



## APPETIZERS

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- **Chips and Salsa w/ Guacamole:** fresh avocado and homemade salsas.
  - Salsa Mexicana (pico de gallo), Fire Roasted Salsa, and/or Green Salsa
- **Cheese Platter:** fresh fruit, cheese, sliced meat, and crackers.
- **Grilled Vegetables and Quinoa:** zucchini, nopales, onions, carrots, and squash.
- **Stuffed Mushrooms:** baked mushrooms, stuffed with cream cheese, dressed in smoked oyster sauce.
- **Jalapeño Poppers:** stuffed with cream cheese and wrapped with bacon.
- **Empanadas:** handmade and stuffed with meat or shrimp, served with sour cream.
- **Crab Cakes:** traditional crab cakes served with chipotle aioli.
- **Pizza Party:** margarita pizza; vegetarian; and meat lovers (other options available).
- **Nachos:** steak, chicken, beans, cheese, sour cream, and tomato.
- **Taco Salad:** black beans, lettuce, tomato, onion, cheese, sour cream, and salsa.
- **Mini Quesadilla:** flour tortillas with melted cheese and choice of meat (optional). Served with salsa and guac.
- **(V) Mini Quesadillas:** zucchini flour, huitlacoche (corn's mushroom) or plain.
- **Mini Tortilla Lasagna:** beds of tortilla with huitlacoche (corn fungus) and melted gouda cheese, dipped in homemade red sauce.
- **Baja BBQ Ribs:** made with pork and homemade BBQ sauce.
- **Chicken Wings:** bone-in or boneless chicken wings. With your choice of buffalo, BBQ, habanero, or other sauce. Served with carrots, celery, and ranch dressing.



- **Satay Chicken Skewers:** cuts of grilled chicken, marinated in coconut cream, topped with satay peanut thai style sauce.
- **Mole Tostada:** shredded chicken with mole on a tostada with red onions on top.
- **Mexican Taco Fiesta:** steak and chicken tacos. Served with salsa and guac.
- **Famous Fish Tacos:** one of our Chef's most popular dishes. Secret recipe battered fish, carrot, red cabbage, and chipotle sauce on a flour tortilla. Served with salsas.
- **(V) Beer Battered Veggie Tacos:** broccoli, cauliflower or zucchini on a flour or corn tortilla and chipotle dressing.
- **Tacos Dorados:** chicken, lettuce, sour cream, and cheese in crunchy rolled shell.
- **Tlacoyos:** handmade tlacoyos stuffed with black beans, nopal salad, and cheese.
- **Authentic Mexican Fajita Feast:** steak, chicken, shrimp, bell pepper, and onion.
- **Tortuga Tortas:** chorizo, black beans, cheese and avocado; grilled chicken and chipotle cream.
- **Ceviche:** catch of the day ceviche, marinated in lime juice, herbs, mango, tomatoes, red onions, serrano chiles, and cilantro.
- **Tostadas:** crispy tortilla with meat or fish of choice, lettuce, sour cream, and cheese.
- **Tuna Seared Tostada:** wonton tostada with seared tuna, soy sauce, and habanero.
- **Grilled Octopus Tostadas:** octopus, jalapeño hummus, roasted chipotle chili sauce, cabbage, and Ajillo chili pepper butter.
- **Mini Ceviche Tostadas:** fish, shrimp, and/or grilled flank steak marinated in lime juice, onion, tomato, serrano chili, and cilantro.
- **(V) Veggie Tostada:** sautéed veggies in a tostada with beans, sour cream, lettuce, and salsa.
- **Mini Sopos:** handmade corn sopos with garlic mushrooms, huajillo chilli, beans, lettuce, sour cream, and fresh cheese.



- **Tartar:** tuna and steak tartar with lime juice, soy sauce, red onion, and cucumber served on a crispy tortilla with avocado cubes.
- **Seared Scallops:** with white wine and garlic butter.
- **Seafood and Oyster Bar:** fresh clams, shrimp, mussels, crab, and prawns.
- **Esquites:** gold corn sautéed with herbs, chipotle mayo, añejo cheese, and scallops.
- **Thai Tuna:** seared tuna crusted in sesame seeds, dipped in soy sauce and spicy sesame oil.
- **Spring Salmon:** beds of smoked salmon, cherry tomatoes, avocado, onion, topped with sour cream and chives.
- **Gravlax:** thin slices of salmon marinated in kosher salt and sugar, mounted on melba bread, topped with honey dijon and balsamic vinegar.
- **Coconut Shrimp w/ Mango Sauce:** fried shrimp with a coconut batter, served with a homemade mango sauce.
- **Shrimp Cocktail:** shrimp with cubes of tomatoes, red onion, chopped cilantro, lime juice, avocado cubes, and tomato sauce.
- **Shrimp Flamed w/ Tequila:** shrimp marinated in citrus and flamed with tequila, dressed in homemade mango sauce.
- **Shrimps Skewers w/ Mango Sauce:** shrimp marinated in lime and orange juice, flamed with orange liqueur, and topped with homemade mango sauce.
- **Gazpacho and Shrimp:** shot of adalusian gazpacho with flamed shrimp, dressed in achiote.
- **4 oz. Sea Scallop Tiradito:** fresh scallops, grapes and red wine, jalapeños, cucumber, basil aioli, mango, and curry vinaigrette.
- **Panuchos:** Yacatan style handmade corn dough stuffed with beans and topped with shredded pork and a dash of red onion.

**(V) = Vegetarian**