

SALADS

Caesar Salad -15-

Romaine Hearts/Grana Padana/Homemade Croutons

*Yellow Fin Tuna Quinoa Salad -24-

Yellow Fin Tuna/Spring Mix/Quinoa/Corn/
Fresh Tomato/Cucumber/Feta Cheese/Lemon
Vinaigrette

Tomato Cucumber Salad -14-

Fresh Tomatoes/Cucumber/Feta/Olive Lemon
Juice and Oregano

*Shrimp and Melon Salad -20-

Arugula/Watermelon/Feta/Basil/Mint/
Vinaigrette

Caprese Salad -16-


Fresh Tomatoes/Fresh Mozzarella/EVOO/
Balsamic Glaze

Add Ons: Shrimp / 9 NY Steak / 9
Salmon / 11 Grilled Chicken / 7

SANDWICH

Lunch Only 12-5 • Served with Fries

Substitute for House Salad - add \$4

*Served with  Brioche

*Cuban Sandwich -18-

Mustard/Pickles/Ham/Pork-Loins/Fresh
Mozzarella

**Filet Cheesesteak -18-

Thin-Sliced Filet Mignon/Onion/Peppers/
Mozzarella Cheese

Caprese Sandwich -15-

Fresh Mozzarella/Fresh Tomatoes/Basil Pesto -
Add Prosciutto \$4

Catch of the Day Po Boy -18-

Romaine/Remoulade/Tomato/Fried Fish

Chicken BLT -18-

Bacon/Romaine/Tomato/Grilled Chicken
Breast/Garlic Mayo/Multi-grain Bread

*Meatball Parm -17-

Homemade Meatballs with Marinara Sauce/
Mozzarella




Cafe Del Mar

• Mediterranean Seafood Grill •

Fort Lauderdale

- EST 2002 -

PASTA

Served Al Dente with  Ciabatta

*Spaghetti Meatball -23-

Homemade Meatballs/Fresh Pomodoro Sauce

Old World Bolognese -23-

Rigatoni/Homemade Ragu

Rigatoni Alla Vodka -28-

Diced Fresh Tomatoes/Grilled Chicken/Pink
Vodka Sauce

Linguine Vongole -26-

Little Neck Clams/Roasted Tomato/Basil/
Parley/Garlic/White Wine

Beef Ravioli -30-

Homemade Ragu/Creamy Gorgonzola
Mushroom Sauce

Lobster Ravioli -32-

Homemade Lobster Ravioli/Lobster
Cream Sauce

*Shrimp Scampi -32-

Jumbo Gulf Shrimp/Capers/White Wine Garlic
Sauce/Fresh Tomatoes/Linguine

Seafood Cartoccio -36-

Baby Shrimp/Clams/Calamari/Mussels/
Pomodoro Sauce/Linguine

Lobster Fra Diavolo -MP-

Lobster/Garlic/Basil/Plum Tomatoes/Chili
Peppers/Linguine

*Pasta Del Mar -MP-

Calamari/Clams/Lobster/Shrimp/Mussels/
Pomodoro/Linguine

MAIN ENTREES

*Chicken Parmigiana -28-

Breaded Chicken Breast/San Marzano Tomato
Sauce/Fresh Mozzarella/Linguine Pomodoro

*Chicken Francese -26-

Chicken Cutlet/Lemon Butter/White Wine
Sauce/Light Mixed Veggies

Pan Seared Salmon -32-

Salmon Filet/Light Mixed Veggies

Pesce Della Casa -38-

Fresh Catch Of The Day/Shrimp, Pepper, Crab
Stuffing/Scampi Sauce/Rice Pilaf

Lamb Chop -MP-

Rack of Lamb/Demi-glaze Sauce/Mashed
Potatoes/Seasonal Vegetables

*Filet Mignon - MP-

8 oz. Grilled Filet Mignon/Demi-glaze Sauce/
Mashed Potatoes/Seasonal Vegetables

*Rib Eye -MP-

Sliced 20 oz. Rib Eye/Demi-glaze Sauce/
Mashed Potatoes/Seasonal Vegetables

*Surf & Turf -MP-

8 oz. Filet Mignon/Lobster Tail/Drawn Butter/
Seasonal Vegetables

CDM Skewer -MP-

Three Pcs Filet Mignon/Onion/Pepper/
Zucchini/French Fries

Add Lobster Tail -25-

BURGERS

Served with Fries

Substitute for House Salad - add \$4

*Served with  Brioche

*Café Del Mar Burger -22-

Black Angus Beef/Mushrooms/Mozzarella
Cheese/Onion Rings/Bacon/Fried Egg/Tomato/
Lettuce/Pickles

