

Menú

Starters

CEVICHE

Shrimp & Calamari 10.75 Steak & Avocado 12.95
Served in Plantain Baskets add 1.95

CUBAN STEAK QUESADILLA

Sliced Steak, Portobello Mushrooms & Smoked Gouda, Grilled between Crispy Flat Breads with Sweet Onion Relish 10.95

GRILLED SHRIMP AREPAS

Griddled Corn Cakes Covered with Grilled Shrimp, Feta Cheese & Sweet Onions, Drizzled with a Balsamic-Zinfandel Glaze over Baby Greens 10.95

TRIO PINCHOS

Mixed Marinated skewers, one Beef, one Shrimp & one Chicken 12.95
Any Combo of Shrimp or Beef add 2.00

SPINACH & CHICKEN QUESADILLA

Fresh Spinach, Grilled Chicken, Goat & Jack Cheese.
Between Crispy Flat Bread 10.95

CRISPY TEMPURA CHICKEN

A taste of the Hot Tropics, Crunchy Chicken Coated with Tempura
Served with a Trio of Sauces 9.95

TRIO STARTERS

A Trio of our Winning Starters: Calamari, Tempura Chicken & Steak Quesadillas 14.95
Add Coco Loco Shrimp 4.95

MESA CHICKEN WINGS

Crispy Wings Tossed in our Chili Honey Barbeque Sauce 9.50

GARLIC SHRIMP QUESADILLA

Garlic Crusted Baby Shrimp with Fresh Spinach and Monterey Jack
Grilled between Crispy Flat Bread 10.95

BRAZILIAN CRUSTED CALAMARI

Lightly Dusted and Fried. Served with a Fire Vodka Habanero Sauce 10.95

CALYPSO CHICKEN QUESADILLA

Grilled Chicken, Roasted Corn, Red Peppers & Jack Cheese Grilled between Crispy Flat Bread, with Mango Pineapple Salsa 10.95

TEQUILA SHRIMP

Seared Jumbo Shrimp on Crispy Tortilla with Guacamole and Tequila Basil Corn Salsa 10.95

FIRE ROASTED VEGGIE QUESADILLA

Grilled Seasonal Vegetables, Caramelized Onions & Smoked Gouda with Fresh Plum Tomato Relish 9.95 (V)

COCO LOCO SHRIMP

Coconut Crusted Jumbo Shrimp Served with Horseradish Citrus Marmalade 10.25

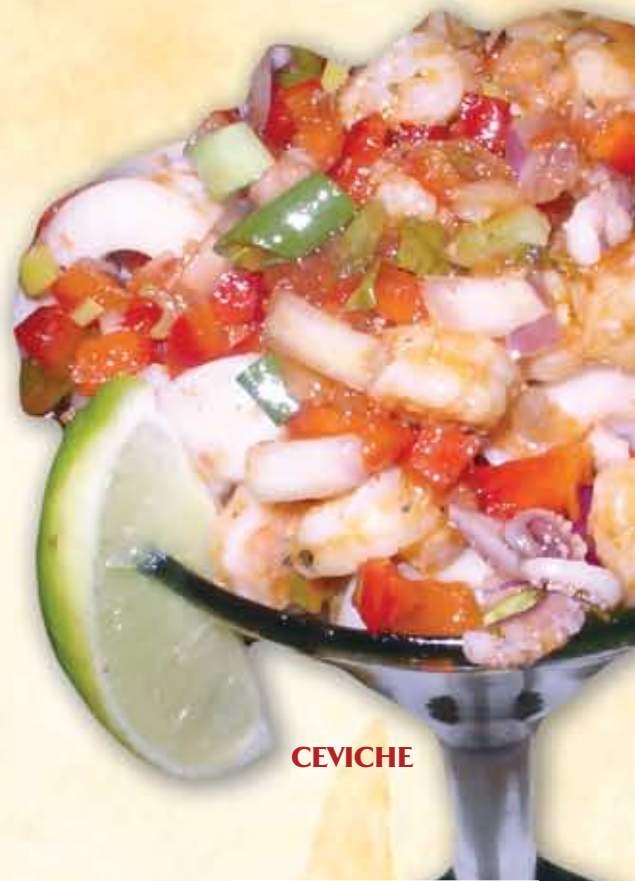
TRIO EMPANADAS

Argentinean Baked Empanadas - 1 Beef - 1 Chicken - 1 Spinach 10.25

EXTRA Add Sour Cream \$.75 or add Guacamole \$1.50

V = VEGETARIAN

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CEVICHE



TRIO STARTERS



SPINACH CHICKEN QUESADILLA



TRIO PINCHOS



TEQUILA SHRIMP

Salads

EXTRA Add Grilled Chicken Breast \$4.95
 Add 5 Grilled Shrimp or Salmon \$6.95
“Voted Best Salads on L.I.” By News Channel 12
V = VEGETARIAN

