



STARTERS

CONCH CHOWDER 9

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

BUTTERNUT SQUASH SOUP 9

butternut squash puree, toasted coconut, fried ginger

PERUVIAN CEVICHE 10

red snapper, ginger, lime, sweet pepper, red onion, habanero

CONCH FRITTERS 9

SMOKED FISH SPREAD 10

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

VEGAN GARNACHAS 8

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

CARNE ASADA GARNACHAS 10

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

SALADS

BEET SALAD 12

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

SUMMER SALAD 12

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

ARUGULA & QUINOA SALAD 12

arugula, quinoa, grilled corn, charred onion, avocado, cotija cheese, lime vinaigrette

FIG & GOAT CHEESE 10

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

+ *grilled salmon* 10

+ *grilled chicken* 6 + *hanger steak* 10

OAK-FIRED FLATBREADS

GOAT CHEESE FLATBREAD 13

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

CHORIZO FLATBREAD 13

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

SANDWICHES

Choice of Side Salad, Kennebec Fries or Plantain Chips

WAGYU BURGER 16

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

CUBANO 15

cochinita pork, candied bacon, white cheddar, dijon, house pickles

TUNA MELT 13

albacore tuna, Castelvetrano olives, jalapeno, sharp white cheddar, on sourdough

TACOS

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 16 4 tacos 21

SPECIALTIES

CARIBBEAN FISH STEW 25

shrimp, mussels, fish, clams, cured soppressata sausage, spicy tomato & orange broth, cilantro, garlic, shallot, ciabatta

HANGER STEAK 29

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

WILD SALMON 26

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

CREOLE SEABASS 28

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

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