



LUCA Lunch Menu

Address: Caribbean Club

Phone: (345) 623 4550

Cuisine: Italian & Seafood

APPETIZERS

Fresh Mozzarella	CI\$17
Tomatoes, arugula, basil pesto, balsamic reduction	
"Vitello Tonnato"	CI\$18
Thin sliced veal carpaccio, creamy tuna sauce, crispy capers	
Beef Carpaccio	CI\$18
Arugula, truffle honey mustard, shaved parmesan, roasted artichokes	
Tuna Taco	CI\$18
Truffle local yellowfin tuna tartare, avocado, togarashi aioli, wakame	
Local Fish Ceviche	CI\$17
Mango, bell pepper, scotch bonnet, red onion	
Coconut Ceviche	CI\$14
Mango, bell pepper, scotch bonnet, red onion	
Torched Salmon Crudo	CI\$19
Soy tahini dressing, jumbo lump crab, citrus salad	
Crispy Lobster Bites	CI\$19
Sautéed spinach, roasted cherry tomatoes, thermidor sauce	
Hoison Duck Spring Rolls	CI\$17
Togarashi aioli, sweet chili sauce	
Fresh Baked Scallops	CI\$20
Coconut, saffron sauce, pickled ginger	

SALADS

Add: local snapper CI\$13 / yellowfin tuna CI\$15 / lobster tail CI\$15 / jumbo shrimp CI\$4 each / chicken CI\$8 /

flat iron steak CI\$18

Spinach Salad	CI\$14
Tomatoes, grapefruit, avocado, crispy prosciutto, parmesan, flax seeds and raisins, citrus vinaigrette	
Arugula-Beet Salad <input type="checkbox"/>	CI\$14
Hazelnut crusted goat's cheese, orange segments, raspberry vinaigrette	
Local Spring Mixed Salad <input type="checkbox"/>	CI\$14
Avocado, cucumber, mango, crispy quinoa, guava dressing	
Classic Caesar Salad <input type="checkbox"/>	CI\$14
Housemade croutons, shaved parmesan	
Grain Salad	CI\$14
Barlet, spinach, arugula, mint, basil, tomato, parmesan, orange segments, sherry vinaigrette	
Cobb Salad	CI\$17
Chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions, chicken breast, bacon, blue cheese, citrus vinaigrette	

PASTA

Gluten-free pasta available

Fettuccine (half or whole)	15/29
With lobster, shrimp, basil oil and spicy tomato sauce	
Lobster Ravioli (half or whole)	15/29
Creamy lobster bisque, arugula, cherry tomatoes	
Pappardelle (half or whole)	14/28
With braised beef short ribs and porcini ragoût	
Spaghetti (half or whole)	14/26
With white veal bolognese, asparagus, truffle oil	
Pumpkin Ravioli (half or whole)	13/25
drawn thyme butter, sundried tomatoes, shaved parmesan	
Gnocchi	14/26
Chicken thigh ragoût, pancetta, porcini mushroom, marsala, parmesan, truffle oil	

SANDWICHES

Served with fries or house salad. Sub sweet potato fries CI\$2

8oz Brisket Chuck Burger	CI\$18
Rum braised red onion, marmalade, garlic mayo, brie	
Caprese Wrap	CI\$16
Prosciutto, mozzarella, sun-dried tomato, basil pesto	
Tuscan Chicken Breast	CI\$16
Multigrain bread, asiago, herb aioli, arugula, tomato, pickled red onion, avocado	
Caribbean Lobster Roll	CI\$22
Jerk mayo, butter toasted brioche bun	
CAB Flat Iron Steak	CI\$20
Ciabatta, provolone, sautéed onions, horseradish mayo	

SEAFOOD & MEATS

Pan-Seared Local Yellowfin Tuna	CI\$39
Celeriac purée, arugula and parsley gremolata, grilled asparagus	
Baked Local Red Snapper Fillet	CI\$37
Fennel Slaw, Salmoriglio	
Chicken Piccata	CI\$29
Lemon and caper sauce, pappardelle, mixed vegetables	
Bone-In Pork Chop Milanese	CI\$22
Arugula salad, cherry tomato, shaved parmesan	
Grilled 6oz Flat Iron Steak	CI\$27
Polenta fries, arugula salad, salsa verde	

Last updated: Wed 18 Dec, 2024