



SOUP & SALAD

CONCH CHOWDER 12/16

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

BABY GEM SALAD 16

avocado, cotija cheese, bacon, pomegranate seeds, pistachios, pickled onions, house made ranch dressing

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

BEEF SALAD 13

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

+ grilled salmon 14 + hanger steak 13
+grilled shrimp 8

SMALL PLATES

OCTOPUS TOSTONES 14

charred octopus, smashed crispy plantain, guacamole, roasted pineapple salsa, pickled peppers

CONCH FRITTERS 14

with fritter sauce

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

GARNACHAS 12

cochinita, refried red beans, cabbage slaw, pickled onions, cilantro
*vegan option available

* AHI TUNA LECHE DE TIGRE 14

passionfruit, fried plantains, guacamole, pickled peppers, house taro chips

COCONUT SHRIMP 15

jumbo shrimp crusted in fresh coconut served with habanero apricot aioli and mezcals cilantro cocktail sauce

* HALIBUT CEVICHE 17

fresh mango, jicama, habanero, onions, avocado, served with housemade tostadas

* PERUVIAN CEVICHE 14

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

SMOKED FISH SPREAD 13

smoked snapper, turmeric, red onion, cilantro, crostini

OAK-FIRED FLATBREADS

ROTATING MP
Chef's daily special

GOAT CHEESE 15
squash, zucchini, Mama Lil's spicy pickled peppers, honey, fresh oregano

APRICOT HABANERO BACON 15
Ojai Habanero Apricot Jam, white cheddar, caramelized onions, garlic, bacon, dressed arugula

PLATES

* HANGER STEAK 30

coffee rubbed hanger steak, house chimichurri, romesco*, charred broccolini, fingerlings

*contains nuts

SALMON 29

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

CARIBBEAN FISH STEW 28

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

YUCATAN CHICKEN 26

citrus marinated 1/2 chicken, fingerling potatoes, roasted yams, yellow beets, salsa verde, pickled onion and jicama slaw

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, PLANTAINS

BRAISED BEEF & CHILE LASAGNA 26

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

THE MAYAN 24

king oyster mushroom asada, spiced quinoa, sweet potato, pickled onion, herb salad, salsa verde

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, hand cut french fries + fried egg 2

FISH TACOS

grilled or fried yellowtail, pico de gallo, dressed cabbage, guacamole, pickled onion, house aioli, 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

BAJA CAULIFLOWER TACOS

crispy cassava battered cauliflower, guacamole, dressed cabbage, pico de gallo, cilantro lemon aioli, house made corn tortillas
*gf/vegan
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

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.