



## SOUP & SALAD

### CONCH CHOWDER 13/17

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

### BABY GEM SALAD 17

avocado, cotija cheese, bacon, pomegranate seeds, pistachios, pickled onions, tomatoes, housemade ranch dressing

### FIG & GOAT CHEESE 15

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

### QUINOA SALAD 16

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

### BEEF SALAD 14

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

+ grilled salmon 18 + hanger steak 14  
+grilled shrimp 8

## SMALL PLATES

### OCTOPUS TOSTONES 15

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

### QUESO FUNDIDO 14

chorizo, poblanos, queso Oaxaca

### CONCH FRITTERS 15

with fritter sauce

### MUSSELS 18

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

### CLAMS 18

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

### GARNACHAS 13

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

### \* AHI TUNA LECHE DE TIGRE 15

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

### \* HALIBUT CEVICHE 18

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

### \* PERUVIAN CEVICHE 15

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

### SMOKED FISH SPREAD 14

smoked steelhead trout, turmeric, red onion, cilantro, grilled ciabatta

### SHRIMP CROQUETTES 18

thai spices, fresno aioli, pineapple pico de gallo

## OAK-FIRED FLATBREADS

### ROTATING MP

Chef's daily special

### GOAT CHEESE 16

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

### APRICOT HABANERO BACON 16

Ojai Habanero Apricot Jam, white cheddar, caramelized onions, garlic, bacon, arugula

## PLATES

### \* HANGER STEAK 32

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

\*contains nuts

### SALMON 32

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

### CARIBBEAN FISH STEW 30

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

### YUCATAN CHICKEN 28

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

### PORK BELLY POSOLE 28

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

### CREOLE SEABASS 32

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

### BRAISED BEEF & CHILE LASAGNA 28

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

### THE MAYAN 25

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

### MUSHROOM BOLOGNESE 28

CREMINI MUSHROOMS, CREAMY POLENTA, TRUFFLE OIL, FENNEL POLLEN

## COMFORT

### \* WAGYU BURGER 19

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, cabbage, guacamole, pickled onion, house aioli, housemade corn tortillas  
3 tacos 21 4 tacos 28

### COCHINITA PIBIL TACOS

banana leaf and citrus braised pork, pickled radish, cotija cheese, onions, cilantro, sweet pickled peppers, housemade corn tortillas  
3 tacos 21 4 tacos 28

### PORK BELLY TACOS

slow braised pork belly, homemade bbq sauce, cabbage, pico de gallo, house aioli, housemade corn tortillas  
3 tacos 21 4 tacos 28

### BAJA CAULIFLOWER TACOS

crispy cassava battered cauliflower, guacamole, cabbage, pico de gallo, cilantro lemon aioli, housemade corn tortillas  
3 tacos 21 4 tacos 28  
\*gf/vegan

## SIDES

### COCONUT RICE 6

### STEWED RED BEANS 8

### CHARRED BROCCOLINI 10

### BRUSSELS SPROUTS with pork belly 12

### GARLIC FRIES parsley, cotija, Valentina aioli 8

### PLANTAIN CHIPS Valentina aioli 8

### STREET CORN lime mayo, smoked paprika, cotija 8

### ROASTED CAULIFLOWER & WHITE CHEDDAR GRATIN 12

ASK YOUR SERVER ABOUT DAILY SPECIALS!!

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