

Tapas

- Spanish or Portuguese Chorizo** – sautéed in olive oil, garlic & bay leaves \$12
- Chick Peas w/Chorizo** – sautéed in olive oil, onions & garlic \$12
- Fish Ceviche** – marinated in lime juice, onions, peppers & tomatoes \$14
- Coconut Crusted Snapper Tacos**- two flour tortillas, shredded romaine, roasted jalapeño salsa, & avocado mousse \$18
- Shrimp in a Cup** - stuffed green plantains, creole sauce \$12
lobster add \$8
- Shrimp in Garlic** – pan fried shrimp sautéed in butter, garlic & white wine \$16
- Shrimp Dumplings**- pan fried, green onion, soy, pickled ginger, wasabi & teriyaki glaze \$16
Lobster add \$2
- Coconut Shrimp** – our signature batter, deep-fried \$18
- Chili & Garlic Calamari** - cilantro, lime, citrus mayonnaise \$12
- Tuna Poke**-diced tuna, cilantro, lime, sesame & avocado mousse \$16
- Himalayan Salt Cured Tuna**- yellow fin tuna, chili, cilantro, lime, sesame, saffron & avocado \$20
- Conch Fritters** – fresh island conch, peppers, chili & lime \$12
- Conch 2 Way** – creole & cracked, fried plantains \$18
- Bruschetta** – slices of French baguette, fresh tomatoes, basil & Parmesan cheese \$7
shrimp add \$6, lobster add \$8
- Mussels** – in Béchamel Sauce, served w/bread \$12
- Baked Brie** – baked w/garlic, honey served w/ bread small \$16 medium \$18
- Nachos** – crispy tortilla chips, creamy cheddar, Monterey jack cheese, jalapeños & tomatoes
Served w/fresh Pico de Gallo, sour cream & guacamole \$12
chicken add \$2, beef add \$4, shrimp add \$6, lobster add \$8
- Crab Cake** – red onion, sweet pepper & green onion salsa \$14

Soups

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

Salads

Dressings: Honey Mustard, Ranch, Blue Cheese, Thousand Island, Caesar & Greek

Caesar Salad - romaine lettuce, crisp bacon, Caesar dressing & aged parmesan cheese \$12

chicken add \$3, fish add \$4, steak add \$5, shrimp add \$6, lobster add \$8

Conch Salad - island conch, lemon, lime, green onion, sweet peppers & tomatoes \$12

Goats Cheese - candied pecans, sweet and sour beets, mix leaf, & balsamic dressing \$12

Caprese - fresh mozzarella, basil, tomatoes, pesto sauce & house balsamic \$12

Salad Niçoise - mixed greens, boiled potatoes, hard boiled eggs, green beans, black olives & tomatoes, served w/slices of seared tuna \$16

Greek Salad - romaine lettuce, kalamata olives, cucumber, dry & fresh tomatoes, pepperoncini, feta cheese & grilled veggies \$12

Avocado Shrimp Salad - fresh avocado, wasabi mayo, mixed leaves, parmesan cheese & fresh salsa \$18

Lobster Salad - Crisp poached egg, marinated cherry tomatoes, peppers, shallot, asparagus & saffron mayonnaise \$18 (in season)

Las Brisas Specialty Pizza

10 inch thin & crispy w/parmesan & mozzarella cheese \$10

Vegetables or Chicken or Conch add \$2, Beef add \$4, Shrimp add \$6, lobster add \$8

Pastas

Served w/garlic bread

Chicken Fettuccine Alfredo \$17

Add: Shrimp \$6 or lobster \$8

Pasta Primavera roasted Mediterranean vegetables, tomato & basil sauce \$16

Spaghetti Bolognese (Meat Sauce) \$18

Shrimp Linguine oil & garlic \$23

Rice

These dishes are for a minimum of two. Please allow 45 min. for preparation.

<i>Seafood Paella - rice, shrimp, fish, clams, mussels, calamari & Lobster (in season)</i>	<i>\$60</i>
<i>Las Brisas Paella - chicken, chorizo, pork, rice & green peas</i>	<i>\$50</i>

Side Orders

<i>Jasmine White Rice \$6</i>	<i>Fried Rice \$8</i>
<i>French Fries \$6</i>	<i>Sweet Potato fries \$8</i>
<i>Mash Potato \$6</i>	<i>Baked Potato \$6</i>
<i>Beer Battered Onion Rings \$6</i>	<i>Yucca Chips \$6</i>
<i>Black Beans \$6</i>	<i>Side Salad \$6</i>
<i>Steamed Vegetables \$6</i>	<i>Corn on the Cob \$6</i>
<i>Fried Green Plantains \$6</i>	<i>Sweet Plantains \$6</i>

Not all ingredients are listed. If you have any food related allergies or special dietary requirements, please do not hesitate to let us know. Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness.

Prices are in USD and not inclusive of 12% government tax.

Checks not Accepted.

