

Tapas/Pinchos

- Spanish Omelette** – sliced potatoes, spanish chorizo & onions \$10
Spanish or Portuguese Chorizo – sautéed in olive oil, garlic & bay leaves \$12
Prosciutto & Manchego Cheese – Spain’s famous Ibérico ham, cheese & melon \$14
Chick Peas w/Chorizo – sautéed in olive oil, green peppers, onions & garlic \$12
Shrimp in a Cup -black tiger shrimp stuffed green plantains w/shrimp creole \$12 lobster add \$8
Shrimp in Garlic – black tiger shrimp sautéed in butter, garlic & white wine \$16 w/ head \$18
Shrimp Tempura – black tiger shrimp, deep fried served w/hoisin sauce \$16
Baked Stuffed Shrimp – baked w/our signature stuffing \$16
Coconut Shrimp – our signature batter tossed in coconut flakes & deep fried \$16
Fried Calamari – lightly breaded & deep fried \$12
Asian Stuffed Calamari – grilled, stuffed w/vegetables, served w/sautéed garlic \$16
Conch Fritters – fresh island conch w/our secret ingredients \$10
Conch 2 Way – creole & cracked, served w/plantain chips \$18
Bruchettas – slices of French baguette, fresh tomatoes, basil & parmesan cheese \$7
(garlic or no garlic) shrimp add \$6, lobster add \$8
Mussels in Cream Sauce – white wine sauce served w/bread \$12
Baked Brie – baked w/garlic, honey served w/ bread small \$ 16 medium \$18
Wontons – stuffed w/shrimp creole, minced veggies & deep fried \$16 lobster \$18 (in season)
Nachos – crispy tortilla chips, creamy cheddar, monterey jack cheese, fresh pico de gallo,
jalapenos & sour cream (beef \$14, shrimp \$16, lobster \$18)
Stuffed Mushrooms – stuffed w/our signature mediterranean stuffing smothered
in monterey jack cheese & baked golden brown \$12
Clams Casino – stuffed w/our signature stuffing, bacon & parmesan cheese \$12
Crab Cakes – pan fried seasoned with fresh herbs, served on a bed of mixed greens \$14
Stone Crabs – 1lb., served on ice w/melted butter & our special mustard sauce (in season)
Market Price
Las Brisas Specialty Pizza – thin & crispy w/parmesan, basil, vegetables & mozzarella
Chicken or Conch \$12, Beef \$14, Shrimp \$16, lobster \$18

Soups

- Conch Bisque** \$7
Black Bean \$7

Salads

- Dressings: Italian, Honey Mustard, Ranch, French, Blue Cheese, Thousand Island, Caesar & Greek
Garden Salad – freshly cut hydroponics mixed greens, iceberg lettuce, cucumbers, shredded
carrots & sliced tomatoes \$8
Caesar Salad – romaine lettuce, home made croutons, caesar dressing & parmesan cheese \$10
add chicken \$3, fish \$4, steak \$5, shrimp \$6, lobster \$8
Conch Salad – fresh island conch marinated in lemon juice, olive oil, green peppers & tomatoes
(onions or no onions) \$12
Fish Ceviche – marinated in lime juice, onions, pepper & tomatoes \$14

- Caprese** – fresh mozzarella, basil, tomatoes & pesto sauce \$12
- Salad Nicoise** – mixed greens, boiled potatoes, hard boiled eggs, green beans, black olives & tomatoes, served w/slices of seared tuna \$16
- Chick Pea Salad** – hard boiled eggs, red peppers, spring onions, tomatoes & Spain's famous Ibérico ham, served on a bed of lettuce \$14
- Spinach Salad** – baked spinach w/parmesan & cream sauce \$14
- Greek Salad** – romaine lettuce, kalamata olives, cucumber, dry & fresh tomatoes, peperoncini, feta cheese & grilled veggies \$12
- Lobster Salad** – fresh boiled lobster marinated in lemon juice, onions, red & green peppers, celery & tomatoes \$18 (in season)

Pastas

Served w/garlic bread

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| Chicken Fettuccine Alfredo | Shrimp add \$6 | \$17 |
| Pasta Primavera w/Veggies (Penne) | | \$16 |
| Spaghetti Bolognese (Meat Sauce) | | \$18 |
| Shrimp Linguine in Oil & Garlic | | \$21 |

Baskets

Lightly breaded & deep fried
Served w/ your choice of spanish fries, french fries, or side salad
(no substitutions, please)

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| Fish Fingers | \$14 |
| Conch Fingers | \$12 |
| Chicken Fingers | \$11 |

Sandwiches/Wraps

Served w/your choice of spanish fries, french fries, or side salad
(no substitutions, please)

