

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 with romaine lettuce, tomato, cucumber, radishes, crispy pita bread –grilled jumbo shrimp optional

Greek Salad

Fresh garden greens, diced tomatoes, cucumber, onion, olives, feta cheese, pita bread with garlic-herb drizzle

Grilled Swordfish Niçoise

Lettuce, potatoes, egg, green beans, tomato wedges, red onions, Kalamata olives, French vinaigrette

Quesadillas

Choice of chicken or seafood, guacamole, sour cream, salsa

Shrimp Bruschetta

Toasted garlic bread, tomatoes, shrimp, oregano, arugula

Grilled Sea Trout

Seasonal vegetable, steamed white rice, lemon caper sauce

The following entrées are served with your choice of Coleslaw or French fries

Zingara Panini Sandwich

Prosciutto, mozzarella, mayonnaise, tomatoes

Grilled Fish Sandwich - *Signature Dish*

Marinated fish fillet, pesto mayo dressing

Neptune's Fire-Roasted Beef Burger

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


Neptune's Fire-Roasted Vegetable Burger


Vegetable patty, lettuce, tomatoes, onion, dill pickles, choice of Swiss, Cheddar, Provolone or American cheese


Island Jerk Chicken

Yard-style slow cooked chicken, spicy jerk sauce

 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.

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.

APPETIZERS

Caesar Salad 🌿

Romaine lettuce, Caesar dressing, Parmesan shavings, focaccia croutons

Seafood & Corn Chowder

Shrimp, squid, fish, clam, herbs, spices, corn, white wine, cream

Calamari Fritti

Fried squid, garlic aioli

Steamed Mussels 🍷

Shallots, leeks, white wine, cream, garlic bread

Assorted Meze

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

Fish Rillettes

Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, tiger shrimp, garlic crostini

Vidalia Onion Tart 🌿🍷

Sautéed sweet onions, nutty gruyère cheese, buttery crust, leek fondue, sautéed red peppers

ENTRÉES

Grilled Atlantic Salmon

Root vegetable purée, braised celery, roasted tomatoes, herb vinaigrette

Shrimp Surf & Turf 🍷

Chargrilled Boston cut Striploin steak and shrimp, herb garlic butter, sautéed vegetables, mashed potatoes

Pan-Seared Ahi Tuna 🍷

Wilted vegetables, tropical fruit relish, soy-ginger glaze

Chermoula-Crusted Mahi Mahi 🍷

Scallop potato, fennel, lemon-herb oil

Linguine Vongole

Linguine, clams, olive oil, garlic, white wine

Free Range Chicken Breast

Parmesan coated chicken, saffron rice, market vegetables, fried onion rings, red wine thyme jus

Cioppino - *Signature Dish*

Ligurian seafood ragoût, shrimp, mussels, clams, tomatoes, calamari, toasted focaccia bread

Rigatoni Primavera 🌿🍷

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

DESSERT

Lemon Meringue Tartlet

Seasonal fruit compote, strawberry coulis

Chocolate-Crusted Citrus Mousse

Flourless orange cake center, saffron caramel oranges

Crema Catalana

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

🌿 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.