



NEPTUNE'S EVOKES images of the roman god of the sea casting his trident and conjuring the freshest fish and seafood from the abyss. Neptune's is an al fresco, seaside restaurant that boasts low lights, star-filled skies and the gentle lapping of waves that mingle with the aromas and tastes of the Mediterranean rim - simple, flavorful cuisine in a stunning seaside setting.

LUNCH MENU

Neptune's Burger

Mushrooms, onion, Swiss cheese, lettuce, tomato

Chicken Wings

Ranch dressing, carrot & celery sticks

Grilled Vegetable Wrap

(vegetarian)

Flour tortilla, pesto marinated tomato, zucchini, yellow squash, balsamic dressing

Grilled Salmon Fillet*

(balanced lifestyle)

Citrus and herb rubbed salmon, seasonal greens, sesame-ginger vinaigrette

Baked Fish Fillet

(lactose free)

Catch of the Day, garlic, herb sautéed pasta, chunky tomato sauce

Grilled Chicken Souvlaki Salad

(balanced lifestyle)

Chicken breast, lettuce, tomato, cucumber, onion, Kalamata olive, feta cheese, Tzatziki sauce

Shrimp Caesar

Grilled shrimp, romaine lettuce, creamy Caesar dressing, parmesan cheese, toasted baguette

Beef Pita Pocket

Beef strips, onion, pepper, squash, lightly toasted pita bread

Grilled Cheese Sandwich

American cheese, buttered white bread

Mozzarella Sticks

Breaded & deep fried, marinara sauce

SIDES

French Fries

Curly Fries

DESSERTS

Chocolate Brownie

Covered with rich chocolate fudge

Ice Cream Sandwich

Vanilla-raisin cookies, ice cream

Fresh Fruit Salad*

Choice of ice cream

** These items can be made gluten-free upon request **

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 foodborne illness to young children, seniors and those with compromised immune systems.

NEPTUNES

MEDITERRANEAN SEAFOOD

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

Traditional Caesar Salad

Romaine lettuce, creamy Caesar dressing, parmesan cheese, garlic croutons

Grilled Keftedes

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

Village Salad

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

Fried Calamari

Garlic aioli

Mediterranean Seafood Salad

Shrimp, calamari, poached white fish, pepper, shaved onion, diced roasted zucchini, extra virgin olive oil & lemon dressing

Moroccan Carrot & Lentil Soup

Caraway toast, mint julienne

Assorted Meze

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

ENTREES

Crispy Chicken Milanese

Tomato & cucumber salad, shaved onion, lemon vinaigrette, parsley potatoes

Lamb Souvlaki *(Signature Dish)*

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

Shrimp Surf & Turf

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

Grilled Swordfish Steak

Three pepper Soffritto, parsnip purée, micro greens

Rigatoni Primavera

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

Seafood Mixed Grill

Shrimp, scallops, white fish, grilled vegetables, potatoes, garlic-herb butter sauce

Linguine alle Vongole

Linguine, clams, olive oil, garlic, white wine, cherry tomatoes

DESSERTS

Baklava

Phyllo pastry, pistachios, honey


Chocolate cheesecake


Wild berry compote


Ice cream of the Day

Please ask your server for today's flavors

 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

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