

TRADITIONAL CHICKEN TORTILLA SOUP 7.

OYSTERS ON THE HALF-SHELL *fresh, opened to order* half dozen 10.95 dozen 18.95

LITTLE NECK CLAMS STEAMED WITH LIME BUTTER 10.95

SHRIMP CAKES *served w/ an avocado-corn pico de gallo* 10.95

MEXICAN STREET CORN-*grilled on cob, queso fresco, chili pepper, mayonnaise, lime* 3.50

CHEESE OR PORK TAMALES 4.50 ea.
steamed in masa, wrapped in corn husks served w/ salsa & sour cream

FRESH CORN TAMALES *con Crema Mexicana* 4.50

SOFT SHELL CRABS 25.95

Two Jumbos-served w/ Avocado-Corn Relish, Roasted Red Pepper Sauce & Field Greens

FIVE PEPPERCORN MARINATED TUNA STEAK 22.95

Served with Wasabi Mayonnaise, Poblano Rice, Black Beans and Vegetable

CHARRED FILET MIGNON W/ BLUE CHEESE CRUMBLES 28.95

House Mashed Sautéed Veggies

GUAJILLO-ANCHO BRAISED BEEF SHORT RIBS 20.95

Served on Mashed Idaho Potatoes

BBQ TAMARIND BABYBACK RIBS 23.95

Hoisin Barbeque Sauce, Fries and Vegetables

CRISPY FISH TACOS 21.95

w/ Avocado Salsa Pink Chili Mayonnaise Poblano Rice Black Beans

QUINOA BURRITO BOWL W/ ROASTED VEGETABLES

Vegetarian w/ Roasted Beets, Avocado & Black Beans 14.95

w/Chicken Breast 18.95 w/ Shrimp 21.

SOUTHWESTERN SHEPHERD'S PIE 16.95

Fragrant, spicy chicken stew topped with chipotle mashed potatoes