







APPETIZERS & SHARING PLATES

EDAMAME - SALT & LEMON VEGAN - SAUTÈD WITH TERIYAKI GARLIC SAUCE VEGAN	7
CRISPY BAKED AVOCADO VEGETARIAN CHIPOTLE DIPPING SAUCE	12
DUMPLINGS (4 PIECES) PAN FRIED OR STEAMED SHRIMP OR VEGGIES SERVED WITH GINGER AND VINEGAR SAUCE	15
SAMOSAS VEGETARIAN (4 PIECES) POTATOES AND VEGGIES, SERVED WITH MINT AND CILANTRO CHUTNEY	15
CALAMARI GARLIC BUTTER STEW	19
FRIED CALAMARI SERVED WITH TARTARE SAUCE	17
ROXXY TENDERS CHICKEN TENDERS WITH BBQ AND HONEY MUSTARD SAUC	18 E
BAO BUNS SPICY 2 GLAZED PORK BELLY – 2 SPICY TUNA TARTARE OPTIONAL: TOFU VEGAN	24
ARTICHOKE CHICKPEA 'CRAB CAKES STYLE' VEGAN 3 PIECES, SERVED WITH GARDEN SALAD	15

SOUPS & SALADS

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BEACH RESTAURANT BAR

DUMPLING SOUP VEGAN HOT AND SOUR, WITH VEGETARIAN DUMPLINGS	18
ROXXY SIGNATURE RAMEN SOUP TRADITIONAL JAPANESE SOUP WITH UDON NOODLES, BOK CHOY, SHIITAKE MUSHROOMS, EGG AND CHOICE OF PROTEIN: PORK BELLY SHRIMP TOFU	21
ROXXY SIGNATURE CLAM CHOWDER WITH SAUTEED CLAMS AND BABY CALAMARI OF PATAGONIA, SERVED WITH BREAD BOWL	29
CHIRASHI BOWL VEGETARIAN MANGO, AVOCADO, CUCUMBER, EDAMAME, SPROUTS, SESAME, SWEET SOY SAUCE, SUSHI RICE AND MIX SALAD CHICKEN 3 RAW SALMON 6 RAW TUNA 8 SHRIMP 6 TOFU 3	18
COLD GREEN TEA SOBA SALAD VEGAN GREEN TEA SOBA, CUCUMBER, CARROT, RED CABBAGE, CILANTRO, SESAME, PEANUT SAUCE	16
ASIAN SLAW GREEN CABBAGE, RED CABBAGE, CARROTS, SPROUTS, GREEN ONION, CILANTRO, MINT, FRIED SHALLOTS, ASIAN DRESSING CHICKEN 3 RAW SALMON 6 RAW TUNA 8 SHRIMP 6 TOFU 3	14
OCTOPUS SALAD MEDITERRANEAN WITH MACHE SALAD, RED ONION, PARMESAN, BLACK O TOMATO AND CUCUMBER, PARMESAN VINAIGRETTE	19 OLIVES,

