

## cold & raw

### **oysters\***

passion fruit mignonette, lemon, horseradish, cocktail sauce | mkt

### **hamachi crudo\***

tōgarashi, grapefruit, radishes, extra virgin olive oil, fresh herbs | 24

### **spicy tuna tacos\***

crispy wonton shell, furikake | 15



### **pesca platter\***

oysters, shrimp, poached lobster,

cocktail snow crab claws

passion fruit mignonette, lemon,

horseradish, cocktail sauce | mkt

add caviar | 100

### **mexican shrimp coctél**

michelada, avocado, tostones | 16

### **salmon belly aburi\***

truffled ponzu, shaved truffle, mushroom tempura | 22

### **beet tartare**

beets, avocado, apples, fresh goat cheese,

frisee, toasted hazelnuts, espelette | 16

### **harissa hummus plate**

marinated olives, house pickles, grilled flatbread | 18

## entrees

### **lobster paella**

sofrito, bomba rice, fresh peas, fine herbs | 55

### **seared scallops**

charred corn succotash, smoked tomatoes, edamame | 38

### **whole fried snapper**

nuoc cham sauce, herb salad, fresh lime, plantain tostones | mkt

### **guava lacquered salmon**

forbidden black rice, hot & sour broth, baby bok choy | 38

### **chilean sea bass**

tomato nage, fingerling potatoes, broccolini | mkt

### **roasted half chicken**

mousseline potatoes, glazed carrots, thyme jus | 36

## starters

### **house made focaccia**

whipped miso butter | 8

### **salpicon de pulpo**

puerto rican octopus salad,

avocado crema, crispy plantain tostones | 20

### **roasted oysters\***

garlic butter, horseradish crumb | mkt

### **pinchos**

puerto rican style chicken skewers,

guava bbq glaze, toasted baguette | 12

### **lumpia**

crispy filipino style spring rolls, tamarind ponzu | 16

### **jerk mushroom gyoza**

kimchi, chili crisp aioli | 14

### **lobster bao buns**

butter poached lobster,

miso caramel, herb salad | mkt



### **bacalaitos**

salt cod fritters, garlic mojo aioli | 10

### **grilled camembert**

grilled double cream cheese, fig jam, baguette crostinis | 18

### **gem caesar salad**

little gem lettuce, fresh herbs, shaved radishes,

parmesan, green garlic vinaigrette | 15

### **mediterranean salad**

heirloom tomatoes, red onions, kalamata olives,

cucumbers, feta cheese, oregano vinaigrette | 17

### **pork milanese**

citrus datil pepper glazed maduros, sweetie drop peppers,

hohls piri-piri sauce, arugula salad | 38

### **beef filet**

charred onion whipped potatoes, baby bok choy,

tamarind demi, parmesan frico | 42

enhance with roasted maine lobster | 40

## handhelds

### **baja fish sandwich**

napa slaw, avocado, pickled onion,

cilantro lime crema, sweet potato fries | 22

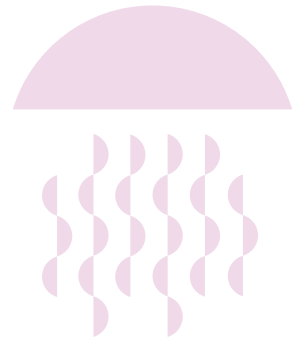
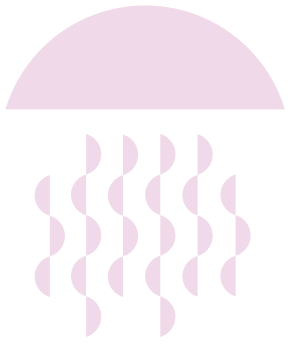
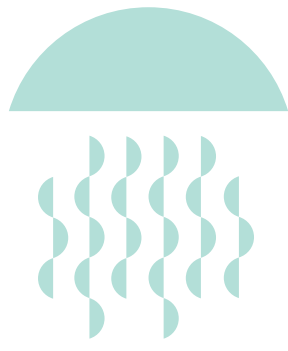
### **pesca burger**

smash burger, white cheddar, toasted brioche bun,

caramelized onion jam, gem lettuce, tater tots | 20

While delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



COASTAL CUISINE



**PESCA**



**VILANO BEACH**

