



Neptune's evokes images of Neptune casting his trident upon the waters to conjure the freshest fish and seafood from the abyss. An al fresco, seaside setting, low lights, skies brimming with stars and the gentle murmur of the waves mingle with the aromas and tastes of the Mediterranean to convey the experience of dining at an elegant but casual seaside bistro on the Amalfi Coast. Simple, flavorful seafood in an unparalleled seaside setting.

LUNCH MENU

Fattoush Salad

Lebanese style salad, romaine & iceberg lettuce, tomato, cucumber, radishes, lemon & extra virgin olive oil vinaigrette, crispy pita bread, also available with grilled jumbo shrimp

Greek Salad

Lettuce, diced tomatoes, cucumber, onion, olives, feta cheese, herb vinaigrette, also available with grilled shrimp or chicken brochette

Classic Caesar Salad

Bacon, eggs, parmesan cheese, crouton, also available with grilled chicken breast or fish fillet

Quesadillas

Chicken or seafood, guacamole, sour cream, salsa

Zingara Panini Sandwich

Prosciutto, mozzarella, mayonnaise, tomatoes

Shrimp Bruschetta

Toasted garlic bread, cherry tomatoes, oregano, arugula

Penne Amatriciana (available as)

Penne pasta, garlic, bacon, extra virgin olive oil, tomato

Grilled Chicken Caesar Wrap

Marinated chicken strips, spinach flour tortillas, Romaine lettuce, Caesar dressing

Grilled Fish Sandwich (*Signature Dish*)

Fish fillet of the day, pesto mayo dressing

Grilled Mahi Mahi

Buttered seasonal vegetables, sautéed potatoes, lemon-caper butter

Fire Roasted Burger

Beef or vegetable, lettuce, tomatoes, onion, dill pickles, choice of Swiss, Provolone or American cheese

Crispy Fried Island Chicken


Spicy Island dipping sauce


Steak Sandwich


Grilled skirt steak, toasted garlic bread, sautéed mushrooms, Chimichurri sauce

All of the above are served with your choice of coleslaw or French fries

 Vegetarian

 Balanced Lifestyle
*These dishes offer
healthier preparations
and lower calorie counts*

 Gluten Free
*Please consult your server
on which dishes can
be prepared gluten-free*

 Lactose Free
*Please consult your server
on which dishes can
be prepared lactose-free*

Please inform your server if you have any food allergies or special dietary requirements.
Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

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APPETIZERS

Village Salad

Tomatoes, cucumbers, red onions, peppers, capers, Kalamata olives, Feta, extra virgin olive oil, oregano

Grilled Keftedes

Spiced beef meatballs, arugula, tomato, shaved onion, garlic-mint yogurt dip

Greek Ceviche

Monkfish, shrimp, herbs of the Mediterranean, gigante beans, feta cheese, extra virgin olive oil

Tuna Tartare

Orange, olives, Harissa, avocado, extra virgin olive oil

Moroccan Carrot & Lentil Soup

Caraway toast, mint julienne

Assorted Meze

Octopus, prawns, onions, bell peppers, Kalamata olives, hardboiled egg, citrus vinaigrette

Steamed Mussels & Clams

Shallots, leeks, white wine, cream, garlic bread

ENTRÉES

Grilled Swordfish Steak

Three pepper Sofritto, parsnip purée, microgreens

Shrimp Surf & Turf

Chargrilled Boston Cut Striploin steak, scallop & shrimp skewer, herbed mashed potatoes, sautéed vegetables, garlic butter

Moroccan Wahoo

Wahoo loin, Moroccan spices, root vegetable puree, sautéed vegetables

Linguine Vongole

Linguine, clams, olive oil, garlic, white wine

Crispy Chicken Milanese

Arugula, tomato, shaved onion, lemon vinaigrette, parsley potatoes

Lamb Souvlaki (*Signature Dish*)

Grilled skewered lamb loin & vegetables, cous cous, Tzatziki dip, pita bread

Rigatoni Primavera

Broccoli, mushrooms, carrots, green peas, light tomato sauce

DESSERT

Baklava

Layered pastry, caramelized honey nuts, saffron cream quenelle


Sugared Figs


White chocolate semifreddo, marinated figs, sesame biscuit


Crema Catalana

Traditional orange-infused baked custard, caramelized sugar crust, orange salad, coconut cake

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