MEAT & FISH

SHRIMP, ZUCCHINI, CHICKEN,

SALMON AND ASPARAGUS

TEMPURA MISTO

PASTA OF THE DAY ASK YOUR WAITER FOR THE PASTA OF THE DAY	26
ROXXY BURGER WAGYU BURGER, CARAMELIZED ONION, CHEDDAR, LETTUCE, TOMATO, BACON, SERVED WITH FRIES	22
WAGYU STEAK SANDWICH SKIRT WAGYU, LETTUCE, TOMATO, AVOCADO, SERVED WITH FRIES	27
AJI-MAHI BURGER WITH MANGO SALSA MED-SPICY GRILLED MAHI MAHI, LETTUCE, TOMATO AND MANGO SALSA WITH AJI AMARILLO. SERVED WITH FRIES	21
CRISPY PEKING DUCK BREAST SERVED WITH FRESH VEGGIES, PEKING PANCAKES AND ORANGE HONEY TERIYAKI SAUCE	30
NY STRIPLOIN 12oz CERTIFIED BLACK ANGUS, SERVED WITH FRIES AND CHIMICHURRI SAUCE OR PEPPERCORN SAUCE	35
FILET MIGNON 8oz CERTIFIED BLACK ANGUS, WITH 2 CHOICES OF SIDES AND 1 SAUCE	52
THE ROXXY RIBEYE 40oz CERTIFIED BLACK ANGUS BEEF RIBEYE, BONE IN, SEASONED WITH OUR SECRET RECIPE, SERVED WITH CHIMICHURRI PEPPERCORN SAUCE, HOMEMADE KIWI AND RED FRUITS MARMELADE, MIXED GRILLED VEGGIES FRENCH FRIES AND GARIFOR 2/3 PERSONS	OO GRAM SAUCE, DEN SALAD
MUSSELS & CLAMS "A LA MEDITERRANEA" MED - SPICY WITH SHRIMP AND CALAMARI, WHITE WINE SAUCE, SERVED WITH TOAST	32
TUNA TIRADITO TUNA TIRADITO IN NIKKEI SAUCE (SERVED WITH SUSHI RICE)	29
FISH AND CHIPS SNAPPER FILLET, FRIES, TARTARE SAUCE	28
SALMON TERIYAKI SESAME BOK CHOI, MIX GRILLED VEGGIES	26
FRESH LOCAL RED SNAPPER GRILLED OR FRIED WITH 2 CHOICES OF SIDES	00 GRAM
RAINBOW CARPACCIO GLUTEN FREE-SPICY SALMON, TUNA, SEA BASS, RED ARGENTINIAN SHRIMP, PONZU SAUCE, TOGARASHI, EVO, FLEUR DE SEL, AND SPROUTS. SERVED WITH SUSHI RICE	27
BBQ JACKFRUIT SANDWICH VEGAN WITH AVOCADO AND RED CABBAGE, SERVED WITH SWEET POTATO FRIES	20

EXTRA SIDES

CRISPY PECORINO ASPARAGUS 9 SWEET POTATO FRIES 7 RICE OR SUSHI RICE 4 FRENCH FRIES 7 MARINATED ZUCCHINI WITH GARLIC AND FRESH HERBS 6 STIR FRIED WOK VEGETABLES 8

EXTRA SAUCES

RAINBOW POTATOES WITH TRUFFLE OIL & PARMESAN 9

CHIMICHURRI 3 ORANGE HONEY TERIYAKI 3 PEPPERCORN 3 BLUE CHEESE 3 CILANTRO MINT CHUTNEY 3 GINGER HONEY 3

SUSHI & SASHIMI

SUMMER PASSION	21
CARAMELIZED SALMON, CREAM CHEESE, MANGO, PASSION FRUIT, PISTACHIO, TERIYAKI	
CRUNCHY BERRY CRAB AND MANGO FUTOMAKI IN TEMPURA, CREAM CHEESE, BERRIES CHUTNEY, ALMONDS, SWEET SOY SAUCE	24
CALYPSO BLISS SPICY SALMON TUNA AND SCALLION INSIDE, OUTSIDE SALMON, CALYPSO AIOLI, RED SHRIMP, PICKLED JALAPEÑOS, YUZU TOBIKKO, TOGARASHI AND PINK PEPPERCORN	25
TEMPURA TEMPTATION SPICY TIGER SHRIMP TEMPURA, LETTUCE, AVOCADO, SPICY TUNA TARTARE, SESAME, TERIYAKI GLAZED AND AJI AMARILLO MAYO	25
OMAKASE EXECUTIVE CHEF DAVIDE'S CHOICE	26
SASHIMI CHEF SELECTION OF FRESH RAW FISH AND CAVIAR, SERVED WITH PONZU SAUCE	29
NIGIRI PLATE OMAKASE STYLE, MIX OF 8 PIECES	24

