

ARMADILLO

CHILLED GREEN GAZPACHO

w/ Tomatillos, Cucumbers, Lime Basil & a Jumbo Shrimp Duo Garnish 10.95

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

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

CHAR GRILLED FILET MIGNON – THREE HERB CHIMICHURRI & AVO-CORN SALSA 28.95
Homemade Mashed Potatoes Vegetable Saute

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

COUNTRY STYLE CHICKEN FRIED STEAK 16.95
Cream Gravy w/ Chorizo Mashed Potatoes Veggies

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 14.95