*Crab Burger -17-

Crab Patty/Spicy Mayo/Arugula/Lettuce/
Tomato/Pickles

Salmon Burger -20-

Pan Seared Salmon/Arugula/Lemon/Caper
Sauce/Tomato/Lettuce/Pickles


Vegetarian -14-

Veggie/Vegan Patty/Tomato/Lettuce/Pickles

*Hamburger -15-

Black Angus Beef/Lettuce/Tomato/Pickles

PIZZA

All Pizzas made with  Dough

*Diavola -20-

Spicy Salami/Fresh Mozzarella

Vegetable Pizza -18-

Peppers/Onions/Mushrooms/Plum Tomato
Sauce/Mozzarella

Traditional Margarita -19-

Italian Style with Plum Tomato Sauce/Fresh
Basil/Bufalo Mozzarella

*Prosciutto Arugula -22-

Fresh Tomato/Prosciutto/Arugula/Parmesan/
Balsamic Glaze

*Meat Lovers -24-

Ham/Meatball/Bacon/Pepperoni

*Stromboli -26-

Mushrooms/Peppers/Meatballs/Pepperoni/
Mozzarella Cheese

ADDITIONAL SIDES

French Fries

Zucchini Squash

Side Salad

Roasted Potato w/ Onion

Mac And Cheese

Rice Pilaf

Garlic Mashed Potato



VEGETARIAN ITEM




GRAN FORNO LAS OLAS BAKERY ITEM

* CONSUMER INFORMATION: Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of food borne illness/especially if you have certain medical conditions. All of our breads are baked fresh daily in Gran Forno Bakery. We proudly feature fresh seasonal produce from our local growers whenever possible. Thank you for your patience. REAL food takes time.


An 18% service charge has been added to your check. Please feel free to lower/raise/ or remove the amount based on your overall experience and service.

APPETIZERS


Caprese Bruschetta -14-

 Ciabatta/Fresh Tomatoes/Fresh Mozzarella/Garlic/Basil

Spinach Gorgonzola Dip -16-

Gorgonzola/Spinach Dip/  Bread Bowl

*Avocado Toast -18-

Smoked Salmon/Guacamole/Pickled Onion/  Multigrain Bread

Onion Ring Tower -17-

Beer Battered/Spicy Mayo/Lemon Caper Sauce

Homemade Meatballs -15-

Pomodoro Sauce/Ricotta Cheese/  Ciabatta Toast

Oven Roasted Chicken Wings -16-

Chicken Wings/Caramelized Onions/Spicy Mayo/  Ciabatta Bread

Grilled Octopus -MP-

Roasted Potato/Fresh Arugula/Lemon Vinaigrette Dressing

*Ceviche -18-

Catch of the Day/Shrimps/Onions/Jalapenos/Parsley/Lemon Juice

Shrimp Cocktail -18-

Cocktail Sauce

*Pan Seared Tuna -20-

Sliced Ahi Tuna/Sesame Seeds/Julienne Veggies/Teriyaki Sauce

*Coconut Crusted Shrimp -18-

Golden Crispy Shrimp/Mango Salsa/Pineapple Chili Sauce


*Calamari Del Mar -22-

1 lb. Baby Squid Rings/Spicy Marinara Sauce

*Crab Cakes -20-

Crispy Crab Cakes/Lemon Aioli

Mussels Alla Calabrese -16-

Sautéed Mussels/Homemade Spicy Tomato Sauce/Roasted Garlic/EVOO/Parsley/  Ciabatta Bread