DETOX ICE TEA FRESH STRAWBERRIES, JASMINE TEA, ORANGE, VANILLA AND LIME

RECOVERY BOOSTER
GINGER JUICE, LIME JUICE, CUCUMBER PURÉE AND
SIMPLE SYRUP, TOPPED WITH CLUB SODA

WOK

	NOODLES, THAI BASIL, GREEN ONION, AND MIXED VEGO CHICKEN 3 BEEF SHRIMP 6 TOFU 3	GIES
	KUNG PAO SHRIMP SPICY JUMBO TIGER SHRIMP, GINGER, ONION, ROASTED PEANUTS, RICE	2
	FILET MIGNON FRIED RICE FILET, EGG, VEGGIES, RICE	2
	SWEET AND SOUR CHILLI MANGO CHICKEN TYPICAL SOUTH-EAST ASIAN RECIPE, SERVED WITH RICE	1 9
	DESSERTS	
	ICE CREAM CHOCOLATE, VANILLA, STRAWBERRY	4
	LAVA CAKE	1
	WITH VANILLA BOURBON ICE CREAM ROXXY SUNDAY VANILLA BOURBON ICE CREAM, CHOCOLATE SAUCE,	1
	MIXED NUTS, CHERRY MARASCHINO CHESECAKE	10
	WITH WILD STRAWBERRIES ROXXYMISÙ	1 (
	HOMEMADE TIRAMISU.	, A. (5)
	ASK FOR THE WEEKLY FLAVOR CRÈME BRÛLÉE	10
	FRESH FRUIT PLATE	

BBC WHO
GODIVA, VANILLA ICE CREAM, BANANA AND CHOCOLATE CHIPS

THE BEACH CUMBER
TANQUERAY, ELDERFLOWER LIQUEUR, LIME, CUCUMBER,
FRESH MINT AND SWEETNESS

PINK FLAMINGO SMIRNOFF, PINK GUAVA AND LEMONADE

ROXXY SIGNATURE COCKTAILS	3	ROXXY CLASSIC COCKTAILS	
G&G TANQUERAY, GRAPEFRUIT AND TONIC	11	APEROL SPRITZ APEROL, SODA AND PROSECCO	1
MANGO MADNESS CAPTAIN MORGAN, MANGO, VANILLA AND LIME	12	MARGARITA TEQUILA, LIME AND COINTREAU	1
PASSION SANZ MOUNT GOLD, PASSION FRUIT, APPLE AND LIME	12	OLD FASHIONED BULLEIT, BITTERS AND BROWN SUGAR	1
SEXY BEACH STOLICHNAYA CARAMEL, WATERMELON, PASSION FRUIT, BASIL AND LIME	12	PORNSTAR MARTINI STOLICHNAYA VANILLA, LIME, PINEAPPLE, PASSION FRUIT AND PROSECCO	1
SWEET BREEZE IS MADE OF THIS ORCHID, ROSE WINE, PROSECCO AND SODA	12	NEGRONI TANQUERAY, VERMOUTH AND CAMPARI	1
MICHELE'S FRENZY APEROL, GRAPEFRUIT, PROSECCO, TANQUERAY SEVILLA SODA AND LIME	11	ESPRESSO MARTINI STOLICHNAYA VANILLA, ESPRESSO AND KHALUA	1
NOT A MARGARITA MEZCAL 400 CONEJOS, PASSION FRUIT,	14	MANHATTAN BULLEIT, RHUBARB AND ANTICA FORMULA VERMOUTH	1
COINTREAU, LIME AND CELERY SALT		ZACAPA BOULEVARDIER ZACAPA 23, COFFEE ROSSO VERMOUTH AND CAMPARI	12
THIS IS NOT A PALOMA SCREWBALL WHISKEY, LIME, GRAPEFRUIT SODA AND SALT	11	SIDECAR MARTELL COGNAC, COINTREAU AND LIME	1
ROBY ROB ROY JOHNNIE WALKER GOLD, COFFEE ROSSO VERMOUTH, RHUBARB	14	BLOODY MARIA DON JULIO BLANCO, HOMEMADE BLOODY MARIA MIX	1
TIKITORNADO	11	BLOODY MARY KETEL ONE, HOMEMADE BLOODY MARY MIX	1
MOUNT GAY GOLD, AGRICOLE RHUM, ORANGE SHRUB, LIME, HOUSE FALERNUM		ROXXY FROZEN COCKTAILS	
ROXXY VIRGIN COCKTAILS		GUAVA BERRY COLADA GUAVA BERRY RUM, COCONUT CREAM AND PINEAPPLE JUIC	1

CHESS PLATTER