

## Oyster Bar

Icy Cold Fresh Oysters \$3.00 each - 2 or 3 varieties flown in daily, served with all the trimmings!

### Fresh Char-grilled Oysters Criollo

cilantro butter - pecorino cheese 4 each

### Famosas Oysters Rockefeller

4 each

### Panko Fried Oysters

remoulade sauce 3.50 each

### Oyster 4 Way

one of each 14 two of each 27

## Ceviche Bar

our fresh ceviches are served with crispy hot tostones 15

### Chillo y Aguacate Fresco

fresh red snapper and avocado

### Mango Mero

grouper ceviche with fresh mango, jalapeño, tomato, cilantro, lime

### Spicy Mahi Mahi Tomato

dorado ceviche with cherry tomato, jicama and sriracha chili

### Truffle Tuna Tartare Ceviche

### Pulpo Piquillo

spanish octopus, piquillo peppers, olive oil, lime, cilantro

### Ceviche Mixto

salmon, mahi, shrimp, mussels, clams, green scallions, tomato sauce, lime juice, olive oil, cilantro, basil

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**2 Ceviche Tasting 18**

**3 Ceviche Tasting 28**

**Try all 6! 49**

## Appetizers

### Buñuelos de Bacalao

salt cod fritters - lemon aioli 12

### Our Signature Crab Cake \*\*

rock crab cake, tomato melon salad, mustard remoulade 15

### Pan Seared Chicken Dumplings

chicken fricasee stuffed dumplings, pan seared and served in a fragrant caldo de pollo 10

### Crispy Calamari con lobster Aioli

14

### Caribbean Coco Camarones

coconut fried shrimp 16

### Shrimp & lobster Yuca Gnocchi

parmesan cream 22

### SOFO Ensalada

mixed green salad with jicama, onion, and cucumber in a fresh mango balsamic vinaigrette 10

## Torres del Mar Seafood Towers

### Marifrito

Fried Oysters, Coco Shrimp, Bacalaito Puffs, Crab Alcapurrias and Crispy Calamari 39

### De lujo

One dozen mixed Oysters, chilled steamed Mussels and Shrimp and 2 small Ceviches of your choice 70

### Espectacular

18 Oysters, chilled steamed Mussels and Shrimp and 3 small Ceviches of your choice! 95

### Majestuosa

24 oysters, mussels, clams, 12 shrimp cocktail, 3 ceviche and 1/2 lobster 150

(\*\* consuming raw or undercooked fish, seafood, eggs, poultry or meat, may increase the risk of foodborne illness)

## Specialties

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### **Chillo con Mofongo de langosta y Mantequilla de Chicharron**

fresh fried snapper with lobster mofongo y chicharron butter fillet of snapper -25  
whole fried fish - 34.95 (limited availability)

### **Signature Orzo Paella**

mussels, clams, gambas (whole shrimp), calamari, scallops, lobster, fish, chicken, and chorizo  
with orzo pasta and saffron beurre blanc (can serve 2) 42

### **Grilled Dorado (Mahi Mahi)**

savory mofongo de apio (local celery root) y guava balsamic syrup 27

### **Wild Salmon "Sous Vide" \*\***

wild salmon prepared "sous vide" served with a rich zucchini sauce - cherry tomato salad 28

### **Blackened Tuna Steak Frites**

pecorino truffle dusted fries, bok choy 28

### **Pan Seared Diver Scallops con Risotto al Pescador**

30

### **Grilled Surf & Turf**

churrasco steak and jumbo shrimp pincho in ajillo sauce with viandas gratin 39

### **Grilled Churrasco Steak**

certified Angus 10oz churrasco - arroz mampostado - ajo chimichurri 29.95

### **Jerk Spiced Grilled Chicken**

bbq chicken thighs, cheese and chives mashed potatoes, grilled zucchini 24

### **WHOLE FISH OF THE DAY**

Market Price

## Heart Healthy & Vegetarian

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### **Wild Salmon with Vegetable Geviche**

Wild Salmon cooked "sous vide" - served with tangy vegetable ceviche  
low sodium, low carb, low fat selection 28

### **Yuca Gnocchi with Black Bean & Spinach Guiso**

a vegetarian selection 22

### **AL LADO...ON THE SIDE**

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cheesybread 6

lobster mashed potatoes 10

sautéed spinach 6

rice and beans 6

crispy tostones 6

pecorino dusted truffle fries 7

viandas gratin 6

**\*\* Gluten Free**

**Executive Chef Hector Crespo**

(\*consumir pescado, mariscos, huevos, pollo o carne crudos o poco cocidos  
puede aumentar el riesgo de enfermedades transmitidas por alimentos.)