



COMBO FLORIDITA



CEVICHE DE PULPO



CROQUETAS DE PESCADO

APERITIVOS/STARTERS

Combo Floridita (Sampler) \$16

Croquetas de Pescado, Calamares, Frituras de Bacalao, Mariquitas y Yuca Frita/Fish Croquettes, Fried Squid, Cod Fritters, Fried Green Plantain Chips and Fried Cassava

Croquetas Hechas en Casa (Orden)

Homemade Croquettes (Order)

- Pescado/Fish \$8
- Langosta/Lobster \$8
- Jamón/Ham \$6

Frituras Hechas en Casa (Orden)/Homemade Fritters (Order)

- Cobo/Conch \$8
- Bacalao/Cod \$5
- Malanga/Taro \$6

Hueva Frita (Temporada)/ Fried Roe (Seasonal) \$12

Calamares Fritos/Fried Calamari \$12

USA Wild Caught

Tostones con Camarones \$12

Fried Green Plantains with Shrimp

Wild Caught

Cóctel de Camarón/Shrimp Cocktail \$12

Wild Caught

Ostiones en su Concha/Raw Oysters MP

Media Docena o Docena/Half-dozen or Dozen

CEVICHE

Hechos a la orden/Todos los ceviches son elaborados con jugo de limón natural, cebolla morada, apio, cilantro, sal de mar y pimienta negra.

Freshly made at the moment/All ceviches are made with natural lemon juice, red onions, celery, cilantro, sea salt, and black pepper.

Pescado/Fish (Basa) \$10

Camarón/Shrimp \$12

Wild Caught

Mixto (Pescado y Camarón)/Mixed (Fish and Shrimp) \$18

Corvina \$16

Pulpo/Octopus \$18

SOPAS/SOUPS

Sopón Marinero/Seafood Stew \$16

Camarones (Wild Caught), Pescado, Almejas, Mejillones y Calamares. Servido con arroz blanco o amarillo/Shrimp (Wild Caught), Fish, Clams, Mussels, and Squid. Served with white or yellow rice.

Crema de Langosta/Lobster Bisque \$6

Crema de Langosta con Camarones \$12

Lobster Bisque with Shrimp

Wild Caught Shrimp

Sopa de Cherna o Pollo/Grouper or Chicken Soup

Elaborado con productos naturales sin antibióticos ni hormonas.

Elaborated with natural products without antibiotics or hormones.

- Pequeño/Cup \$3

- Grande/Bowl \$4

Fumet de Mariscos/Seafood Fumet \$12

Pescado y Camarones (Wild Caught) con Apio y Cilantro

Fish and Shrimp (Wild Caught) with Celery and Cilantro

ENSALADAS/SALADS

ADEREZOS: Aceite de Oliva y Vinagre Balsámico (Colavita), Italiana o César

DRESSINGS: Olive Oil and Balsamic Vinegar (Colavita), Italian, or Caesar

Ensalada de la Casa o César/House or Caesar Salad \$4

Con Pollo/With Chicken \$15

Natural. No antibióticos ni hormonas. No ingredientes artificiales.

All natural. No antibiotics or hormones ever. No artificial ingredients.

Con Camarones/With Shrimp \$18

Wild Caught

Con Salmón/With Salmon \$17

Natural/All natural. Superior Norwegian.

SANDWICH COMBO

Servido con lechuga, tomate, cebolla, papas fritas y soda.

Served with lettuce, tomatoes, onions, french fries, and soda.

Minuta (Filete)/Fish Fillet \$8

Wild Caught

Croquetas/Croquettes \$7

Jamón o pescado/Ham or Fish

Dorado/Mahi Mahi \$12

Bistec/Steak \$8

Pollo/Chicken \$10

Natural. No antibióticos ni hormonas. No ingredientes artificiales.

All natural. No antibiotics or hormones ever. No artificial ingredients.



PAELLA FLORIDITA



SCALLOPS



SALMON

ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

Filete de Dorado Relleno con Camarones \$25

Dolphin (Mahi Mahi) Fillet Stuffed with Shrimp

Gratinado con Queso/Gratineed with Cheese

Zarzuela de Mariscos/Seafood Medley Stew \$35

Langosta, Filete de Pescado, Camarones, Calamares, Mejillones, Almejas y Scallops/Lobster, Fish Fillet, Shrimp, Squid, Mussels, Clams, and Scallops

Bacalao a la Viscaína o al Ajillo \$18

Cod Fish a la Viscaína or in Garlic Sauce

Pescado Entero Fresco (Frito o en Filete) MP

Fresh Whole Fish (Fried or Fillet)

Precio se calcula por libra/Price is calculated by the pound

Parrillada de Mariscos/Grilled Seafood Platter \$35

Langosta, Filete de Pescado, Camarones, Calamares, Mejillones, Almejas y Scallops/Lobster, Fish Fillet, Shrimp, Squid, Mussels, Clams, and Scallops

ARROZ/RICE

Hechos a la orden. Servido con maduros.

