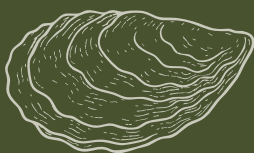


OSTERIA
del MAR

ROOTED IN HERITAGE,
INSPIRED BY THE COAST.
WELCOME TO A DINING EXPERIENCE
WHERE TIME SLOWS DOWN
AND FLAVOR SPEAKS FIRST.



The

SIDES

TRUFFLE FRIES Fresh and crispy potatoes with truffle oil, parmesan cheese, and fresh herbs.	\$12.00
FRENCH FRIES Crispy on the outside, fluffy on the inside. Golden-fried to perfection and served hot with salt.	\$10.00
MASHED POTATOES Smooth potatoes, whipped with butter and a touch of cream for a velvety texture.	\$11.00
RICE Red rice with a firm texture.	\$9.00
BEANS Creamy, made from cooked pinto beans.	\$9.00
BACON Crispy and flavorful, with a smoky taste.	\$6.00
FINGERLING POTATOES Small and elongated, with a tender texture and earthy flavor. Roasted with fine herbs.	\$10.00
GRILLED ASPARAGUS Tender and lightly grilled stalks to enhance their natural flavor.	\$11.00
CHIPS Y SALSA Crispy and golden homemade tortilla chips, served with a fresh and spicy salsa.	\$9.00



DEL MAR

GRILLED SAMON Faroe Island salmon, fingerling potatoes, caramelized onion, asparagus, and creamy mustard sauce.	\$31.00
GILLED MAHI MAHI Grilled mahi mahi, lemon risotto, and heirloom tomato arugula salad.	\$29.00
SEADFOOD PAELLA Risotto rice, creamy seafood saffron broth, shrimp, mussels, clams, calamari, roasted peppers, and peas, all slowly cooked to perfection.	\$35.00
FRIED HWOLE SNAPPER Fresh caught crispy whole Florida snapper, citrus arugula salad, fingerling potatoes, lemon vinaigrette.	\$41.00
GARLIC HERB LOBSTER TAIL Florida lobster tail, fingerling potatoes, arugula salad, and drawn butter.	\$55.00
SNOW CRAB LEGS Chilled snow crab, served with drawn butter and charred lemon.	\$18.00 ½ libra \$35.00 libra

RAW BAR

TROPICAL CEVICHE Mango, pineapple, lime juice, shrimp, golden corvina, pico de gallo, and avocado on top.	\$19.00
SEAFOOD TOWER Blue Point oysters, jumbo shrimp, snow crab legs, and Florida lobster tail, served with cocktail sauce, fresh horseradish, and drawn butter.	\$118.00
SHRIMP COCKTAIL Six jumbo shrimp served chilled in white wine and citrus, with cocktail sauce and lemon.	\$20.00
EAST OYSTERS	\$18.00 ½ dozen \$35.00 dozen

BREAKFAST
SPECIALS

OSTERIA GRAND SLAM Two eggs, your choice of bacon, fluffy pancakes, and breakfast potatoes.	\$18.00
BREAKFAST BURRITO Chorizo, scrambled eggs, black beans, cheese, sour cream, and avocado, with breakfast potatoes.	\$18.00
PANCAKES OR FRENCH TOAST Fluffy and golden. Customize them with your favorite fresh toppings.	\$16.00
STEAK & EGG Choose your steak's doneness and how you'd like your eggs. Served with crispy potatoes and arugula salad.	\$31.00

BENEDICTS

CLASSIC BENEDICT Poached eggs, English muffin, creamy hollandaise sauce, and Canadian bacon.	\$18.00
CRAB CAKE BENEDICT Homemade crab cake, golden-fried to perfection, on a toasted muffin with a poached egg and hollandaise sauce. Served with breakfast potatoes.	\$22.00

