



787-792-2625

<http://www.foodnetdelivery.com>

AGUAVIVA

Oyster Bar

- Fresh Char-grilled Oysters \$3.45
- Famosas Oysters Rockefeller \$4.60
- Icy Cold Fresh Oysters \$2.95
2 or 3 varieties are flown in daily, served with all the trimmings!!!

Ceviche Bar

Servidos Con crispy tostones

- Tropical Citrus Mero Ceviche \$17.25
- Aji Amarillo
citrus marinated grouper with piquant yellow aji peppers
- Spicy Mahi Mahi Tomato \$17.25
dorado ceviche with cherry tomato, jicama and sriracha chili
- Tangy Shrimp \$17.25
shrimp cocktail style ceviche with crispy scallions
- Chillo y Aguacate Fresco \$17.25
fresh red snapper and avocado
- Truffle Tuna Tartare Ceviche \$17.25
- Pulpo y Piquillo Peppers \$17.25
marinated octopus and roasted peppers

Ceviche Tastings

Try more than one of our ceviches, or try them all!!

- 2 Ceviche Tasting \$19.85
- 3 Ceviche Tasting \$28.75
- Try all 6! Ceviche Tasting \$56.35

Appetizers

- Our Signature Crab Cake \$13.80
rock crab cake, tomato melon salad, caramelized cipolini onions, mustard remoulade
- Lobster and Corn Sorullos \$16.10
creamy cheese fondue
- Seafood Cobb Salad \$20.70
lobster and shrimp, iceberg lettuce, bacon, sweet plantains, egg, fresh white cheese - creamy lemon dill dressing
- SOFO Ensalada \$11.50
mixed green salad with jicama and cucumber in a fresh mango balsamic vinaigrette
- Bunuelos de Bacalao \$11.50
Bacalaito Puffs with lemon aioli
- Caribbean Coco Camarones \$18.40
coconut fried shrimp
- Crispy Calamari con Lobster \$13.80

Platos Principales

- Filete de Chillo con Mofongo de \$27.60
- Langosta y Mantequilla de Chicharron
Snapper Filet with Lobster Mofongo y Chicharron Butter
- Chillo Entero Frito con Mofongo \$36.80
- de Langosta y Mantequilla de Chicharron
Whole Fried Snapper with Lobster Mofongo y Chicharron Butter
- Mero con Lobster Guiso \$33.35
Pan Seared Grouper - Lobster Stew - Truffle Mojo - Latino Corn Cachapa
- Pan seared Diver Scallops con \$31.05
- Risotto al Pescador
- Grilled Dorado (Mahi-Mahi) \$31.05
Savory Mofongo de Apio (local celery root) y Guava Balsamic Syrup
- Seared Jumbo Shrimp \$32.20
Camarones in garlic piquillo cream over yucca gnocchi.
- Blackened Tuna Steak \$29.90
Truffle Scented Caribbean Vegetable and Amarillo Ratatouille
- Grilled Wild Salmon \$33.35
Spinach Guiso, Azafran White Corn Arepa, Candied Tomato Marmalade
- Surf y Turf \$43.70
Seared Jumbo Shrimp and Grilled Churrasco with Lobster Mashed Potatoes
- Grilled Churrasco Steak \$32.20
Steak Fries, Crispy Onions y Ajo Chimichurri
- Pollo a la Barbacoa \$20.70
Marinated Grilled Chicken Thighs - Nuevo Potatoes - Sweet Corn y Grilled Onion Salsa
- Filet Mignon \$39.10
Lobster Mashed Potatoes - Spiced Rum Demi Glace

Torres del Mar - Seafood Towers

Hot!

- Marifrito \$41.40
Fried Oysters, Coco Shrimp, Bacalaito Puffs, Crab Alcapurrias and Crispy Calamari

On Ice!

- De Lujo \$74.75
One dozen mixed Oysters, chilled steamed Mussels and Shrimp and 2 small Ceviches of your choice
- Espectacular \$101.20
18 Oysters, chilled steamed Mussels and Shrimp, and 3 small Ceviches of your choice!

Al Lado

- Cheesybread \$5.75
- Rice and Beans \$6.90
- Lobster Mashed Potatoes \$9.20
- Crispy Tostones \$5.75
- Sauteed Spinach \$6.90
- Yuca Steak Frites \$4.75

Raw Foods Notification

Consuming raw or undercooked shellfish, seafood, meat, poultry or eggs, may increase your risk for food borne illness