Freshly made at the moment and served with fried sweet plantains.

Paella Floridita (Para Dos/For Two) \$52

Langosta, Camarones, Pescado, Almejas, Mejillones, Calamares, Chorizo y Pollo/Lobster, Shrimp, Fish, Clams, Mussels, Squid, Chorizo, and Chicken

Arroz con Mariscos/Seafood Rice (Para Dos/For Two) \$48

Langosta, Camarones, Pescado, Almejas, Mejillones y Calamares Lobster, Shrimp, Fish, Clams, Mussels, and Squid

Paella Frita con Mariscos/Fried Seafood Paella \$18

Camarones, Pescado, Almejas, Mejillones, Calamares y Chorizo Shrimp, Fish, Clams, Mussels, Squid, and Chorizo

Arroz con Camarones (Para Dos) \$35

Yellow Rice with Shrimp (For Two)

Wild Caught

Arroz con Pollo (Para Dos) \$25

Yellow Rice with Chicken (For Two)

Natural. No antibióticos ni hormonas. No ingredientes artificiales. *All natural. No antibiotics or hormones ever. No artificial ingredients.*

Arroz Frito/Fried Rice \$8

Con Camarones (Wild Caught) y Jamón With Shrimp (Wild Caught) and Ham

PESCADO/FISH

Servido al gusto: al Broiler, al Ajillo, Thermidor, Rebozado, Empanizado o a la Pimienta. Platos servidos con dos acompañantes.

Served your way: Broiled, in Garlic Sauce, Thermidor, Breaded, Dipped in Batter, or Blackened. Entrees served with two sides.

Pescado Fresco del Día/Catch of the Day MP

Pescado entero frito o en filete/Fried whole fish or in fillet

Corvina \$17

Salmón/Salmon \$17

Natural/All natural. Superior Norwegian.

Tilapia (Brazil) \$14

No antibióticos ni hormonas/No antibiotics or hormones ever

Cherna/Grouper \$22

Dorado/Mahi Mahi \$16

Todos los filetes de pescado pueden contener espinas.

All fish fillets may contain bones.

MARISCOS/SEAFOOD

Servido al gusto: al Broiler, al Ajillo, Thermidor, Enchilado, Rebozado, Empanizado o a la Pimienta. Platos servidos con dos acompañantes.

Served your way: Broiled, in Garlic Sauce, Thermidor, in Creole Sauce, Breaded, Dipped in Batter, or Blackened. Entrees served with two sides.

Langosta/Lobster MP

Wild Caught

Camarones/Shrimp \$18

Wild Caught

Scallops \$25

Wild Caught

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CONSUMER INFORMATION: There is a risk associated with consuming raw oysters. If you are pregnant or have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



PECHUGA DE POLLO AL GRILL



SPAGHETTI CON CAMARONES



#1 FILETE DE BASA REBOZADO



#2 CAMARONES ENCHILADOS



#12 ARROZ FRITO

CARNES Y AVES/MEAT & POULTRY

Al Grill o a la Pimienta. Platos servidos con dos acompañantes.
Grilled or Blackened. Entrees served with two sides.



Churrasco de Entraña/Grilled Skirt Steak \$25

Choice - Certified Angus Beef

Pechuga de Pollo/Grilled Chicken Breast \$14

Natural. No antibióticos ni hormonas. No ingredientes artificiales.
All natural. No antibiotics or hormones ever. No artificial ingredients.

ACOMPAÑANTES/SIDES

Ordenes adicionales \$2. Additional orders are \$2 each.

