

DINNER

SOUPS & SMALL PLATES

LEMON CHICKEN SOUP

White Beans, Crumbled Feta \$8.00

HUMMUS

Baby Carrots, Asparagus,
Cauliflower, Feta, Pita Bread \$9.50

SHRIMP CEVICHE

Cucumber, Avocado, Plantain Chips \$14.00

CALAMARI

Spicy Marinara, Garlic Aioli \$14.95

KOREAN HOT CHICKEN WINGS

Celery, Carrots, Cilantro Sauce \$14.75

BABY ICEBERG

Baby Heirloom Tomato, Baby Iceberg,
Bacon, Blue Cheese Dressing \$11.00

BURRATA & HEIRLOOM TOMATO SALAD

Extra Virgin Olive Oil, Basil \$14.00

SALADS & BURGERS

CEASAR SALAD

Ciabatta Croutons, Parmesan Crisp \$12.95

THE CHOPPED MARKET SALAD

Rainbow Carrots, Roasted Fennel,
Blue Cheese, Pepitas,
Dried Cranberries,
White Balsamic Vinaigrette \$14.75

Add Chicken \$6.00

Shrimp \$6.00

Churrasco \$8.00

BLUE LAGOON BURGER

Certified Angus Beef®, Butcher Blend,
Lettuce, Tomato, Onion,
Sweet Pickle, Choice of Cheese \$17.00

Add Avocado \$2.00

Bacon \$2.00

Wagyu \$4.00

MAIN PLATES

TAGLIATELLE BOLOGNESE \$21.00

SHRIMP PENNE

Seasonal Vegetables \$28.00

SEARED SALMON

Summer Succotash,
Garden Pea Puree \$26.00

CHICKEN BREAST

Grilled Vegetables,
Mashed Potatoes, Pan Sauce \$28.00

CHURRASCO

10 oz. Churrasco, Baby Potatoes,
Grilled Tomatoes, Chimichurri \$36.50

FILET OF BEEF

Grilled Vegetables,
Mashed Potatoes, Pan Demi \$38.00

FRESH FISH OF THE DAY

\$MKT

SIDES \$7.50

MASHED POTATOES,
BROCCOLINI, ASPARAGUS,
TATER TOTS, SWEET PLANTAINS,
ROASTED BABY CARROTS

DESSERTS \$8.00

CARMELA'S BREAD PUDDING

KEY LIME PIE

MANGO CRÈME BRULEE

CORAL CAFÉ CHOCOLATE CAKE

A gratuity of 18% will be added to groups of 6 or more.
Please inform us of any dietary restrictions so we may do our best to
accommodate your needs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the consumers risk of food borne illness.