



## SOUP & SALAD

### CONCH CHOWDER 10/14

coconut milk, diced sweet potatoes, carrots, red bell pepper

### HOUSE SALAD 9

spring mix, cherry tomatoes, almonds, orange supreme, pickled onions, lemon vinaigrette

### FIG & GOAT CHEESE 13

arugula, goat cheese, pepitas, dried fig, lime vinaigrette

### QUINOA SALAD 14

quinoa, arugula, grilled corn, charred onion, avocado, cotija cheese, lime vinaigrette +add grilled salmon \$10

### BEET SALAD 12

oven roasted rainbow beets, toasted coconut, pepitas, arugula, goat cheese, balsamic reduction

## SMALL PLATES

### SALBUTES 11

shredded achiote chicken, dressed cabbage, handmade corn masa shell

### QUESO FUNDIDO 10

chorizo, poblanos, queso Oaxaca

### SMOKED FISH SPREAD 13

smoked snapper, yellow ginger, red onion, cilantro, crostini

### MUSSELS 16

mustard crema, beer, garlic, shallots, parsley, grilled ciabatta

### CLAMS 16

manila clams, spicy tomato and lobster broth, house chorizo, cilantro, grilled ciabatta bread

### CONCH FRITTERS 11

with fritter sauce

### AHI TUNA CRUDO 14

olive oil, ginger, lime, pickled peppers, parsley, sesame seeds

### CONCH CEVICHE 13

pico de gallo, habanero, fresh squeezed lime

### PERUVIAN CEVICHE 12

red snapper, ginger, sweet pepper, fresh squeezed lime, cilantro, red onion, bell pepper, habanero

### CARNE ASADA GARNACHAS 10

carne asada, guacamole, black beans, roasted tomato salsa, guajillo chile sauce

### VEGAN GARNACHAS 8

guacamole, black beans, dressed cabbage, roasted tomato salsa, pickled onions

## OAK-FIRED FLATBREADS

### ROTATING 15

Chef's daily special

### GOAT CHEESE 14

squash, oregano, honey, Mama Lil's spicy pickled peppers

### CHORIZO 14

house made chorizo, spicy béchamel, sharp cheddar, sweet pepper, cilantro

## PLATES

### HANGER STEAK 29

achiote dry rubbed hanger steak, pistachio chimichurri, guajillo chile butter, herb fingerlings, charred broccolini

### WILD SALMON 27

organic kale, jalapeno and herb salsa verde, charred broccolini, herbed mashed potatoes, roasted red pepper coulis, green papaya mango slaw

### CARIBBEAN FISH STEW 26

SHRIMP, MUSSELS, FISH, CLAMS, CURED SOPPRESSATA SAUSAGE, SPICY TOMATO & ORANGE BROTH, CILANTRO, GARLIC, SHALLOT, GRILLED CIABATTA

### BELIZE BBQ 26

BBQ ½ chicken, red cabbage, jicama & apple slaw, stewed black beans, house made sweet potato salad

### PORK BELLY POSOLE 25

hominy, california chile, house smoked pork belly, hibiscus 6 min egg, jalapeno, avocado, fennel & jicama slaw, cilantro jalapeno crema

### CREOLE SEABASS 29

CHERRY TOMATO, SWEET PEPPER, ONION, GARLIC, CILANTRO, LOBSTER COCONUT PAN SAUCE, COCONUT RICE, PLANTAIN

### BRAISED BEEF & CHILE LASAGNA 25

chile braised beef, béchamel, poblano, ancho chile tomato sauce

### MAYAN VEGAN 24

smashed sweet potatoes, charred broccolini, sautéed garlic & kale, quinoa, stewed lentils, chimichurri, mango & green papaya slaw

### VEGETARIAN RICE & BEANS WITH ROASTED VEGETABLES 25

COCONUT RICE AND BEANS, BRUSSELS SPROUTS, BELL PEPPERS, ONION, CHAYOTE, BEETS, GUAJILLO CHILE SAUCE, COTIJA CHEESE, FRIED EGG (vegan option available)

ASK YOUR SERVER ABOUT DAILY SPECIALS!!

## COMFORT

### WAGYU BURGER 17

white cheddar, Valentina aioli, caramelized onions, house pickles, arugula, brioche bun, Kennebec fries. + fried egg 2

### FISH TACOS

grilled or fried yellowtail, dressed cabbage, pico de gallo, house aioli, guacamole, pickled onion, house made corn tortillas  
3 tacos 18 4 tacos 23

### COCHINITA PIBIL TACOS

banana leaf and citrus braised pork, pickled radish, cotija cheese, onions, cilantro, sweet pickled peppers, house made corn tortillas  
3 tacos 18 4 tacos 23

### PORK BELLY TACOS

slow braised pork belly, homemade bbq sauce, dressed cabbage, pico de gallo, house aioli, house made corn tortillas  
3 tacos 18 4 tacos 23

### VEGGIE TACOS

crispy brussels sprouts, cassava battered cauliflower, guacamole, dressed cabbage, pico de gallo, Valentina aioli, house made corn tortillas (vegan option available)  
3 tacos 18 4 tacos 23

## SIDES

### COCONUT RICE 5

### STEWED BLACK BEANS 6

### CHARRED BROCCOLINI 8

### BRUSSELS SPROUTS with pork belly 7

### GARLIC FRIES parsley, cotija, Valentina aioli 7

### PLANTAIN CHIPS Valentina aioli 5

### STREET CORN 6

lime mayo, smoked paprika, cotija cheese

### ROASTED CAULIFLOWER & WHITE CHEDDAR GRATIN 7