



NYE 2026 PRIX FIXE - \$185 PP

(ONE SELECTION PER COURSE)

COURSE 1

TROPICAL ENSALADA

Chefs seasonal selection of tropical fruit, mixed greens, cucumber, serrano, red onion, coconut, cilantro lime dressing

LOBSTER BISQUE

Lump of fresh Caribbean Lobster, rich sherry cream sauce

COURSE 2

AGUACHILI TUNA

Raw Tuna, cucumber noodles, avocado, shallots, serrano, lemongrass aguachile

TIRADITO HAMACHI

Hamachi Sashimi, serrano, scallions, bonito flakes & sizzling sesame oil

RAW BAR OYSTERS

Horseradish, cocktail sauce, minionette & grilled lemons

++ADD ½ OZ CAVIAR \$65

COURSE 3

TACO DE CARNE

Marinated grilled Skirt Steak, roasted poblano crema, manchego cheese, smoked tomatillo salsa, blue corn tortilla

LOBSTER TAQUITO

Caribbean Lobster, Shrimp, Chorizo, shallots, queso blanco, crispy corn tortilla, limon crema

DOS SCALLOPS

Pan-seared Scallops, Chorizo crumble, chipotle-agave butter

COURSE 4

8OZ FILET MINGON

MANCHEGO STUFFED CHICKEN BREAST

WHOLE FRIED SNAPPER

++ ADD 8OZ LOBSTER TAIL \$49

COURSE 5

HORCHATA Y DONAS

CHOCOLATE TORT

SEASONAL CHEESECAKE



For Reservations Call : 340.715.BLUE (2583)

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