SHRIMP & AVOCADO SALAD

Grilled Shrimp and Avocado over Field Greens, Tomatoes, Cucumbers & Hard Boiled Eggs, Dressed in our New Fat Free Mango Passion Fruit Vinaigrette 14.95

PECAN & CHICKEN CHOPPED

Grilled Chicken Breast with Gorgonzola Cheese, Tomatoes, Mixed Greens, Cucumbers, Dried Cranberries & Pecans 12.95

STEAK SALAD (LOWCARB)

Chopped Grilled Skirt Steak, Mixed Greens, Red Pepper, Black Beans, Hard Boiled Eggs, Tomatoes & Avocado 14.95

CRISPY CALAMARI & CASHEW

Tossed with Mixed Greens, Chopped Tomatoes & Honey Ginger Dressing 13.95

CHICKEN AND FETA CHOPPED

Grilled Chicken, Tomatoes, Red Onions, Cucumbers, Red Peppers, Scallions & Feta Cheese Chopped & Tossed with Crisp Romaine Hearts in our Caribbean Vinaigrette 12.95

TROPICAL CHICKEN

Chopped Grilled Chicken, Mixed Greens, Pineapple Salsa, Roasted Corn, Diced Tomatoes, Craisins & Banana Chips 12.95

CHICKEN & CASHEW

Chopped Mixed Greens, Grilled Chicken, Roasted Red Peppers, Corn, Goat Cheese and Cashews in a Honey Ginger Dressing 12.95

MANDARIN CHICKEN

Mixed Greens, Grilled Chicken, Mandarin Oranges, Diced Tomatoes, Grapes, Apples, Walnuts & Goat Cheese 12.95

GORGONZOLA MIXED SALAD

Mixed Greens with Roasted Peppers, Cucumbers, Plum Tomatoes, Artichoke Hearts and Gorgonzola Cheese tossed in a fresh Shallot and Basil Vinaigrette 10.95

CHOPPED BBQ CHICKEN

Grilled BBQ Chicken Breast. Chopped Tomatoes, Cucumbers, Crispy Tortillas, Roasted Corn, Scallions & Shredded Jack Cheese With Chopped Mixed Greens and Chipotle Ranch 12.95

GRILLED VEGETABLE

Grilled Seasonal Vegetables Tossed in Citrus Mojo with Tomatoes, diced Red Onions and Roasted Corn on a bed of Mixed Greens 10.95 (V)

CAESAR SALAD

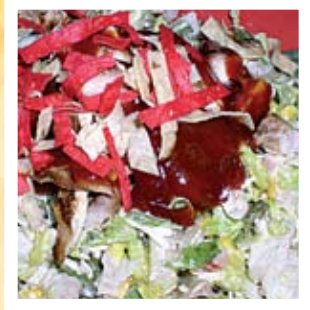
Crisp Romaine Lettuce Tossed with Tomatoes, Croutons and Caesar Dressing 8.95

GRILLED SCALLOPS SALAD

Mix Greens, Avocado, Tomatoes, Red Onions, Boiled Eggs & Seared Sea Grilled Scallops tossed in our Basil Vinaigrette 15.95

SIMPLE SALAD

Diced Tomatoes, Cucumbers, Carrots, Craisins & Red Onions on a Bed of Fresh Greens 7.50 (V)



BBQ CHICKEN



STEAK SALAD



MANDARIN CHICKEN



CRISPY CHICKEN



BBQ STEAK

Wraps

On our Whole Wheat Tortilla with choice of Salad or Fries or Small Soup (Black Bean)

BBQ STEAK

Sliced Barbequed Steak with Rice, Tomatoes, Cheese and Crispy Onions 11.95

SURFIN' CHICKEN

Cajun Spiced Grilled Chicken, Fruit Salsa, Lettuce, Cheese & Crispy Onions with Cool Ranch Dressing 11.95

PACIFIC SALMON

Grilled Salmon with fresh Spinach, Plum Tomato Salsa, Chipotle Ranch & Jack Cheese 12.95

GRILLED SHRIMP & VEGGIE

Shrimp and Grilled Vegetables with Rice, Cheese, Plum Tomatoes and Roasted Pepper Mojo 12.95

CRISPY CHICKEN

Crispy Chicken with Crisp Romaine, Tomatoes, & Chipotle Ranch Dressing 11.95

YELLOWFIN TUNA

Yellowfin Tuna, Plum Tomato Salsa, Rice, Chipotle Ranch Dressing & Jack Cheese 12.95

SANTA FE CHICKEN

Grilled Chicken Breast with Guacamole, Spanish Rice, Tomatoes, Cheese and Roasted Pepper Mojo 11.95