HEALTHY

BLUEBERRY & GRANOLA BOWL Creamy blueberry and yogurt base, with fresh blueberries, pomegranate seeds, banana, strawberries, and crunchy granola.	\$15.00
AVOCADO TOAST Creamy fresh avocado on multigrain bread, drizzled with olive oil and a touch of sea salt.	\$15.00
CAPRESE AVOCADO TOAST Creamy avocado on multigrain bread with fresh mozzarella, cherry tomatoes, basil, and a hint of balsamic glaze.	\$18.00
EGG WHITE OMELET Fluffy, filled with sautéed mushrooms, fresh spinach, and ripe tomatoes. Served with crispy potatoes and your choice of toast.	\$17.00



EGGS
&
OMELETTES

ALL AMERICAN BREAKFAST Three eggs cooked to your liking, served with ham, crispy bacon, or sausage. Accompanied by golden breakfast potatoes and a selection of seasonal fruit.	\$17.00
DENVER OMELETTE Three fluffy eggs with ham, onion, and red and green bell peppers. Topped with generous melted cheddar cheese. Served with crispy potatoes and your choice of toast.	\$18.00
SALMON & AVOCADO OMELETTE Three fluffy eggs with smoked salmon, asparagus, and creamy ricotta. With avocado, crispy potatoes, and toast.	\$19.00
CHILAQUILES Crispy tortilla chips with your choice of red, green, or "divorced" sauce. Add an egg and choose your protein: bacon, sausage, or shredded chicken. With crema and cilantro.	\$18.00
MOLLETES Four pieces of French bread with refried beans and melted Monterey cheese. Customize with your favorite protein: chorizo, bacon, or shredded chicken. Served with pico de gallo.	\$18.00

SALADS

CAESAR Romaine lettuce, shaved Parmesan, golden garlic croutons, and our classic Caesar dressing.	\$16.00
GRILLED CHICKEN BOWL A mix of arugula and romaine, nutritious quinoa blend, juicy grilled chicken, vibrant red pepper, crisp red onion, sweet mango, creamy avocado, and a hint of honey Dijon mustard.	\$21.00
HONEY GLAZED SALMON A base of arugula and romaine, nutritious quinoa blend, red pepper, red onion, mango, avocado, and honey soy glazed salmon, finished with honey Dijon mustard.	\$23.00
CAPRESE Delicate fresh mozzarella, ripe tomatoes, and fragrant basil, drizzled with balsamic glaze, extra virgin olive oil, and a touch of Maldon sea salt.	\$18.00



APPETIZERS

GUACAMOLE Freshly made guacamole served with tortilla chips.	\$16.00
CHICKEN WINGS Classic buffalo sauce, blue cheese dressing, carrots & celery sticks.	\$18.00
COCONUT SHRIMP Crispy coconut shrimp, served with tropical pineapple salsa.	\$20.00
JUMBO CRAB CAKE Lump crab meat, chives, sweet peppers & Calabrian sauce.	\$20.00
CRISPY CALAMARI Golden calamari, charred lemon, marinara & Calabrian aioli.	\$18.00
BRUSCHETTA Fresh tomatoes, olive oil & basil. Add: mozzarella \$, prosciutto \$.	\$17.00
FUNDIDO CHEESE Creamy melted cheese, perfect for dipping.	\$18.00

ENTREES

SKIRT STEAK Tender skirt steak cooked to your liking, with crispy French fries and fresh arugula salad. Served with chimichurri.	\$34.00
NEWYORK STEAK Juicy and tender cut. Served with golden fingerling potatoes, fresh asparagus, and our homemade steak sauce.	\$36.00
SURF AND TURF Local lobster tail, fresh shrimp skewer, and robust New York steak. Served with crispy fingerling potatoes and tender asparagus.	\$75.00
MEAT GRIGLIATA Selection of juicy cuts: New York, grilled chicken, skirt steak, and beef tenderloin. With golden fingerling potatoes, fresh arugula salad, homemade steak sauce, and chimichurri.	\$125.00
CHICKEN PARMIGIANA Crispy on the outside, juicy on the inside. Chicken Milanese bathed in delicious marinara sauce, with melted mozzarella cheese. Served with linguini marinara.	\$29.00

