



OCEAN FRONT BISTRO

Starters

SOUP OF THE DAY 12

AVOCADO SALSA 🌱🌾 16

Root Vegetable Chips

PASTELILLOS 16

Puerto Rican Turnovers, Sofrito Aioli, Chicken or Ropa Vieja

CARIBBEAN FISH AND CHIPS 22

Mahi-Mahi, Breadfruit Chips, Citrus-Recado Tartar Sauce

TUNA TARTARE 23

Cilantro, Tostones, Pimentón-Ginger Aioli

MOJITO SPICED SHRIMP CEVICHE 🌾 21

Shrimps, Mint, Lime, Crispy Tostones

Salads

LOCAL ARUGULA-PAPAYA-RADICCHIO 🌾 22

Local Goat Cheese, Pancetta, Plantain,
Verjus Vinaigrette, Little Gem Lettuce

LITTLE GEM 🌱🌾 19

Gem Lettuce, Oranges, Radishes,
Dried Cranberries, Feta Cheese, Bermuda Onions,
Buttermilk Herb Dressing

QUINOA COBB 🌱 20

Quinoa, Tomatoes, Soybeans, Black Beans, Roasted Peppers,
Avocado, Almonds, Spiced Citrus Dressing

Add Chicken 10 / Steak 14 / Shrimp 15 / Salmon 12 / Octopus 16

Sandwiches

Served with choice of fries or salad

TURKEY CLUB 20

Bacon, Lettuce, Tomatoes, Lemon Aioli

LOCAL EGGPLANT TOAST 🌱 19

Sourdough, Stracciatella Cheese, Garlic Oil,
Sundried Tomatoes, Pine Nuts, Golden Raisins

PORTOBELLO SANDWICH 🌱 27

Walnut-Chickpea Pesto, Goat Cheese,
Avocado, Multigrain Bread

BACALAITO STYLE FRIED SNAPPER 31

Fennel Slaw, Lemon Aioli, Brioche

Add-ons 3ea.

Cheddar / Gruyère / Fried Egg / Avocado / Applewood Smoked Bacon

Some dishes may have common allergy products. Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses.

🌱 Vegetarian 🌾 Gluten Free

Brick Oven Pizza

MARGHERITA 🍃20

Organic Tomatoes, Mozzarella Cheese, Fresh Basil

HOUSE STYLE PEPPERONI PIZZA 23

Tomatoes, Mozzarella Cheese, Jalapeños,
Red Onions, Honey

TRUFFLE PIZZA 🍃26

Organic Mushrooms, Caramelized Shallots,
Truffle Cream, Mozzarella Cheese

MEAT PIZZA 26

Organic Tomatoes, Local Sausage, Salami,
Smoked Pork, Chili Flakes, Mozzarella Cheese

Entrees

ANGUS BURGER WITH FRIES 21

Brioche, Lettuce, Tomatoes, Onions, Pickles

GRILLED SPANISH OCTOPUS 33

Calabaza Farro "Risotto", Coconut Aioli

HARISSA HALF ORGANIC CHICKEN 30

Tomatoes, Olives, Capers, Ají, Yuca "Escabeche", Black Garlic Aioli

STEAK AND FRIES 54

12oz Rib-Eye, Hand Cut Duck Fat Fries, Chimichurri Butter

SALMON 🌱31

Traditional Gandules Stew

CARIBBEAN BOUILLABAISSE 48

Mahi-Mahi, Lobster Broth, Shrimps, Tomatoes, Clams, Recao, Tostones

ROASTED EGGPLANT 🍃21

Local Yogurt, Aleppo Pepper, Organic Grain Tabbouleh, Cilantro, Marinated Mushrooms

"CARNE GUISADA" 45

Braised Short Ribs, "Arroz Con Tocino", Marinated Avocado, Pickled Onion

FRESH CATCH FRIED FISH MP

RIGATONI 34

Mushroom-Truffle Cream, Pancetta, Parmesan Cheese, Parsley

Sides

Gandules Mamposteao Rice 🍃10

Spicy Broccolini 🍃7

House Salad 🍃8

Fricasé de Gandules 🍃8

French Fries 7

Desserts

GUAVA CHEESECAKE 14

Vanilla & Guava Cheesecake, Guava & Cheese Mini Macaron,
White Chocolate & Almonds Crunchy Glaze, Graham Cookie,
Guava Gel, Cheese Whipped Ganache

TIRAMISU JAR 25

Mascarpone Cream, Alto Grande Espresso Coffee,
Lady Fingers, Coffee Ice Cream,
Chocolate Crunchy Pearls, Cocoa Powder

MANGO BREAD PUDDING 15

Brioche White Chocolate and Fresh Mango Bread Pudding,
Ginger Creme Anglaise, Mint Ice Cream, Coconut Tuile,
Coconut & White Chocolate Crumble,

CHOCOLATE CAKE 🌱15

Flourless Chocolate Cake, Vanilla Bean Ice Cream,
Fresh Berries, Cocoa Nibs