CHICKEN CAESAR

Grilled Marinated Chicken with Crisp Romaine, Tomatoes & Caesar Dressing 10.95

Side Orders

Sweet Plantains	4.95 (V)	Spanish Yellow Rice	4.95 (V)
Yuca Frita	4.95 (V)	Sweet Potato Fries	4.95 (V)
Fried Plantains	4.95 (V)	Baby Yellow Potatoes	4.95 (V)
Guacamole 8 oz	6.95 (V)	Arepas: 2 Grilled sweet corn cakes filled with mozzarella cheese.....	5.75 (V)
Black Beans	4.95 (V)		

Entrees

MARGARITA CHICKEN & SHRIMP

Seared Chicken Breast and Jumbo Shrimp Sautéed in a light Margarita Citrus Sauce, with Mashed Potatoes and Sautéed Vegetables 20.95

LEMON HERB SALMON

Seared Fillet of Salmon in a Lemon Chardonnay Sauce with Sautéed Spinach and Spanish Rice 19.95

TILAPIA MIAMI STYLE

Lightly Battered Tilapia with a light Lemon and Chardonnay Wine Sauce over Spanish Rice & Black Vegetarian Beans 17.95

“FAJITAS”

Tender Seared Chicken, Shrimp, Skirt Steak or Vegetables with Grilled Peppers, Onions, Mushrooms, Cheese, Rice, Sour Cream, Guacamole & Pico de Gallo

Skirt Steak 19.95 Vegetables 13.75 (V)
Chicken 17.95 Shrimp 19.95
Salmon 19.95
Any combo of 2 choices 23.95

SAMBA SALMON

Grilled Salmon Filet Brushed with Chipotle BBQ glaze, toasted Cashews and Sautéed Vegetables 19.95

CHIPOTLE B-B-QED CHICKEN

Juicy BBQ Boneless Chicken Breast served with Mashed Potatoes and Grilled Corn Arepas 18.95

PARADISE SEAFOOD PLATTER

Fresh Sea Bass, Shrimp & Scallops Sautéed in a light Roasted Pepper and Herb Sauce over Spanish Rice 20.95

BARCELONA CHICKEN

Seared Chicken Breasts Topped with Roasted Peppers, Mushrooms, Eggplant and Melted Jack Cheese with Spanish Rice 18.95

Burgers

LAGUNA BURGER

With Crisp Lettuce, Tomatoes and Grilled Onions 10.95

Add Cheese .75 Add Bacon 1.00

CAJUN BURGER

Blackened with Jack Cheese, and Caramelized Onions, Lettuce & Tomatoes 11.95

EXTRA Add a side Salad for just \$2.95

BOURBON STEAK & MUSHROOMS

Grilled Steak & Portobello Mushrooms Glazed with our own Bourbon Sauce, served with Mashed Potatoes and Sautéed Vegetables 19.95

SEAFOOD PAELLA “LAGUNA STYLE”

Shrimp, Clams, Scallops, and Calamari Sautéed with Roasted Garlic in a light Tomato and Wine Sauce over Spanish Rice 20.95

MONTEGO GRILLED STEAK

Citrus Marinated Skirt Steak & Roasted Red Peppers topped with Crispy Onions and served with Mashed Potatoes 19.95

SEAFOOD ENCHILADAS

Two flour Tortillas Stuffed with Shrimp, Scallops and Sea Bass in a Smokey Tomato Sauce with Melted Cheese and Spanish Rice 20.95

CHICKEN LOCO

Sautéed Chicken Breasts topped with Baby Spinach and Melted Jack Cheese, covered in a Mushroom Madeira Wine Sauce, with Mashed Potatoes 18.95

PLANTAIN CRUSTED BASS

Broiled, Lightly Crusted Bass with a Red Bell Pepper Sauce, Sautéed Vegetables and Whipped Potatoes 20.95

ARGENTINIAN STEAK (CHURRASCO)

Boneless Shell Steak with Roasted Tomato Salsa, served with Crisp Yuca Fries and Vegetables 22.95

GLAZED COCONUT SHRIMP

Coconut Crusted Jumbo Shrimp Tossed in our own Southern Comfort® Glaze, served over Spanish Rice and Vegetables sprinkled with Toasted Coconut 19.95

Certified “Angus Beef” with choice of Fries or a Salad or Small Soup (Black Bean)

PORTOBELLO MUSHROOM BURGER

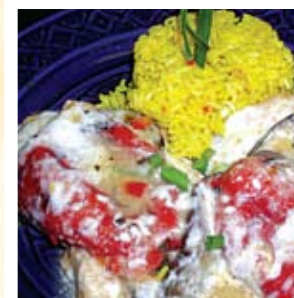
Hamburger Loaded with Grilled Portobello Mushrooms, Jack Cheese, Lettuce & Tomatoes 11.95

GRILLED VEGGIE BURGER

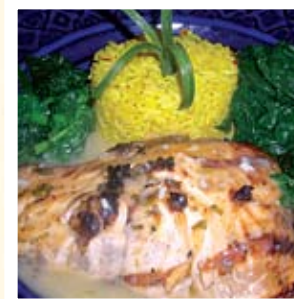
With Crisp Lettuce & Tomatoes 9.95 (V)
Add Guacamole 1.50



MARGARITA CHICKEN SHRIMP



BARCELONA CHICKEN



LEMON HERB SALMON



STEAK FAJITA



TILAPIA MIAMI STYLE



SEAFOOD PLATTER

Menu items can be cooked to order.