BURGERS & SANDWICHES

CLASSIC BURGER Juicy beef patty on a soft brioche bun. With fresh romaine lettuce, tomato, onion, and pickles. A classic!	\$18.00
CUBAN SANDWICH A mix of smoked ham, roasted pork, melted Swiss cheese, crispy pickles, and Dijon mayonnaise on golden white bread.	\$18.00
SMASH BURGER Two seared Angus beef patties. With melted American cheese, sweet caramelized onions, and our secret sauce. Fresh lettuce and tomato on a soft brioche bun.	\$19.00
BLT SANDWICH Crispy bacon, fresh romaine lettuce, and tomato, with mayonnaise on white bread.	\$17.00

PIZZAS

PEPPERONI Rich San Marzano sauce, creamy mozzarella cheese, and pepperoni.	\$20.00
CHEESE Artisanal dough with San Marzano tomato sauce and a generous layer of melted mozzarella cheese.	\$18.00
PROSCIUTO AND ARUGULA Crispy crust, tomato sauce, and melted mozzarella. Salty prosciutto and fresh arugula for a perfect balance.	\$22.00
HAWAIIAN Classic base with San Marzano sauce and mozzarella. Tender ham and pineapple for a sweet and refreshing touch.	\$21.00
FOUR CHEESE Smooth and creamy white sauce with melted mozzarella, gorgonzola, parmesan, and ricotta. For cheese lovers!.	\$21.00
TRUFFLES AND MUSHROOMS Crispy crust with white sauce, fresh sautéed mushrooms with truffle oil. Melted mozzarella cheese and parsley.	\$21.00

PASTAS

LINGUINE ALFREDO Linguine in a creamy Alfredo sauce of butter, parmesan, and cream. With freshly ground black pepper and parsley.	\$19.00
RIGATONI ALA VODKA Al dente rigatoni in a smooth and creamy tomato and vodka sauce. With parmesan cheese and fresh basil.	\$22.00
PENNE POMODORO Penne with homemade pomodoro sauce, made from roasted heirloom tomatoes. With fresh basil and Grana Padano cheese.	\$16.00
LINGUINE FRUTTI DI MARE Linguine with succulent shrimp, mussels, clams, and calamari. Cooked in seafood broth, garlic, and fresh herbs.	\$38.00
SPAGHETTI CARBONARA Traditional dish with a creamy sauce made with egg yolks, cheese, cured pork, and freshly ground black pepper.	\$22.00
LOBSTER RAVIOLI Ravioli filled with lobster and fresh herbs. Served in a creamy sauce.	\$29.00
SPAGHETTI WITH MEATBALLS Layers of pasta, bolognese, béchamel, cooked ham, and gratin cheeses.	\$21.00
LASAGNA Spaghetti with juicy meatballs in homemade tomato sauce. With parmesan cheese and fresh basil.	\$24.00
SPICY SHRIMP. SCAMPI Linguine and crispy shrimp. In a creamy garlic and lemon sauce, with a spicy kick from Calabrian chilies.	\$26.00

TACOS

SINGLE TACO

Your favorite protein (carne asada, chicken, carnitas, or al pastor) with chopped onion and fresh cilantro on a corn or flour tortilla.

\$7.00

BURRITO

Beans, melted cheese, fresh lettuce, tomato, creamy avocado, and sour cream, wrapped in a tortilla. Choose your protein (carne asada, chicken, carnitas, or pork).

\$22.00 (asada/carnitas)
\$24.00 (pastor/chicken)

BURRITO SUIZO

Burrito filled with beans and your protein (chicken, carne asada, or carnitas). Bathed in ranchera sauce and covered with melted Monterey cheese.

\$24.00 (asada/carnitas)
\$22.00 (pastor/chicken)

QUESABIRRIAS

Corn tortillas with juicy slow-cooked beef. Crispy and filled with melted cheese. Served with hot consommé for dipping.

\$22.00

LG QUESADILLA

Flour tortillas with melted cheese. Crispy and golden, served with sour cream and pico de gallo.

\$19.00 (asada/carnitas)
\$17.00 (pastor/chicken)

MEXICAN FRIES

French fries with sour cream, pico de gallo, and melted cheese. Add your favorite protein.

\$20.00

NACHOS

Homemade chips with your protein, pico de gallo, sour cream, and fresh guacamole.

\$20.00

CHEESE COSTRAS

A crispy layer of cheese that wraps around your protein. With fresh accompaniments.

