

# ARMADILLO

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

CHARRED AHI TAQUITO tuna w/ avocado, sprouts, wasabi & ginger soy dressing 7.95

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

FRESH SWEET CORN TAMALES w/ *Mexican crema* 4.00

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

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FIVE PEPPERCORN MARINATED TUNA STEAK 22.95  
*Served with Wasabi Mayonnaise, Poblano Rice, Black Beans and Vegetable*

CHAR GRILLED FILET MIGNON – BLUE CHEESE CRUMBLE 28.95  
*Homemade Mashed Potatoes   Vegetable Saute*

GRILLED FRESH MAHIMAHÍ W/ PAPAÑA-POBLANO SALSA 24.95  
*Mesclun Mix Salad*

DRY SPICE RUBBED NEW YORK STRIP STEAK W/ CORN SALSA 26.95  
*Mashed Idaho Potatoes   Sauteed Vegetable*

GUAJILLO-ANCHO BRAISED BEEF SHORT RIBS 19.95  
*Served on Mashed Idaho Potatoes*

BBQ TAMARIND BABYBACK RIBS 23.95  
*Hoisin Barbeque Sauce, Fries and Vegetables*

CRISPY FISH TACOS 21.95  
*w/ Pink Chili Mayonnaise   Poblano Rice   Black Beans*

QUINOA BURRITO BOWL W/ ROASTED VEGETABLES  
*CHICKEN BREAST 18.95   SHRIMP 21.   VEGETARIAN-BLACK BEANS/AVOCADO/VEGGIE*