

ISLA BLUE

R E S T A U R A N T

Tropical, the island breeze. From the sun-kissed shores of Mexico, cool winds blow across the Caribbean Sea to the enchanting isles of Japan. The warm waters teem with sea life and the tropical regions yield diverse fruits and chili peppers. These vibrant, fresh flavors are as unique as the islands themselves. Unwind and fully immerse yourself in this unparalleled oceanfront experience, where each dish is crafted with love in our Isla Blue Cocina.

"YOU MAY ONLY LIVE ONCE, BUT IF YOU DINE WELL, ONCE IS ALL YOU NEED."™

ANTOJITOS

ENFRIADA (chilled) ✨

NORTH DROP NOODLES AGUACHILE

Thinly-sliced Tuna and cucumber "noodles," avocado, shallots, lemongrass aguachile, serrano, blue corn crisps / 28

SIZZLING TIRADITO

Hamachi sashimi, serrano, scallion, dancing bonito flakes, roasted garlic sizzling sesame oil / 28

DIABLO CAESAR

Romaine lettuce, spiced cashews, Manchego crisp, guajillo chile - caesar dressing / 22
+ Grilled Camarones / 16

TROPICAL ENSALADA **

Chef's seasonal selection of tropical fruit, mixed greens, cucumber, serrano, red onion, toasted coconut, cilantro - lime dressing / 24



CONCHA DE PERLA / 88

CHILLED LOBSTER & CAMARONES.
LOCAL TUNA SASHIMI. FRESH CATCH CEVICHE

Mexican sangrita, Ponzu, Banana pepper beurre blanc

A 20% SERVICE CHARGE IS INCLUDED ON EVERY CHECK FOR YOUR CONVENIENCE.