



SOUP & SALAD

CONCH CHOWDER 12/16

coconut milk, sweet potatoes, carrots, red bell pepper, grilled ciabatta

HOUSE SALAD 9

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

FIG & GOAT CHEESE 14

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

QUINOA SALAD 15

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

BEET SALAD 13

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

+ grilled salmon 14 + hanger steak 13

SMALL PLATES

SALBUTES 12

shredded achiote chicken, dressed cabbage, handmade corn masa shell

QUESO FUNDIDO 12

chorizo, poblanos, queso Oaxaca

MUSSELS 17

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

CLAMS 17

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

CARNE ASADA GARNACHAS 10

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

VEGAN GARNACHAS 8

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

* AHI TUNA CRUDO 14

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

* SHRIMP AGUACHILE 14

shrimp, cucumbers, red onion, guacamole, mango-jicama slaw, served on tostada

* CONCH CEVICHE 20

Belize conch, pico de gallo, habanero, fresh squeezed lime

* PERUVIAN CEVICHE 14

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

SMOKED FISH SPREAD 13

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

CONCH FRITTERS 14

with fritter sauce

OAK-FIRED FLATBREADS

ROTATING MP
Chef's daily special

GOAT CHEESE 15

squash, zucchini, house pickle peppers, honey, fresh oregano

CHORIZO 15

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

PLATES

* HANGER STEAK 30

achiote dry rubbed hanger steak, pistachio chimichurri, grilled pineapple pico de gallo, herb fingerlings, charred broccolini

SALMON 29

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

CARIBBEAN FISH STEW 28

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 26

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

CREOLE SEABASS 30

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

BRAISED BEEF & CHILE LASAGNA 26

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)

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 20 4 tacos 26

COCHINITA PIBIL TACOS

banana leaf and citrus braised pork, pickled radish, cotija cheese, onions, cilantro, sweet pickled peppers, house made corn tortillas
3 tacos 20 4 tacos 26

PORK BELLY TACOS

slow braised pork belly, homemade bbq sauce, dressed cabbage, pico de gallo, house aioli, house made corn tortillas
3 tacos 20 4 tacos 26

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 20 4 tacos 26

SIDES

COCONUT RICE 5

STEWED BLACK BEANS 6

CHARRED BROCCOLINI 8

BRUSSELS SPROUTS with pork belly 8

GARLIC FRIES parsley, cotija, Valentina aioli 7

PLANTAIN CHIPS Valentina aioli 5

STREET CORN 7

lime mayo, smoked paprika, cotija cheese

ROASTED CAULIFLOWER & WHITE CHEDDAR GRATIN 8

ASK YOUR SERVER ABOUT DAILY SPECIALS!!

*Consuming raw or undercooked fish, meat or eggs may increase the risk of foodborne illness.