

ARMADILLO

TRADITIONAL CHICKEN TORTILLA SOUP 7.

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

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

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

CHARRED FILET MIGNON – BALSAMIC REDUCTION & BLUE CHEESE CRUMBLE 28.95
Homemade Mashed Potatoes Vegetable Saute

GRILLED SIRLOIN STRIP STEAK W/ TOMATILLO-AVOCADO SALSA VERDE 21.
Cheesy Mashed Potatoes Sauteed Veggies

COCONUT SHRIMP W/ HONEY-JALAPENO DIPPING SAUCE 21.
Jasmine Rice Black Beans Veggies

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
Vegetarian w/ Roasted Beets, Avocado & Black Beans 14.95
w/Chicken Breast 18.95 w/ Shrimp 21.