

STARTERS

Calamari | 18

Buttermilk marinated squid, jalapeños, lemon, veggies, tartar sauce

Elote Ribs | 16

Robata grilled corn ribs, topped with chili salt, queso fresco, chipotle truffle ranch

Peel & Eat Shrimp | 22

Shell on prawns, pimentón butter, toasted crumbs

SPECIALTIES

Banh me Chicken | 18

Marinated chicken breast, carrots cucumbers salad, pickled Thai chilis, ponzu mayo, brioche bun

Burger | 18

Smashed 8oz burger, Munster cheese, applewood smoked bacon, Cherry pepper aioli, buttered brioche bun, fries

Fish & Chips | 19

Beer battered cod fish, fries, tartar sauce

CRUDOS Y CURADOS

Oysters on the Shell | 24

1/2 dz. Live oysters, blue butterfly mignonette, cocktail sauce, lemons

Aguachile | 18

Shrimp, lime & chili water, cucumber, avocado, rice tostada

Prawn Cocktail | 24

Chilled prawns, remoulade, cocktail sauce, lemon

Seafood Tower | 82

Chilled Prawns, Oysters, PEI mussels, Maine lobster, clams, mignonette, remoulade, cocktail sauce, lemons

SALADS

Beets & Cheese | 18

Roasted honey beets, caramelized goat cheese, biquinho peppers, berries, champagne vinegar reduction

Local Greens | 10

Assorted baby greens, herbs, grapefruit, radishes, tomatoes Agave Dijon vinaigrette

Caesar | 12

Hearts of Romaine, brown butter crumbs, parmesan, fresh Caesar dressing

ADD:

Chicken Breast | 8

Shrimp | 10

SIDES

Crispy veggies | 9

Fries | 6

Bread | 5

Veal Ragout | 29

Fresh pappardelle, braised veal ragout, San Marzano tomatoes

Spaghetti allo scoglio | 32

Prawns, mussels, clams, squid, garlic, butter, parmesan

Lubina | 30

Sauce Vierge, roasted potatoes

Steak & frites | 54

16oz Ribeye, crispy fries, green peppercorn demi

