, Dash Of Bitters, Fresh Lime Juice

Peach Passion

Vodka, Peach Schnapps, Orange Juice, Passion Fruit Syrup, Dash of Cherry Bitters, Dash of Grenadine, Fresh Lime Juice

Friends with Benefits

Vodka, Aperol, Passion Fruit Syrup, Fresh Lime Juice

Caribbean Mule

Mango Vodka, Ginger Beer, Homemade Ginger Syrup, Fresh Lime Juice

Peanut Dream

Peanut butter Whiskey infused with real peanut butter, Vanilla Ice Cream, Caramel Syrup, Dash of Cinnamon

Tropical Bourbon Sour

Bourbon, Pineapple Juice, Dash of Old Fashion Bitters, Simple Syrup, Fresh Lime Juice

Grape Tequilini

Tequila, Topped off with Sweet Red Wine, Agave Syrup, Fresh Lime Juice

Berry Fresh

Tequila, Strawberry Liqueur, Grapefruit Juice, Agave Syrup, Fresh Lime Juice

Cucumber Aloetini

Tequila, Muddled Cucumber, Cucumber Caviar and Mint, Aloe Juice, Agave Syrup, Fresh Lime Juice

Gin Me More

Gin, Elderflower liqueur, Splash of Sprite, Muddled Blueberries And Raspberries

STAY CLASSY \$16

Sangria Red or White Glass \$15 Pitcher \$58

Mojito

Old Fashioned Chocolate Martini
Cosmopolitan Cadillac Margarita
Lychee Martini Long Island Iced Tea
Espresso Martini Aperol or Limoncello Spritz

GET A SHOT \$8

Blow Job

Baileys, Kahlua, Amaretto, Whipped Cream Top

Green Tea

Jameson Whisky, Peach Schnapps, Fresh Lime Juice & Simple Syrup


Jolly Rancher

Pear Vodka, Watermelon & Strawberry Liqueur
Fresh Lime Juice Simple Syrup

Aruba Ariba

Rum, Vodka, Banana Liqueur, Fruit Punch

BEERS & CHEERS

 Calypso Hard Seltzer/ Flavored	\$10
 High Noon Seltzer / Flavored	\$10
 Chill	\$6
 Balashi	\$6
 Heineken	\$7
 Amstel Bright	\$7
 Corona	\$7
 Modelo	\$8
 BudLight	\$8
 Michelob Ultra	\$10





COFFEE

Espresso	\$3.5
Double Espresso	\$5
Cappuccino	\$5
Hot Tea	\$4.5



WINE SELECTION

Sparkling Wines

Villa Sandi Il Fresco Prosecco, Treviso Italy	\$12		\$45	
La Marca Prosecco, Veneto Italy			\$64	
Bottega Gold Prosecco, Valdobbiadene Italy	\$22		\$85	
Bottega Rosé Gold Spumante, Venice Italy	\$22		\$85	

Champagne

Taittinger Brut Réserve Reims France	\$65		\$120
Moët & Chandon Ice, Épernay, Grand Est France			\$150

White Wines

Pinot Grigio

Josh Cellars, California USA	\$12	\$45
Ruffino, Veneto Italy		\$48
Santa Margherita, Alto Adige Italy		\$60
A to Z Wineworks Pinote Gris, Oregon USA		\$60

Sauvignon Blanc

Josh Cellars, California USA	\$12	\$45
Matua, Marlborough New Zealand		\$46
Chateau Ste. Michelle Washington USA		\$49

Chardonnay

Josh Cellars, California USA	\$12	\$45
William Hill Estate, Central Coast CA		\$55
Laroche, Burgundy France		\$47
Bread and Butter, Napa Valley, California USA		\$60

Riesling

Dr. Loosen, Mosel Germany	\$11	\$42
Blue light medium, Rheinhessen Germany	\$11	\$35
Chateau Ste. Michelle Washington USA		\$49

Moscato

Batasiolo Moscato d'Asti, Piemonte Italy	\$13	\$50
Stemmari Moscato, Sicily Italy		\$35

Rosé Wines

AIX, Coteaux d'Aix-en-Provence France	\$13		\$56	
Kim Crawford, Marlborough New Zealand			\$63	

Red Wines

Pinot Noir

Josh Cellars, California USA	\$12	\$45
Hob Nob, Languedoc-Roussillon France		\$48
Meomi, Acampo, California USA		\$82

Merlot

Josh Cellars, California USA	\$12	\$45
Château Soverain, California USA		\$50

Cabernet Sauvignon

Josh Cellars, California USA	\$12	\$45
Smith and Hook, Central Coast, California USA		\$80
Kendall Jackson, California USA		\$87
Joseph Carr, Napa Valley California USA		\$94
The Calling Cabernet Sauvignon, Alexander Valley CA		\$112
Caymus, Napa Valley California USA		\$275

Red Blends

Apothic Red Winemaker's Blend, California	\$12	\$49
19 Crimes, California USA		\$49
Josh Cellars Legacy Red Blend, California USA	\$45	
689, Napa Valley California USA		\$66

Malbec

Trivento Reserve, Mendoza ARG	\$11	\$43
Catena, Mendoza ARG		\$68

Zinfandel

Carnivor, California USA	\$11	\$42
Orin Swift '8 Years in the Desert' Zinfandel, California		\$125

Premium Wines

Decoy By Duckhorn Limited Edition Red Wine, Napa Valley	BTL \$98
Decoy By Duckhorn Limited Edition Cabernet Sauvignon, Alexander Valley	BTL \$104
Decoy By Duckhorn Limited Edition Merlot, Alexander Valley	BTL \$102
Decoy By Duckhorn Limited Edition Pinot Noir, Sonoma Coast	BTL \$100
Decoy By Duckhorn Limited Edition Chardonnay, Sonoma Coast	BTL \$98