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| Fish – grilled or breaded deep fried, w/lettuce & tomatoes | \$14 |
| Grilled Conch – w/lettuce & tomatoes | \$12 |
| Grilled Chicken – w/lettuce & tomatoes | \$12 |
| Vegetable Wrap – w/sautéed veggies | \$12 |
| shrimp add \$6 or lobster add \$8 | |
| Club – lettuce, tomatoes, bacon, chicken, ham, American cheese & mayo | \$12 |
| Lobster Club (in season) – lettuce, tomatoes, American cheese, egg & mayo | \$18 |
| Beef Burger – lettuce, tomatoes, pickles on the side | \$12 |
| The Ultimate Burger double patty, fried egg, avocado, bacon, onion ring, mushrooms, american cheese, lettuce, tomato | \$18 |
| Cuban burger - beef, pork, & chorizo topped w/julienne potatoes | \$14 |
| Cuban Sandwich - ham, pork, swiss cheese, pickles, mayo, mustard | \$14 |
| Shredded Pork Sandwich BBQ or Chimichurri sauce | \$14 |
| Steak Sandwich – mushrooms, onions, provolone cheese | \$14 |
| Caprese Sandwich - fresh mozzarella, basil, tomatoes, pesto sauce & house balsamic | \$14 |
| Prosciutto & Fresh Mozzarella – tomatoes & mayo | \$16 |

Additional Toppings

American cheese, swiss, bacon, sautéed mushrooms or grilled onion add \$1ea

Side Orders

Jasmine White Rice	\$6
Fried Rice	\$8
Potatoes (truffle mashed, baked, french fries or spanish fries)	\$6
Sweet Potato (mashed or fries)	\$8
Supreme Au Gratin Potatoes (mix of white & sweet potato in cream sauce)	\$8
Side Salad	\$6
Vegetables	\$6
Black Beans	\$6
Fried Green Plantains or Sweet Plantains	\$6
Corn on the Cob	\$6
Spaghetti w/Oil & Garlic	\$6
Baked Stuffing	\$6
Mac & Cheese	\$8

Kids Corner

(12 years and younger)

All meals are served with spanish or french fries
(no substitutions, please)

Hamburger	\$9
Chicken Fingers	\$7
Fish Fingers	\$8
Mac & Cheese (no sides)	\$8
Hot Dog	\$6
Grilled Cheese	\$6

Entrees

All entrees are freshly made to order, Please allow time for preparation

Please tell us your preference: grilled, pan fried, cracked or creole

Choice of Sauce: wine, rosemary, lemon butter, béarnaise or mushroom

Grouper or Snapper	\$29
Baked Stuffed Grouper or Snapper	\$35
Seared Tuna Steak	\$32
Conch	\$22
Shrimp	\$24
Baked Stuffed Shrimp	\$30
Coconut Shrimp	\$26
Lobster	\$36
Lobster 9, 12, 16 oz.	Market Price
Baked Stuffed Lobster	\$42
Seafood Bouillabaisse	\$36
Surf & Turf/Surf & Surf	Market Price
Filet Mignon 8 oz.	\$32
Beef Wellington 8 oz.	\$34
Rib Eye Steak 8 oz.	\$30
T-Bone Steak 20 oz.	\$42

Rack of Lamb	\$32
B-B-Q Baby Back Ribs	\$24
Chicken Breast	\$18
Chicken Wellington	\$26

Please choose two sides for entrees:

jasmine white rice, truffle mashed potatoes, baked potato, french fries, spanish fries, spaghetti, black beans, side salad, steamed vegetables or corn on the cob.

Add \$2 - Sweet potato fries, mashed sweet potato, supreme au gratin potatoes, fried rice

Chef's Specialty

Las Brisas Surf & Turf (8oz. Beef Tenderlion/8oz. Lobster) served w/truffle mashed potatoes & Caesar salad	\$50
Tuna Steak w/guacamole salsa served w/fried rice & cucumber salad	\$32
Azorean Stuffed Chicken w/béarnaise sauce served w/sweet potato mash & asparagus	\$28
Vegetarian Delight potato wrap w/boursin cheese & mixed vegetables	\$20
Lobster Pa-Nang cracked lobster w/herbs, lychee & curry sauce served over spaghetti	\$38

Rice

This dish is for a minimum of two. Please allow 45 min. for preparation.

Paella – seafood rice	\$60
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11% government tax not included

DESSERTS

New York Style Cheese Cake	\$10
Tiramisu	\$8
Flan	\$8
Apple Pie	\$8
Apple Pie a' la Mode	\$11
Tiramisu Cheese Cake	\$10
Coconut Rum Cake	\$8
Chocolate Cake	\$8
Key Lime Pie	\$8
Walnut Brownies	\$8
Walnut Brownies a'la Mode	\$11
Tres Leche	\$8
Chocolate Ice Cream	\$6
Vanilla Ice Cream	\$6
A'la Mode	\$3