



MENU



Alma Marina

RESTAURANTE

Appetizers



Tequeños

\$ 7

Six sticks filled with a mild, fresh white cheese, served with a sweet roasted bell-pepper dipping sauce.

Wings

\$ 8

Six chicken wings coated in our homemade BBQ sauce.

Ceviche

10 oz



Tropical

\$ 9

Citrus-cured fish mixed with corn and pico de gallo (a fresh tomato-onion-cilantro salsa), finished with our signature house sauce.

Veraniego

\$ 10

Citrus-cooked shrimp mixed with corn and pico de gallo (a fresh tomato-onion-cilantro salsa), finished with our signature house sauce.

C

American

\$ 9

Fish ceviche with grapes, apples, and our house sauce.

Oceanic

\$ 11

Citrus-marinated tender octopus mixed with sweet corn kernels and pico de gallo (a fresh tomato-onion-cilantro salsa).

Shrimp cocktail

\$ 13

Chilled shrimp tossed in a creamy “pink” sauce (mayonnaise + ketchup with citrus), finished with a splash of brandy for aroma.



Salpicon

\$ 13

A delicious mix of shrimp, fish and octopus marinated in our fresh house-made red sauce.

Octopus Swell

\$ 13

Citrus-marinated octopus, served with a balsamic vinegar reduction and pigeon peas (guandú).

Ceviches Platter

\$ 40

Platter of 4 ceviches of your choice



Fuel for the Day



Energy Omelette

\$ 8.95

Egg filled with tomato, bell pepper, cheddar cheese, and caramelized onion, served with toast and cream cheese.

Eggs your way

\$ 4.50

2 Fried or scrambled eggs, served with house toast



Avocado Toast

\$ 7.95

Toast with avocado and fried egg

Eggs Benedict

\$ 10

Toasts with ham, topped with two poached eggs and covered in creamy hollandaise sauce

Smoked Salmon Bagel

\$ 9.95

Toasted fluffy bagel filled with cream cheese, smoked salmon, tomato, and red onion, served with capers



Chicken & Waffles

\$ 11

Crispy chicken tenders served over golden waffles, with your choice of sweet syrup or hot honey

Grilled Melts

Cheese Melt

\$ 5.5

Escoge entre queso amarillo o mozzarella

Ham & Cheese

\$ 6

Crujiente tocino picado con queso amarillo

Bacon Melt

\$ 6

Crujiente tocino picado con queso amarillo

Caprese Melt

\$ 8.5

Mozzarella, tomate y albahaca



Lunchtime!



Tomato Soup

\$ 9

Creamy tomato soup with a hint of basil and spices

Asian-Style Salmon

\$ 14

Fresh salmon fillet seared to perfection, served over white rice and steamed broccoli, topped with a delicate soy sauce and a hint of ginger



Pulled Pork Sandwich

Slow-cooked shredded pork with pickled onion and house sauce, served on brioche bread with fries or salad

\$ 13

Philly Cheese Steak

Classic sandwich with sautéed beef strips, melted cheese, and soft bread, accompanied by onions and peppers.

\$ 14

Beef Pho

Fragrant noodle soup with beef broth, rice noodles, thinly sliced beef, fresh herbs, bean sprouts, and a bright citrus touch.

\$ 14.50



Caribbean Shrimp

Sautéed with red bell pepper, finished in a creamy coconut-milk curry; served with coconut rice and salad.

\$ 16

Fish Fillet

\$ 14

Delicious fish fillet in a creamy white sauce with vegetables. Served with your choice of coconut rice or French fries, and comes with a salad.

Fried Fish

\$ 12 - \$14

Fried Whole Fish in a coconut-milk sauce with spices and vegetables; served with your choice of coconut rice or French fries, plus a salad.

Zucchini Pasta

\$ 14

Zucchini pasta with vegan sausage, creamy sauce, and Parmesan cheese

Shrimp Rasta Pasta

\$ 17

Sautéed shrimp in a creamy coconut curry sauce, served with al dente pasta and fresh vegetables, with a spicy Caribbean touch



Cobb Salad \$ 10 with chicken \$ 12

Classic American salad with bacon, egg, lettuce, avocado, blue cheese, carrot, and onion, dressed with ranch or vinaigrette

Side Dish

French Fries

\$ 2.5

Plantain Chips

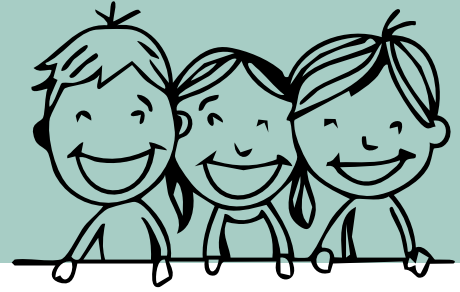
\$ 2.5

For the Little Ones

Chicken Fingers

\$ 8

5 breaded chicken strips served with French fries



Guilty Pleasures

Cinnamon & Snow

\$ 4.5

Cinnamon breadsticks served with vanilla ice cream



Lemon Pie

\$ 5

Chilled tart with a crunchy cookie crust and a creamy citrus lemon filling

Bananas Foster

\$ 6

Bananas sautéed in butter with brown sugar and cinnamon, flambéed with rum, and served warm over vanilla ice cream

Thirst Quenchers



Refreshments

Limonade	\$ 3
Coconut wáter	\$ 2.5
Soft Drinks	\$ 1.5
Bottled wáter	\$ 1.5
Sparkling Water	\$ 3

* Strawberry Lemonade \$ 3.5

* Pineapple Juice/Smoothie \$ 3.5

Hot Drinks

* Espresso \$ 2.5

* Hot Chocolate \$ 3

* Tea \$ 2.5



* Americano \$ 3

* Latte \$ 3.5

* Capuccino \$ 3.5

* Mocha \$ 3.5

Cocktails & Drinks

National beers \$ 2.5

Imported beers \$ 3.5

Mimosa \$ 5

Margaritas (strawberry or lime) \$ 7

Chelada \$ 3

Aperol Spritz \$ 7

Gin & Tonic \$ 8

Piña Colada \$ 7

Sangria \$ 7

Wine \$ 7

Signature Cocktails \$ 10



Alma Marina

RESTAURANTE

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•CEVICHE•

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