Arroz Jasmine/Jasmine Rice

- Blanco/White
- Amarillo/Yellow

Frijoles Negros Orgánicos/Organic Black Beans

Hechos en casa con productos naturales/Homemade and natural

Maduros/Fried Sweet Plantains

Naturales/Natural

Papas Fritas/French Fries

Naturales/Natural

Pure de Papa/Mashed Potatoes

Hecho en casa/Homemade

Ensalada de la Casa/House Salad

Vegetales Frescos/Fresh Vegetables

Orgánicos y naturales/Organic and natural

EXTRAS

Mariscos/Seafood

- Calamares/Squid (USA Wild Caught) \$6
- Scallops \$8
- Mariscos/Seafood \$12
- Langosta/Lobster MP
- Camarones/Shrimp (Wild Caught) \$7

Tostones/Fried Green Plantains \$2

PASTA - 100% ORGANIC

Hechas a la Orden. Servido a su gusto en Salsa de Langosta, Alfredo, Ajo o Marinara (orgánica)/Freshly made at the moment. Served your way in Lobster, Alfredo, Garlic, or Marinara (organic)

Mariscos/Seafood \$22

Camarones, Pescado, Almejas, Mejillones, y Calamares.
Shrimp, Fish, Clams, Mussels, and Squid.

Camarones/Shrimp \$18

Wild Caught

Pollo/Chicken \$15

Natural. No antibióticos ni hormonas. No ingredientes artificiales.
All natural. No antibiotics or hormones ever. No artificial ingredients.

Sencillo/Plain \$8

HOMEMADE DESSERTS

Elaborados con ingredientes bajos en calorías y huevos orgánicos cage free USDA/Made with low calorie ingredients and cage free USDA organic eggs

Flan de Leche/Flan

Natilla Catalana/Catalan Custard

Pudín de Pan/Bread Pudding

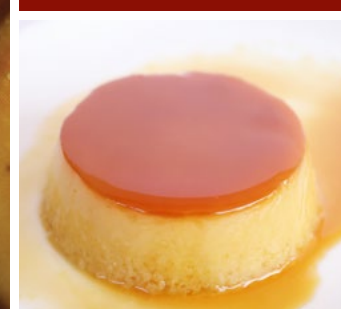
Tocinillo del Cielo/Heavenly Custard



NATILLA CATALANA



PUDIN DE PAN



TOCINILLO DEL CIELO

\$10 COMBO SERVED ALL DAY, EVERYDAY. AVAILABLE FOR DINE IN AND TAKEOUT.

INCLUYE: Sopa (Pescado o Pollo), Plato Principal, Postre y Café

ADICIONAL:

Copa de Vino Rojo o Blanco \$4

Crema del Día \$2

Ensalada \$2

Cortadito \$1

*Servidos con dos acompañantes. Platos no se pueden compartir. Plato adicional \$5. Restricciones aplican. Todos los cambios en el \$10 Combo tienen un costo adicional. Este menú no está disponible en holidays y días especiales.

INCLUDES: Soup (Fish or Chicken), Main Dish, Dessert and Coffee

ADDITIONAL:

Glass of Red or White Wine \$4

Bisque of the Day \$4

Salad \$2

Cortadito \$1

*Served with two sides/Plates cannot be shared. An additional charge of \$5 will be added to your bill if shared. Restrictions apply. Any changes to the \$10 Combo requires an additional cost. This menu is not available on holidays and observances.

- * **Filete de Dorado (4 oz.) o Basa (6 oz.) Mahi Mahi (4 oz.) or Basa Fillet (6 oz.)**
INCLUIDO: Al Broiler, Rebozado, Empanizado o a la Pimienta
ADICIONAL \$2: Al Ajillo o Thermidor
INCLUIDO: Broiled, Dipped in Batter, Breaded or Blackened.
ADDITIONAL \$2: In Garlic Sauce or Thermidor
- * **Camarones al Gusto/Shrimp Your Way (Wild Caught)**
INCLUIDO: Enchilado, Rebozado, Empanizado o a la Pimienta
ADICIONAL \$2: Al Ajillo o Thermidor
INCLUIDO: In Creole Sauce, Dipped in Batter, Breaded or Blackened
ADDITIONAL \$2: In Garlic Sauce or Thermidor
- * **Enchilado de Dorado/Mahi Mahi in Creole Sauce**
- * **Bistec de Riñonada/New York Strip Steak**
- * **Pechuga de Pollo al Grill/Grilled Chicken Breast**
Natural. No antibióticos ni hormonas. No ingredientes artificiales.
All natural. No antibiotics or hormones ever. No artificial ingredients.
- * **Asopado de Camarones (Wild Caught) con Cilantro Shrimp (Wild Caught) Rice Soup with Cilantro**
Servido con Maduros/Served with Fried Sweet Plantains
- * **Tronchos de Dorado/Fried Mahi Mahi Chunks**
- * **Ravioli de Langosta y Cangrejo/Lobster and Crab Ravioli Ravioli de Espinaca/Spinach Ravioli**
Sin Acompañantes/No Sides