Lunch Special

Sandwiches/Wraps

Served w/your choice of yucca chips, french fries, or side salad

Add \$2 sweet potato fries (No substitutions, please)

Fish - grilled, blackened or breaded deep fried, w/lettuce & tomatoes \$16

Conch - grilled, blackened or cracked, lettuce & tomatoes \$14

Chicken - grilled, blackened or breaded deep fried, w/lettuce & tomatoes \$12

Add BBQ \$2

Vegetable Wrap - w/sautéed vegetables \$10

Add: chicken \$2, Fish \$4, shrimp \$6 or lobster \$8

Club - lettuce, tomatoes, bacon, chicken, ham, american cheese & mayo, served on sliced white bread \$12

Lobster Roll -romaine lettuce, bacon, cherry tomatoes, egg, & marié rose sauce \$18

Angus Beef Burger - lettuce, tomatoes, pickles on the side served on a Kaiser bun \$12

The Ultimate Burger - double patties, fried egg, avocado, bacon, onion rings, mushrooms, american cheese, lettuce & tomatoes served on a Kaiser bun \$18

The Kraken Burger - double patties, fried egg, avocado, onion rings, mushrooms, american cheese, lettuce & tomatoes served in between two grilled cheese sandwiches with bacon \$20

Cuban Burger - beef, pork, & chorizo topped w/julienne potatoes, w/onions or no onions \$14

Cuban Sandwich - ham, pork, Swiss cheese, pickles, mayo, mustard \$14

Steak Panini - caramelized onions, Portobello mushroom, Swiss cheese \$16

Caprese Panini - fresh mozzarella, basil, tomatoes, pesto sauce & house balsamic \$14

Crispy Shrimp Roll - breaded shrimp, red onion, shredded romaine, citrus dressing \$20

Additional Toppings

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

Baskets

Lightly breaded & deep fried

Served w/ your choice of yucca chips, french fries, or side salad (sweet potato fries add \$2)

(No substitutions, please)

Shrimp	\$20
Fish	\$14
Conch or Chicken	\$12

Entrees

"All entrees are freshly made to order.

*Tell us your preference, grilled, pan-fried, cracked, blackened or creole
Choice of Sauce: rosemary, lemon garlic butter, béarnaise or mushroom*

Please allow time for preparation."

<i>Fresh Fish of the Day</i>	\$32
<i>Seared Tuna Steak</i>	\$34
<i>Conch</i>	\$22
<i>Shrimp</i>	\$28
<i>Baked Stuffed Shrimp</i>	\$32
<i>Coconut Shrimp</i>	\$30
<i>Lobster 8oz. (in season)</i>	\$36
<i>Lobster 9, 12, 16 oz. (in season)</i>	Market Price
<i>Baked Stuffed Lobster 8oz. (in season)</i>	\$42
<i>Seafood Creole</i>	\$36
<i>Surf & Turf/Surf & Surf</i>	Market Price
<i>Angus Filet Mignon 8 oz.</i>	\$40
<i>Beef Wellington 8 oz.</i>	\$42
<i>Rib-Eye Steak 8 oz.</i>	\$30
<i>T-Bone Steak 20 oz.</i>	\$48
<i>Rack of Lamb</i>	\$36
<i>B-B-Q Baby Back Ribs</i>	\$26
<i>Chicken Breast</i>	\$20

Please choose two sides for entrees:

*jasmine white rice, mashed potatoes, baked potato, french fries, yucca chips, black beans,
side salad, steamed vegetables or corn on the cob.*

Add \$2 truffle mashed potatoes, sweet potato fries, or fried rice

Chef's Specialty

<i>Las Brisas Surf & Turf (8oz. Beef Tenderloin/8oz. Lobster), served w/ onion rings & roasted Portobello Mushroom, mashed potatoes, béarnaise sauce</i>	\$50
<i>Caicos lobster Thermidor, sautéed green beans & Jasmine white rice</i>	\$45
<i>Tuna Steak w/guacamole salsa served w/fried rice & cucumber salad</i>	\$36
<i>Azorean Stuffed Chicken w/béarnaise sauce served w/sweet potato mash & asparagus</i>	\$30
<i>Fish and Chips Turks head beer battered snapper, tartar sauce & French fries</i>	\$24

Cooking Chart

Blue Rare-seared on the outside, completely red throughout

Rare –meat is bloody & the juices are dark red

Medium Rare-meat is still bloody in the center & the meat juice is light red

Medium-the center of the meat & juices are pink

Medium Well-done throughout with slight hint of pink

Well Done- the meat is cooked throughout & the juices are clear

Butterflied- cooked throughout and dry

DESSERTS

<i>New York Style Cheese Cake</i>	\$10
<i>Tiramisu</i>	\$10
<i>Flan</i>	\$8
<i>Apple Pie</i>	\$8
<i>Apple Pie a' la Mode</i>	\$11
<i>Coconut Rum Cake</i>	\$8
<i>Chocolate Cake</i>	\$8
<i>Key Lime Pie</i>	\$8
<i>Walnut Brownies</i>	\$10
<i>Walnut Brownies a' la Mode</i>	\$13
<i>Ice Cream - Chocolate or Vanilla</i>	\$6
<i>A' la Mode</i>	\$3

Coffee

<i>Hot or Cold Coffee - regular or decaf (one free refill)</i>	\$4
<i>Single Espresso</i>	\$4
<i>Double Espresso</i>	\$6
<i>Cappuccino</i>	\$5
<i>Macchiato</i>	\$6
<i>Café Latte</i>	\$5
<i>Irish</i>	\$9
<i>Caribbean</i>	\$9
<i>Mexican</i>	\$9
<i>Hot or Cold Tea (one free refill)</i>	\$4
<i>Hot Chocolate</i>	\$5
<i>Mocha Frappe</i>	\$11
<i>Las Brisas Coffee Special - Frangelico, Baileys, Kahlua & local Rum</i>	\$10