Tuscan Clams -16-

Little Neck Clams Sautéed in White Wine Garlic EVOO/  Ciabatta Bread

HANDCRAFTED COCKTAILS

-16-

Watermelon Explosion

Vodka/Fresh Watermelon/Fresh Mint/Lime Juice/Cranberry Juice

Capri Lemonade

Vodka Razz/Limoncello/Prosecco/Fresh Raspberry Puree/Lime Juice

Blueberry Mojito

Blueberry Vodka/Simple Syrup/Lime Juice/Lime/Mint/Splash of Soda

Cucumber Cooler

Gin/Elderflower Liquor/Fresh Cucumber/Simple Syrup/Basil/Splash Of Soda

Classic Negroni

Gin/Campari/Sweet Vermouth

Coco Loco

Coconut Rum/Tequila/Vodka/Coconut Puree/Pineapple Juice

Spicy Margarita

Tequila/Jalapeño and Ginger Syrup/Basil/Pineapple Juice

Peach About It

Bourbon/Gingerale/Mint/Peach Puree/Lime Juice

Hibiscus Gin Sour

Gin/Hibiscus Syrup/Topped with Sour Mix

Smoked Guava Old Fashioned

Bourbon/Dash of Bitters/Guava Purée

Pink Kiss Martini

Vodka/Rose Purée/Splash of Cranberry and Sour Mix

Passion Fruit Caipirinha

Cachaca Rum/Passion Fruit Purée

SPECIALTY MULES -16-

Classic Irish Mule

Stoli Vodka/Ginger Beer

Green Tea Mule

Stoli Vodka/Peach Schnapps/Sour Mix/Ginger Beer

Raspberry Mule

Stoli Vodka/Razz Purée/Ginger Beer

Mango Mule

Stoli Vodka/Mango Puree/Ginger Beer

Cucumber Mule

Stoli Vodka/Lime Juice/Mint/Cucumber/Ginger Beer

RED WINES

	6oz	9oz	Bottle
Pinot Noir/Mark West/California	10	13	50
Pinot Noir/J Vineyard/Monterey/CA	13	15	58
Pinot Noir/Belle Glos/Clark & Telephone Vineyards/CA			98
Cotes du Rhône Famille Perrin/Rhône Valley/France			55
Château Chapelle d'Alienor/Bordeaux/France			95
Merlot/Robert Hall/Paso Robles	10	13	50
Merlot/Oberon/Napa Valley/California Cabernet			85
Cabernet Sauvignon/Sterling/California	13	17	55
Cabernet Sauvignon/Beringer/Knights Valley/Sonoma			80
Cabernet Sauvignon/Stags' Leap Winery/Napa Valley			95
Cabernet Sauvignon/Orin Swift "Palermo"/Napa Valley			210
Cabernet Sauvignon/Bonanza/California			78
Red Blend/Locations By Dave Phinney/California			70
Red Blend/The Prisoner/Napa Valley/California			115
Red Blend/Orin Swift "8 Years in The Desert"/CA			130
Bordeaux Blend/Orin Swift Papillon/Napa Valley			215
Malbec/Tikal Patriota/Mendoza/Argentina	13	17	55
Bodega/Colome/Mendoza/Argentina			75
Carmenere/Miguel Torres "Cordillera" Reserva/Chile			60
Chianti/Gabbiano/Tuscany/Italy	10	13	50
Antinori Peppoli Chianti Classico/Tuscany/Italy			65

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WHITE & ROSE WINES

	6oz	9oz	Bottle
La Jolie "Fleur" Rose/St. Tropez	13	15	55
Whispering Angel Rose/Château D'esclans/France			60
Riesling Bex/Mosel Nahg/Germany	10	13	50
Pinot Grigio/Gabbiano/Friuli/Italy			50
Pinot Grigio/Scarpetta/Friuli Venezia/Italy	10	13	50
Sauvignon Blanc/Matua/Marlborough/NZ	11	14	50
Sauvignon Blanc/Whitehaven/Marlborough/NZ			56
Sauvignon Blanc/Honig Vineyards/Napa Valley			60
Chardonnay/Clos Du Bois/California	10	13	50
Chardonnay/Sonoma Cutrer/Russian River Ranches			65
Chardonnay/Groth "Hillview Vineyard"/Napa Valley			98

SPARKLING & PROSECCO

	Split	Bottle
Rose Prosecco/La Marca/Veneto/Italy	16	
Prosecco/La Marca/Veneto/Italy	16	
Gruet "SAUVAGE" Blanc de Blancs/New Mexico		65
Veuve Clicquot/Yellow Label/Reims/France		140
Gosset Grand Reserve/Brut/Champagne/France		120

RESERVE SELECTIONS

	Bottle
Opus One/Napa Valley/2004	850
Opus One/Napa Valley/2005	950
Opus One/Napa Valley/2008	980
Opus One/Napa Valley/2014	680
Tignanello/Antinori/Tuscany/Italy	450
Solaia/Tuscany/2004	1100

Please check our wine cellar for specialty wines.



VEGETARIAN ITEM



GRAN FORNO LAS OLAS BAKERY ITEM