\$16.00 (asada/carnitas)
\$14.00 (pastor/chicken)

20 TACO TRAY

20 delicious tacos to share. Choose your protein combinations in orders of 5 (chicken, carne asada, nopales, carnitas).

\$20.00

TACO SALAD

In a crispy tortilla bowl. With rice, seasoned black beans, fresh lettuce, pico de gallo, and crema. Choose your protein (chicken, carne asada, pork, or vegetarian).

\$19.00 (asada/carnitas)
\$17.00 (pastor/chicken)

CHICHARRON DE NY

Crispy and flavorful deep fried NY Steak, served on a bed of fresh guacamole. Accompanied by pico de gallo, tortilla chips, and homemade sauces. With a hint of lime.

\$39.00



CHEF
SPECIALS

MEAT GRIGLIATA New York strip, skirt steak, grilled chicken, beef tenderloin, with fingerling potatoes, arugula salad, house-made steak sauce, and chimichurri.	\$125.00
LOBSTER PAELLA Florida lobster tail, creamy seafood saffron broth, shrimp, mussels, clams, calamari, roasted peppers, and peas, all slowly cooked to perfection.	\$58.00
SEAFOOD GRIGLIATA Fresh salmon, jumbo shrimp, Florida lobster tail, jumbo crab cake, with fingerling potatoes, and arugula salad.	\$110.00
GRIGLIATA COMBO Florida lobster tail, jumbo shrimp, Faroe Island salmon, beef medallions, grilled chicken breast, and skirt steak, served with fingerling potatoes, fresh arugula salad, chimichurri sauce, drawn butter, and house-made steak sauce.	\$140.00
FRIED WHOLE SNAPPER Fresh caught crispy whole Florida snapper, accompanied by fresh arugula salad, fingerling potatoes, and lemon vinaigrette.	\$41.00
FRUTTI DI MARE AND LOBSTER Florida lobster tail, jumbo shrimp, mussels, clams, calamari, and linguine in a rich seafood broth.	\$65.00
SURF & TURF Florida lobster tail, shrimp, New York steak, fingerling potatoes, and asparagus.	\$75.00
SEAFOOD TOWER Blue Point oysters, jumbo shrimp, snow crab legs, and Florida lobster tail, served with cocktail sauce, fresh horseradish, and drawn butter.	\$118.00
CHICKEN PARMIGIANA Crispy breaded chicken breast drenched in marinara and molten mozzarella at your table, served with linguine marinara.	\$29.00

DESSERTS

NEW YORK STYLE CHEESECAKE	\$11.00
Crispy graham cracker crust with creamy cheese filling. Delicious and classic.	
MULTI - LAYER CHOCOLATE CAKE	\$12.00
Rich, moist layers of decadent chocolate, topped with creamy chocolate frosting.	
TIRAMISU	\$12.00
Layers of coffee-soaked savoiardi biscuits, creamy mascarpone cheese, and dusted with cocoa. Rich, smooth, and classic.	
BANANA SPLIT	\$12.00
Split banana, vanilla, chocolate, and strawberry ice cream. Topped with chocolate and strawberry sauces, whipped cream, nuts, and a cherry.	
FRIED PLANTAINS WITH ICE CREAM	\$14.00
Golden and crispy plantains, sprinkled with sugar and cinnamon. Served with soft and creamy vanilla ice cream. A hot and cold combination!	
HOUSE MADE FLAN	\$12.00
Smooth and creamy, with a golden caramel that melts in your mouth. Made with fresh ingredients and a traditional recipe. Ask about available flavors.	

