



**El San Juan
City Island**

on 5th AVE

Latin Fusion

★ **MENU** ★



APPETIZERS

El San Juan Littleneck	
Clams in red Sauce	\$ 14
Baked Clam Casino	\$ 14
Beron, Chipped Clams, Stuffing	
Baked Clam Oreganata	\$ 12
Clams in oregan garlic and lemon butter sauce	
Fried Clams Strips	\$ 13
Fried Calamari	\$ 13
in marinara sauce	
Caribbean Crab Cakes	\$ 14
Shrimp Crab Cake in Chipotle Mayo	
Assorted Empanadas (2)	\$ 6
Beef, Chicken, Shrimp and Cheese	
Lobster, or Shrimp Mac & Cheese	\$ 15
3 Cheese Mac Cheese side	

SALADS

Codfish Salad	\$ 11
tomato, peilad eggs in cilantro, vinagrete	
Seafood Salad	\$ 14
Clars, mushrooms, Shrimp, ralami, spinach in lam vinagrete	
Shrimp Cocktail	\$ 11
Juan Shrimp in cocktail	
Caesar Salad	\$ 10
Chuffed ramith in caesar Vedraes	
Add Shrimp \$7, Chicken \$5, Steak \$8	
House Salad	\$ 6
Mesclam opram, onions, tomato in apple, preslay vinagrete	

LATIN FUSION DISHES

Seafood Paella	\$ 28	Braised Oxtail (Rabo Guisado)	\$ 24
With lobster, shrimp, clams, mussels, calamari chicken and chorizo		With white rice and sweet plantains	
Mofongo	\$ 21	Roast Pork (Pernil)	\$ 25
Mashed plantains infused with garlic topped with pork substitute with steak or shrimp +5		With pigeon pea rice and potato salad	
Pastelon	\$ 20	Shrimp Scampi	\$ 24
Sautéed angus beef layered with sweet plantains topped with mozzarella cheese served with mixed greens		With white rice and mixed vegetables	
Shredded Flank Steak (Ropa Vieja)	\$ 23	Sautéed Steak And Onions (Bistec Encebollado)	\$ 21
With black bean rice and sweet plantains roasted chicken 1/2 with pigeon pea rice and potato salad		Sautéed Steak And Caramelized onions served with black beans, white rice and sweet plantains	

CITY ISLAND A LA SAN JUAN

BROILED

- Broiled Fresh Salmon
- Broiled Scallops
- Fresh Whole Snapper
- Broiled Fresh Stuffed Filet of Sole with Crabmeat Stuffing
- Broiled Fresh Jumbo Shrimp Scampi
- Snow Crab Twin Lobster Tail with Stuffing

FRIED

- Fried Whiting
- Fried Whole Snapper
- Filet of Sole
- Fried Scallops
- Fried Shrimp

FROM THE GRILL

- **Skirt Steak (Churrasco)**..... \$ 29
- Demi-glaced grilled skirt steak served with black bean rice, potato salad and chimichurri sauce
- **Grilled Salmon**..... \$ 24
- Served with a tropical garlic sauce
- **El San Juan Turf**..... \$ 38
- Grilled skirt steak and garlic shrimp substitute with lobster tail +\$13

SIDES \$6

- Pigeon Pea Rice (Arroz Con Gandules)
- Black bean rice (Arroz moro)
- Sautéed Vegetables
- Mashed Potatoes
- Yellow or White Rice With Red or Black Beans
- Arroz Con Habichuelas
- Macaroni & Cheese
- Green Or Sweet Plantains (Tostones Or Maduros)
- Yuca Fries
- French Fries
- Sweet Potato Fries
- Fried Rice Shrimp Or Chicken
- Skin On Stright Cut

DESSERTS \$6

Try one of our delicious Desserts

- **San Juan Flavored Flan**
- Coco and cheese
- **Hot Fudge Lava Cake**
- Served with two scoops of ice cream
- **Tres Leche**
- Moist vanilla sponge cake topped with whipped cream
- **Arroz con Dulce**
- rice pudding
- **Bread Pudding**
- Pudding de pan

All of our desserts are made on premise