Consuming raw or undercooked meat or fish may increase your risk of food-borne illness.

V = VEGETARIAN

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Tapas

Tapas are the famous small dishes of Spain made from Seafood, Meats, Cheese and Vegetables. Create an entire meal selecting a variety of Tapas dishes, or simply choose a selection of Tapas as an appetizer.

(2) for \$13.00 (3) for \$18.00

SEAFOOD

CALAMARES FRITOS TENERIFE

Fried calamari with Desperation tomato sauce

CAMARONES AJILLO

Shrimp in Garlic Sauce with Bread

SALMON AHUMADO CON CHIPOTLE BBQ GLAZE

Smoked salmon with a Chipotle BBQ Glaze

MEJILLONES SALSA VERDE

Mussels in a Green Sauce

VEGETABLES

TORTILLA ESPAÑOLA

Egg/Potato/Onion Omelette (V)

EMPANADAS DE ESPINACA

2 Baked Spinach Empanadas (V)

CHAMPINONES AL AJO

Mushrooms in Garlic Sauce (V)

VEGETALES SALTEADOS CON ACEITE DE OLIVA

Sautéed Veggies in Olive Oil (V)

BEEF / CHICKEN / PORK

MINI BEEF BURGERS

Cooked to juicy medium rare perfection and seductive

ALBONDIGAS AL JEREZ

Meatballs with Sherry Tomato Sauce

DUO EMPANADA

Baked Empanadas one Beef one Chicken

FALDILLA DE RES CON CONFITURA DE PEQUENITAS PATATAS

Skirt steak & Yellow Baby Potatoes

ALAS DE POLLO CON MOJOS DE LAS ISLAS

Chicken wing fritters with Savory Canary Island Mojos Sauce

CHORIZOS DIABLILLOS BORRACHOS

Sautéed Spanish Sausages with a kick and Brandy Splash

POLLO AL AJILLO

Garlicky Chicken with Bread

PALMITOS RELLENOS CON PAVO

Turkey Stuffed/Palm Hearts



CHORIZOS BORRACHOS



ALBONDIGAS AL JEREZ



CALAMARES FRITOS TENERIFE



CHICKEN AVOCADO



BLAZIN CHICKEN



CLASSIC PORK CUBANO

Sandwiches

POLLO CUBANO

Barbequed Chicken, Crispy Onions, Jack Cheese & Sweet Pickle Relish 11.95

MIDNIGHT (TURKEY)

Smoked Turkey, Ham, Swiss Cheese, Pickles, Mustard & Mayo 11.95

HAWAIIAN GRILLED CHICKEN BLT

Grilled Juicy Barbequed Chicken Breast with Bacon, Lettuce, Tomato, and Pineapple Salsa 11.95

BLAZING CHICKEN

Boneless, Crispy Chicken Tossed in a Buffalo Wing Sauce With Lettuce, Tomatoes and Chipotle Ranch Dressing 12.95

Pressed on our Rustic Cuban Roll with choice of Salad or Fries or Small Soup (Black Bean)

ROPA VIEJA (STEAK)

Thinly Sliced Steak, Grilled Peppers, Sweet Onion Relish & Jack Cheese 12.95

CLASSIC PORK CUBANO

Fresh Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard & Mayo 12.95

CHICKEN AND AVOCADO

Iron Skillet Blackened Chicken with Guacamole, Tomatoes, Herb Mayo & Jack Cheese 12.95

GRILLED VEGETABLE

Fire Roasted Vegetables, Diced Plum Tomatoes, Sweet Onion Relish, & Roasted Garlic Vinaigrette 10.25 (V)

Enjoy our Famous Homemade Dressings & Salsas at Home By the Jar

Chipotle Ranch

Caribbean Vinaigrette

Basil Vinaigrette

Honey Ginger Dressing

Roasted Pepper Mojo (Salsa)

Mango Pineapple Salsa

Fat Free Mango Passion Fruit Vinaigrette

\$6.95

CATERING ON & OFF PREMISES

For your health...

We proudly use no Trans Fats Oils, 100% soy.

*Non Hydrogenated *Cholesterol Free

*Low In Saturated Fats

*Rich in Omega 3s & Vitamin E

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