De Rodriguez Ocean

Message

Who Lives Better Than Us?

101 Ocean Drive . Miami Beach . FL 33139
305.673.DROD (3763)



Ceviche Bar

Mixtos

Mixed Seafood
Mussels/clam/shrimp/octopus/calimer/sweet potato

Thai Lobster Coconut Ceviche
Ginger/lemon grass /coconut water/ thai chili

Tuna Watermelon
Kumquat /yuzu/thai basil/chives and sambal

Key West Conch Ceviche
With red peppers/tomato/habanero/mini peppers

Clam Half Shell
King crab mayo/fried jalapenos/ponzu

Beef
Royal and black trumpet mushrooms
soy demi/lime/porcini oil/shaved parmesan

Soups

Lobster Bisk
With yucca/leeks

Tiraditos

Hamachi
Meyer lemon/rocotto paint/cucumber/szechuan butons

Corvina Ceviche
Pomelo grapefruit and mint ceviche

Blue Tilapia
Celery/jalapeno/lime/cilantro

Rainbow Ceviche
Salmon/tuna/hamachi in citrus soy

Tuna
Dungeness crab and avocado

Organic Salmon
Smoked salmon row/lime and orange/dill

Naked Rawbar

(served with cocktail sauce and mignonette)
Naked Oyster Mignonette
Naked Clams
Shrimp Cocktails
Lobster Cocktail



Appetizers

Shrimp Chicharrón
Sweet panca glazed/pickled chilies

Kobe Meatballs
Romesco/chimichurry

Roasted White Water Clams
Cachucha /bacon/mojo

New Oyster Rodriguez (5 components)
Crispy osyter/smoked veal/anchovy aioli/lettuce cups

Grilled Octopus
Black olive sauce

Brandade
Smoked Bacalao potato puree gratin
toast points

Lobster Croquetas
Salsa Rosa

Laughing Bird Shrimp
Al Ajillo

Roasted PEI Mussels
With spicy tomato cachucha sauce

Tuna Sliders
One side seared tuna
red onions jam/foie gras

Smoked Marlin Tacos
With pickled jalapenos



Salads

César Salad
Garlic/anchivie/dijon
evoo/parmesan/vinegar

Dougie Salad"My take on the Louie"
Iceberg/parsley/poached shrimp/cooked eggs
cucumber/green beans/capers/diablo dressing

Tuna Arugula Salad
Cured tuna/over arugula/oven dried tomatoes
crispy onions/lemon/evoo

Diseño.**ReinaVenturini**

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Today's Specials

Tile Fish MP

Maine Lobster
Tank Enchilado
3 to 5 lb

Bread Service/ homemade cassabe/tuna sauce with capers

ENTREES

Paella Valenciana
Saffron scented rice/mussels/clams
shrimp/calimar/lobster
chicken/chorizzo/peas/roasted peppers

Lobster Pastel de Choclo
Chilean sweet corn crusted pot pie
with mushrooms and peas

Surf and Turf
Short ribs and butter poached lobster

AAAA Tuna
Seared adobo tuna/white asparagus
avocado/arugula/tobiko cream

Fried Cod
Over brandade/shaved celery
salad/rivaogote sauce

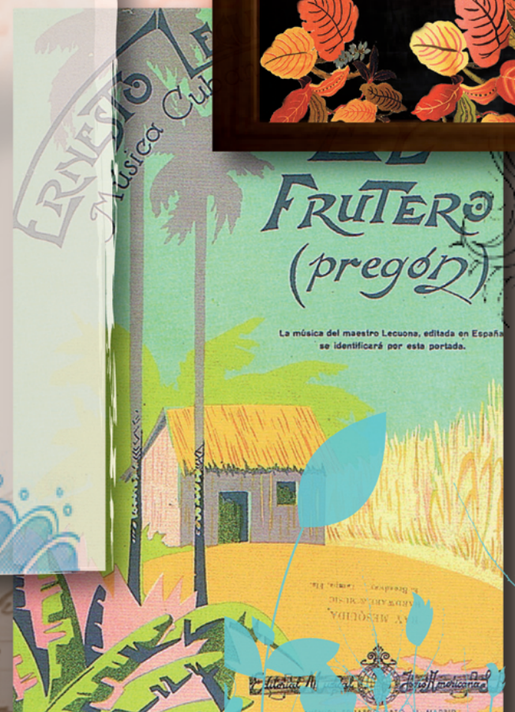
Churrasco
With bone marrow foam

Branzino Tonbor Rouge
Pan roasted Brussels' sprouts

Organic Chicken
Mother and child egg

Salmon
Curried quinoa

Corvina
A lo macho



SIDES

Papas Criolla
Fried Yuca with Mojo
White Rice and Black Beans
Papas a la Huancaina
Grilled Corn
Brussels Sprouts
Roasted Broccoli with Romesco Sauce
Mashed Potatoes
Grilled Asparagus with Lemon Aioli
Gratin Seaweed Spinach
Curried Quinoa
Double Baked Potato

DESSERTS

Dulce de Leche Crepes
Hortencia Chocolate Cake
White chocolate frosting

Carrot Cake
With cream cheese frosting

Frozen Mint Parfait
With Hot Chocolate Sauce

"Lime in The Coconut"
Coconut tapioca pudding
topped key lime curd
caramelized phillo

Guava Cheese Cake
With pistachio ice cream

Vanilla Flan
With mixed berries

Hot Mango Cobbler
With malted milk ice cream

Ice Cream
Malted Milk/chocolate
vanilla/pistachio
dulce de leche

Sorbet
Mango/pineapple age
pink grapefruit/guanabana