- * **Spaghetti Orgánico con Camarones (Wild Caught) Organic Spaghetti with Shrimp (Wild Caught) Spaghetti Orgánico con Jamón Organic Spaghetti with Ham**
Sin Acompañantes/No Sides
- * **Arroz con Calamares/Rice with Squid**
Servido con Maduros/Served with Fried Sweet Plantains
- * **Arroz con Pescado y Minuta o Croquetas Rice and Fish with Breaded Fish Fillet or Croquettes**
Servido con Maduros/Served with Fried Sweet Plantains
- * **Arroz Frito/Fried Rice**
Con Camarones (Wild Caught) y Jamón. Servido con Maduros With Shrimp (Wild Caught) and Ham. Served with Fried Sweet Plantains

HOMEMADE DESSERTS

Elaborados con ingredientes bajos en calorías y huevos orgánicos cage free USDA/Made with low calorie ingredients and cage free USDA organic eggs

Flan de Leche/Flan

Natilla Catalana/Catalan Custard

Pudín de Pan/Bread Pudding

Tocinillo del Cielo/Heavenly Custard



COMBO 1



CROQUETAS DE PESCADO



JUGO DE NARANJA NATURAL

DESAYUNO/BREAKFAST

Servido de 8am - 12pm. Utilizamos huevos orgánicos cage free USDA.

Bacon 100% natural, sin conservantes.

Served from 8am - 12pm. We use cage free USDA organic eggs. Bacon is 100% natural, no preservatives.

Combo 1 \$6

2 Huevos, Jamón o Bacon, Café con Leche y Tostada

2 Eggs, Ham or Bacon, Coffee with Milk, and Toast

Combo 2 \$8

Revoltillo de dos Huevos con Ají, Cebolla y Tomate, Jamón o Bacon, Café con

Leche y Tostada/Two Scrambled Eggs with Peppers, Onions and Tomatoes,

Ham or Bacon, Coffee with Milk and Toast

Combo 3 \$15

Bistec de Riñonada a Caballo, Papas Fritas, Café con Leche y Tostada

Steak and Eggs, French Fries, Coffee with Milk and Toast

Tortilla/Omelette \$4

EXTRAS

- Jamón/Ham \$1.50
- Bacon \$2
- Chorizo (Español/Spanish) \$2
- Queso/Cheese \$0.60
- Papa/Potatoes \$1
- Cebolla/Onions \$0.50
- Ají/Peppers \$0.50
- Huevo Orgánico/Organic Egg \$1

SANDWICHES

Tortilla/Omlette \$4

* Croquetas/Croquettes \$5

Jamón o pescado/Ham or Fish

* Minuta (Filete)/Fish Fillet \$6

* Pollo/Chicken \$8

Natural. No antibióticos ni hormonas. No ingredientes artificiales.

All natural. No antibiotics or hormones ever. No artificial ingredients.

* Bistec/Steak \$6

* Servido con Lechuga, Tomate y Cebolla

Served with Lettuce, Tomatoes, and Onions

EXTRAS

Hechas en casa/Homemade

Croquetas/Croquettes (each)

- Jamón/Ham \$1.50
- Pescado/Fish \$1.25
- Langosta/Lobster \$2

Empanadas \$2.50

- Camarón/Shrimp

Wild Caught

- Pescado/Fish

Wild Caught

- Pollo/Chicken

Natural. No antibióticos ni hormonas. No ingredientes artificiales.

All natural. No antibiotics or hormones ever. No artificial ingredients.

- Carne/Beef

No antibióticos ni hormonas. Producto USDA Choice.

No antibiotics or hormones ever. USDA Choice.

Mariquitas/Fried Plantain Chips \$4

BEVERAGES/BEBIDAS

Limonada Natural/Lemonade \$4

Hecha en casa/Homemade

Jugo de Naranja Natural/Freshly Squeezed Orange Juice \$4

Jugo de Mango/Mango Juice \$1.60

No conservantes ni colorantes artificiales

No preservatives and no artificial colors added

Jugo de Guayaba/Guava Juice \$1.60

No conservantes ni colorantes artificiales

No preservatives and no artificial colors added

Jugo de Manzana/Apple Juice \$1.40

100% Vitamin C

Sodas \$1.35

De lata/Canned

Mimosa \$12

Servido con Jugo de Naranja Natural

Served with Freshly Squeezed Orange Juice