BUBBLES

MIMOSA	\$14.00
BELLINI	\$14.00
ROSSINI	\$14.00
LA GIOIOSA FRIZZANTE	\$14.00

FROZEN

DAIQUIRI	\$18.00
MARGARITAS	\$18.00
PIÑA COLADA	\$18.00
BLUE HAWAIIAN	\$18.00
MIAMI VICE	\$18.00
BAHAMA MAMA	\$18.00

SUPER
DRINKS

SUPER MOJITO	\$23.00
SUPER CAIPIRINHA	\$23.00
SUPER CAIPIROSKA	\$23.00
HURRICANE	\$23.00
BULLDOG	\$23.00
MINI BULLDOG	\$18.00
SUPER BAHAMA MAMA	\$23.00
SUPER TEQUILA SUNRISE	\$23.00
SUPER LONG ISLAND ICED TEA	\$23.00
SUPER BLOODY MARY	\$23.00

RED
WINES

BONANZA CAB	\$14.00
DONINI MERLOT	\$14.00
ANTIGAL UNO MALBEC	\$14.00
SEA SON PINOT NOART	\$14.00
CHIANTI CAFFAGYIO	\$14.00
RED SANGRIA	\$18.00

WHITE
WINES

CANALETTO PINOT GRIGIIO	\$14.00
VAVASOUR SAUVIGNON BLANC	\$14.00
ELOVAN CHARDONAY	\$14.00
WHISPERING ANGEL ROSE	\$14.00
WHITE SANGRIA	\$18.00

CLASSICS

OLD FASHIONED	\$16.00
SEX ON THE BEACH	\$16.00
TEQUILA SUNRISE	\$16.00
LONG ISLAND ICED TEA	\$16.00
BLOODY MARY	\$16.00
CAIPIRINHA	\$16.00
CAIPIROSKA	\$16.00
BAHAMA MAMA	\$16.00
MOJITO	\$16.00

MEZCALITAS

HOUSE MEZCALITA	\$18.00
LA FRESCA	\$18.00
PICOSITA	\$18.00
CUSTOM (choose your flavor)	\$18.00

MARTINIS

ESPRESSO MARTINI	\$19.00
PASSIONFRUIT MARTINI	\$19.00
DROPS (lemon, strawberry, blue berry, passionfruit)	\$19.00

COCTELES
DE LA CASA

CIELITO LINDO	\$18.00
TONYS MARTINI	\$18.00
HANCOCK MARTINI	\$18.00
CANTARITO	\$18.00
PALOMA	\$18.00

MARGARITAS

HOUSE MARGARITA	\$18.00
MONTANAS CADILAC	\$18.00
BLOOD BATH	\$18.00
LA CHINGONA	\$18.00

WHISKY

GLENLIVET	\$16.00
JW BLACK	\$16.00
JAMESON	\$15.00
JIM BEAN	\$15.00
MACALLAN 12 YEARS	\$19.00
MAKERS MARK	\$15.00
HENESSY	\$16.00
JACK DANIELS	\$15.00

VODKA

GREY GOOSE	\$17.00
CITRON GG	\$17.00
ABSOLUT	\$17.00
TITOS	\$17.00
HOUSE VODKA	\$16.00

RUM

LEBLON CACHACA	\$16.00
BACARDI SUPERIOR	\$15.00
BACARDI COCO	\$16.00
ZACAPA 23 YR	\$18.00
CAPITAN MORGAN	\$16.00
BRUGAL 1888	\$17.00



TEQUILA

HERRADURA SILVER	\$16.00
HERRADURA REPO	\$17.00
HERRADURA AÑEJO	\$19.00
CASAMIGOS SILVER	\$19.00
CASAMIGOS REPO	\$20.00
HOUSTE TEQUILA	\$15.00
DON JULIO REPO	\$17.00
DON JULIO AÑEJO	\$19.00
PATRON SILVER	\$19.00
PATRON REPOSADO	\$20.00
DON JULIO 1942	\$45.00
ESQUISITO BLANCO	\$23.00
ESQUISITO AÑEJO	\$40.00

GIN

TANQUERAY GIN	\$16.00
BOMBAY SAPPHIRE	\$16.00
HENDRICKS	\$17.00
HOUSE GIN	\$15.00

CORDIALES

GRAND MARNIER	\$16.00
BAILEYS	\$15.00
KAGLUA	\$15.00
SAMBYCA WHT	\$16.00
FRANGELICO	\$15.00
JAGERMEISTER	\$16.00
SAMBUCA BLK	\$16.00
LIMONCELLO	\$15.00
ST GERMAIN	\$15.00
LICOR 43	\$15.00
CAMPARI	\$16.00