



SOUP & SALAD

CONCH CHOWDER 14/17

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 16

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

QUINOA SALAD 16

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

BET SALAD 16

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

+ grilled salmon 16 + hanger steak 14
+grilled shrimp 10

SMALL PLATES

* AHI TUNA TARTAR 18

avocado, mango papaya vinaigrette, house taro chips

* LOCAL HALIBUT CRUDO 18

citrus hibiscus, jalapeno, red onions, sweet peppers, celery & fennel leaves

* HOUSE CEVICHE 17

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

SMOKED FISH SPREAD 17

smoked steelhead trout, turmeric, red onion, cilantro, crostini

COCONUT SHRIMP 17

jumbo shrimp crusted in fresh coconut served with spicy tartar sauce

CHICKEN SALBUTES 16

fried masa shell, achiote chicken, cabbage, pico de gallo, jalapeño crema

OCTOPUS TOSTONES 16

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

QUESO FUNDIDO 16

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

HANGER STEAK GARNACHAS 18

sweet potato, stewed red beans, jalapeño, pickled onions, avocado, cotija cheese
*vegetarian option available

OAK-FIRED
FLATBREADS

ROTATING MP

Chef's daily special

GOAT CHEESE 18

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

APRICOT HABANERO BACON 22

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

PLATES

* HANGER STEAK 36

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

*contains nuts

SALMON 36

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

CARIBBEAN FISH STEW 34

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

YUCATAN CHICKEN 29

citrus marinated ½ chicken, fingerling potatoes, roasted yams, yellow beets, salsa verde, pickled onion and jicama slaw

PORK BELLY POSOLE 32

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

CREOLE SEABASS 36

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

BLACKENED
CAULIFLOWER STEAK 28

creamy mushroom polenta cakes, romesco, jicama & coconut purée, pickled peppers & onions, pepitas, citrus vinaigrette salad

MAYAN VEGAN 27

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

BRAISED BEEF & CHILE LASAGNA 30

CHILE BRAISED BEEF, BÉCHAMEL POBLANO, ANCHO CHILE TOMATO SAUCE

COMFORT

* WAGYU BURGER 22

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

FISH TACOS

grilled or fried mahi mahi, pico de gallo, cabbage, guacamole, pickled onion, house aioli, house-made corn tortillas
3 tacos 24 4 tacos 30

COCHINITA PIBIL TACOS

banana leaf and citrus braised pork, pickled radish, cotija cheese, onions, cilantro, sweet pickled peppers, house-made corn tortillas
3 tacos 24 4 tacos 30

PORK BELLY TACOS

slow braised pork belly, homemade bbq sauce, cabbage, pico de gallo, cilantro, house aioli, house-made corn tortillas
3 tacos 24 4 tacos 30

BAJA CAULIFLOWER TACOS

crispy cassava battered cauliflower, guacamole, cabbage, pico de gallo, cilantro lemon aioli, house-made corn tortillas
3 tacos 24 4 tacos 30
*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 9

STREET CORN lime mayo, smoked paprika, cotija 9

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.