

# ISLA BLUE

RESTAURANT

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 chayote "noodles", avocado, shallots, lemongrass aguachile, serrano, blue corn crisps / 28

## FRAGANTE TIRADITO

Fresh Catch Sashimi, champagne mango sorbet, jicama, chayote, cucumber, crispy ginger, micro cilantro, jalapeño - yuzu mojo / 22

## SABROSA SUMMER ROLL \*\*

Smoked poblano, mango, mint, romaine, cucumber, scallion, rice paper, mango - serrano salguro / 18

## DIABLO CAESAR

Romaine lettuce, spiced cashews, manchego crisp, guajillo chile - Caesar dressing / 22  
+ Grilled Tiger Prawns / 16

## FRESA ENSALADA \*\*

Hearts of palm, arugula, chayote, jicama, cucumber, strawberries, toasted pepitas, wild strawberry - avocado vinaigrette / 24



## CONCHA DE PERLA / 88

CHILLED LOBSTER. TIGER PRAWNS.  
FRESH CATCH SASHIMI. SEAFOOD CEVICHE

Mexican sangrita, Limón manteca

+ KING CRAB CLAWS / MP

Blueberry mustard



ORGANICALLY, LOCALLY GROWN HERBS FROM SUGAR BROWN FARMS, ST. THOMAS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## ANTOJITOS

☀ CALIENTE (hot)

### TACOS DE CARNE

Sofrito Wagyu Skirt Steak, roasted poblano créma, manchego cheese, shiso - smoked tomatillo salsa, micro cilantro, blue corn tortilla, au jus escopate / 24



### LANGOSTA TAQUITOS

Caribbean Lobster, Tiger Prawn, Chorizo, shallots, queso blanco, crispy blue corn tortilla, limón créma / 28

### SIZZLING TIRADITO

Hamachi Sashimi, serrano, scallion, pepper ponzu, dancing bonito flakes, roasted garlic sizzling oil / 24

### ∅ FUMADO GYOZAS

Sea Bass, Tiger Prawn, jicama, cassava, scallion, Mezcal shoyu / 22

### COASTAL CRISPY RICE

Local Yellowtail Snapper Sashimi, shaved citrus, chayote, avocado, serrano, coco - cilantro crispy rice cake, truffle - aji amarillo / 28

### ∅ LA ISLA BONITA ROLL

Blue Crab, Tuna, jicama, cucumber, scallion, sesame soy paper, entire roll tempura, 24K gold flakes, truffle - aji amarillo / 32  
+ ½ oz Black Pearl Caviar / 36



## ∅ SERVICIO DE CAVIAR

Split egg confetti, scallion, jalapeño, micro cilantro mezcla, yuzu crème fraîche, blini

### AMERICAN HACKLEBACK STURGEON CAVIAR (2 oz)

Slightly nutty and creamy finish / USA / 175

Pair with Bollinger Special Cuvée Brut Champagne / 178

### BLUE LABEL WHITE STURGEON OSETRA CAVIAR (2 oz)

Buttery texture and crisp finish / France / 275

Pair with Perrier Jouet Belle Epoque Brut Champagne, 2006 / 475



## ENTRANTES



### *DEL MAR*

(from the sea)

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**PAN SEARED SEA BASS**  
Key lime - lemongrass velouté / 52

**CASSAVA ENCRUSTED MAHI MAHI** ∅  
Trini callaloo reduction / 42



**BUTTERFLIED TIGER PRAWNS**  
Achiote - sour orange chimichurri / 46

### *CAPTURA FRESCA*

(fresh catch, tableside selection)

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**GRILLED CARIBBEAN LOBSTER**  
Banana pepper beurre blanc,  
limón manteca / 60 per lb

**FRESH CATCH**  
Chef's creation / MP

### **WHOLE SNAPPER TWO WAYS**

Grilled / shisho - smoked tomatilla salsa &  
Blue Corn Crusted / passionfruit - pepper ponzu / 68

### *DE LA TIERRA*

(from the land)

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**CHURRASCO WAGYU SKIRT STEAK**  
Ropa vieja - espresso salguro / 52

**WET AGED TOMAHAWK**  
Criollo mole, limón manteca / 148

**MANCHEGO RELLENO POLLO**  
Free Range Chicken Breast,  
creamy pepita adobo / 42

**TAMAL AZUL**\*\*  
Guajillo - cashew "queso" / 32

## GUARNICIONES

(accompaniments) / 14



**GRILLED 'ELOTE' AVOCADO**, limón crema \*

**MANCHEGO CASSAVA MASH**, smoked sea salt \*

**CHARRED BROCCOLINI**, jalapeño - yuzu mojo \*\*

**CREAMY COCO - CILANTRO RICE**, micro cilantro \*\*

**JALAPEÑO CREAMED CORN**  
+ ½ oz Black pearl caviar / 36

**GREEN CHILI BLACK BEANS** \*\*  
+ Chorizo / 6

**VERDURA CASSUELA** \*  
+ Blue Crab / 8

# CHEF'S TASTING MENU



(Entire table must order)

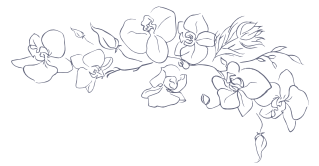
8 courses / 180pp

+ Tequila sipping & cocktail pairing / 120 pp

+ Wine pairing / 150pp

**+ Private candlelit Autograph cabana with beachside service**

(advanced reservation required) / 100pp



**DULCES** individual / 16 family-style serves 4-5 / 50

## LIME IN DA COCONUT <sup>ø</sup>

Layered coconut cake, key lime - coconut custard, coconut lime sorbet, toasted coconut meringue

## GOLDEN PILLOWS <sup>ø</sup>

Crisp puff pastry, blue lavender crema, truffle honey, snow sugar, nutmeg dust, 24K gold flakes

## PASTEL DE MANGO

Fresh mango layered with mango crème anglaise, hand-rolled butter crust, vanilla bean whipped crema

## HORCHATA Y DONAS <sup>ø</sup>

Traditional horchata-drenched brioche donut holes, salted caramel, churro ice cream

## MIDNIGHT TRES LECHEs <sup>ø</sup>

Three milks-soaked dark chocolate cake, dulce de leche, Mexican chocolate ice cream

## FLAMING 'SWEET PLANTAIN' FOSTER <sup>ø</sup>

Sweet plantains, blue corn waffle, atole ice cream, banana rum flambé, vanilla bean whipped crema

## HELADOS (3 Scoops)

Ice Cream - Atole, Churro, Mexican chocolate

Sorbet \*\* - Blueberry taro, Champagne mango, Coconut lime

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

INDEPENDENTLY OWNED AND OPERATED. ROOM CHARGES, CREDIT CARDS, AND US CURRENCY ACCEPTED.