

Armadillo Specials

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

CHILI-LIME CUCUMBER NOODLES ON SALTED WATERMELON W/ MINT & BASIL 8.

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

GRILLED NATURAL SEA SCALLOPS W/ MANGO AVOCADO SALAD 25.95
Served on torn romaine w/ a light jalapeno lime vinaigrette

CHARRED FILET MIGNON 28.95
Balsamic reduction Blue Cheese Crumble Mashed Idahos Vegetable

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 veggies, Avocado & Black Beans 14.95
w/Chicken Breast 18.95 w/ Shrimp 21.