



LUCA Dinner Menu

Address: Caribbean Club

Phone: (345) 623 4550

Cuisine: Italian & Seafood

APPETIZERS

Caprese Salad v	CI\$17
Fresh mozzarella, tomatoes, arugula, basil pesto, 25-year aged balsamic reduction	
"Vitello Tonnato"	CI\$18
Thinly sliced veal, creamy tuna sauce, crispy capers	
Beef Carpaccio	CI\$18
Arugula, truffle honey mustard, roasted artichokes, fresh parmesan	
Tuna Taco	CI\$18
Truffled local yellowfin tuna tartare, avocado, wakame, togarashi aioli	
Torched Salmon Crudo	CI\$19
Soy tahini dressing, jumbo lump crab citrus salad	
Lobster Spring Rolls	CI\$17
Sweet chili sauce	
Grilled Wild Tiger Prawns	CI\$22
Edamame-tomato-onion salsa, tortilla crisp, baconaise, burnt lemon	
Fresh Baked Scallops	CI\$20
Coconut and saffron sauce, pickled ginger	
PEI Mussels	CI\$19
Fresh tomato, parsley, white wine garlic broth, grilled crostini	
Seared Foie Gras	CI\$27
Toasted brioche, apricot port mostarda, citrus purée, pickled red onion	

SALADS

Spinach Salad	CI\$14
Tomato, grapefruit, avocado, parmesan, crispy prosciutto, flax seeds, raisins, citrus vinaigrette	
Arugula Beet Salad v	CI\$14
Hazelnut crusted goat's cheese, orange segments, raspberry vinaigrette	
Local Spring Mixed Salad Vegan	CI\$14
Avocado, cucumber, mango, crispy quinoa, guava dressing	
Classic Caesar Salad v	CI\$14
Housemade croutons, shaved parmesan	

PASTA

Made fresh in-house

Gluten-free pasta available

Seafood Linguine	CI\$36
Half lobster tail, jumbo shrimps, fresh scallops, lightly spicy grape tomato-basil sauce	
Lobster Ravioli	CI\$29
Creamy lobster bisque, arugula, cherry tomato	
Spaghetti alle Vongole	CI\$29
Clams, diced tomato, parsley, garlic white wine sauce,	
Pappardelle	CI\$28
Braised beef short rib porcini ragoût	
Spaghetti	CI\$26
White veal bolognese, asparagus, truffle oil	
Pumpkin Ravioli v	CI\$25
Drawn thyme butter, sun-dried tomatoes, shaved parmesan	
Gnocchi	CI\$26
Black gnocchi, conch bolognese, broccoli, grape tomato, chorizo crumbs	

SEAFOOD

Local Pan Seared Red Snapper Fillet	CI\$37
Corn succotash, coconut-mint-saffron sauce, pomegranate	
Local Yellowfin Tuna	CI\$39
Celeriac purée, arugula and parsley gremolata, grilled asparagus	
Local Grilled Mahi Mahi	CI\$35
Grain mustard smashed red potatoes, garlic broccolini, grape agrodolce	
Branzino al Sale	CI\$50
Fresh whole Mediterranean striped bass salt crusted, grilled vegetables, roasted potatoes, lemon chardonnay caper sauce	

MEAT

Chicken Piccata	CI\$29
Lemon caper sauce, pappardelle, garden vegetables	
Veal Scaloppini	CI\$32
Mixed mushroom marsala sauce, mashed potatoes, garden vegetables	
Duck Breast Tagliata	CI\$39
Crispy duck leg confit, porcini truffle risotto, port wine jus	
Herb-Marinated New Zealand Rack of Lamb	CI\$51
Mashed potato, grilled asparagus, mint demi-glace	
Grilled 8oz Beef Fillet Mignon	CI\$58
Scalloped potatoes, sautéed bacon green beans. Add 4oz lobster tail CI\$15	

Last updated: Wed 29 Jan, 2025