



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.

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

\$ 9

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

American

\$ 10

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

\$ 11

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



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

\$ 8.95

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



\$ 8.95

Greek Yogurt with Granola and Fruits

Delicious yogurt with fresh fruits: strawberries, blueberries, banana, and grapes

Lunchtime!



Tomato Soup

\$ 7.95

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

\$ 12

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

Popcorn Shrimp & Lobster

\$ 15

Crispy bite-size shrimp & lobster with lemon and house sauce.

Side Dish

French Fries

\$ 2.5

Plantain Chips

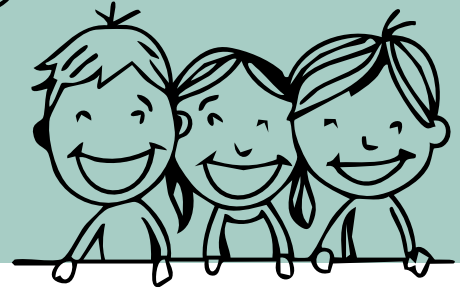
\$ 2.5

For the Little Ones

Chicken Fingers

\$ 7.5

5 breaded chicken strips served with French fries



Guiltty Pleasures

Cinnamon & Snow \$ 4.5

Cinnamon breadsticks served with vanilla ice cream



Lemon Pie

\$ 5.5

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 \$ 2.5

* Coconut water \$ 2.5

* Soft Drinks \$ 1.5

* Bottled water \$ 1.5

* Strawberry Lemonade \$ 3.5

* Pineapple Juice/Smoothie \$ 3.5

* Mango Juice/Smoothie \$ 3.5

* Mimosa \$ 5

* Margaritas \$ 6
strawberry or lemon

Hot Drinks

* Espresso \$ 2.5

* Hot Chocolate \$ 2.5

* Tea \$ 2.5



* Americano Coffee \$ 3.5

* Cappuccino \$ 3.5



+KE
•CEVICHE•