

# 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*

FRESH CORN TAMALES *con Crema Mexicana* 4.50

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

CHARRED FILET MIGNON – GOAT CHEESE & BALSAMIC REDUCTION 28.95  
*Homemade Mashed Potatoes Vegetables*

PULLED PORK TACOS-HOMEMADE BBQ SAUCE 17.95  
Lime-Jalapeno Slaw Rice Black Beans

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.*

SOUTHWESTERN SHEPHERD'S PIE 16.95  
Fragrant, spicy chicken stew topped with chipotle mashed potatoes

CHILI CON CARNE 16.95  
*Black Angus Beef w/ Chunks of Pork*  
*simmered w/ Chilies, Tomatoes and Herbs served w/ Corn Bread*