



LUNCH

SALADS

- **(V) Baja Salad:** green salad with orange, tangerine, grapefruit, and lime vinaigrette.
- **(V) Fresh Salad:** lettuce with apple, goat cheese, arugula, cherry tomatoes, peppers, served with a homemade honey vinaigrette.
- **Chicken Mango Avocado Salad:** mixed greens with grilled chicken, cubed avocado, mango, and cranberries.
- **Rosemary Chicken Salad:** lettuce, arugula, basil, cherry tomatoes, peppers, and marinated chicken with rosemary, served with a homemade avocado vinaigrette.
- **Flank Steak Salad:** lettuce, arugula, basil, cherry tomatoes, peppers, and marinated flank steak, served with a homemade dijon vinaigrette.
- **(V) Yellow Curry and Paprika Fish Salad:** lettuce, arugula, basil, cherry tomatoes, cucumber, and medallions of fish marinated in yellow curry and paprika, served with a homemade citrus vinaigrette.
- **Tuna Fish Salad:** lettuce, arugula, basil, cherry tomatoes, peppers, mushrooms, and medallions of tuna fish crusted in sesame seeds, served with sesame vinaigrette.
- **Flamed Shrimp Salad:** lettuce, arugula, basil, cherry tomatoes, peppers, flamed shrimp with Controy and achiote, served with homemade mango vinaigrette.



SANDWICHES & BURGERS

- **Deli Sandwich:** your choice of deli meat(s) with lettuce, tomato, avocado, onion, sprouts, and sauces. Served with potato salad and chips.
- **Tuna Sandwich:** fresh tuna steaks with onion, tomato, and lettuce. Served with potato salad and chips.
- **Beef Burgers:** premium ground beef marinated in Chef's special recipe. Served with French fries.
- **Beach Burger:** caramelized onions and crispy cheese. Served with French fries.
- **Crab Burger:** fresh crab with herbs and spices. Served with French fries.

CHICKEN & BEEF

- **Chicken, Beef and Shrimp Fajitas:** served with rice, beans, flour and corn tortillas, guacamole, and Mexican sauce.
- **Hot Wings:** plain, hot, mild, BBQ, or honey glaze. Served with celery and carrots and ranch dressing.
- **Hard-Shell Chicken Tacos:** served with lettuce, sour cream, and fresh cheese.
- **Mexican Tostadas:** ground beef, chicken tinga, and cochinita pibil.
- **Spanish Rice "Paella":** with ribs, Spanish chorizo, chistorra, chicken, shrimp, mussels (contains fresh seafood).
- **Chiles Rellenos:** stuffed poblano peppers with cheese and ground beef. Served with rice and beans.
- **Green or Mole Enchiladas:** soft flour tortillas stuffed with chicken and cheese with homemade sauce, sour cream and onion.



- **Paella “Española”:** traditional Spanish chorizo, chistorra, chicken, shrimp, and mussels (contains fresh seafood). Served with rice.
- **Flank Steak Ceviche:** grilled flank steak marinated in onion, tomato, serrano chili, cilantro, sesame seeds, and avocado.
- **Surf N’ Turf Taco Platter:** steak, lobster, chicken, and shrimp tacos served with either hard or soft shells.

FRESH SEAFOOD

- **Tuna Stacks:** fresh tuna, cucumber, avocado, and mango sauce.
- **Tuna Seared Ahi:** wonton tostada with slices of seared tuna and habanero soy sauce.
- **Fish Ceviche:** fish marinated in lime juice, tomato, serrano chili, cilantro, and avocado.
- **Shrimp Ceviche:** shrimp marinated in lime juice, onion, tomato, serrano chili, cilantro, and avocado.
- **Tuna Fish Tartar:** fresh tuna fish marinated in soy sauce, ginger, lime juice, wasabi, avocado, chives, serrano chili, tomato, cilantro, and black sesame seeds.
- **Salmon Tartar:** fresh salmon marinated in soy sauce, ginger, lime juice, wasabi, avocado, chives, serrano chili, tomato, cilantro, and black sesame seeds.
- **Acapulco Style Shrimp Cocktail:** shrimp cocktail, avocado, tomato, cucumber, and onion diced up in a spicy cocktail sauce.
- **Fish & Chips:** catch of the day, Chef’s recipe with French fries, served with homemade radish dressing and tartar sauce

(V) = Vegetarian



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