

LUNCH MENU

Cabo Inspired Cuisine

APERITIVOS / APPETIZERS

Tostada de Ceviche Ceviche tostada with snapper, lime, jalapeno, tomatoes and a dab of mayo, served on crispy flat corn tortilla with lettuce and avocado – 13.75 Half – 7.95

Guacamole – 12.50 Half – 6.95

Guacamole / Ceviche Combo – 11.95

Taquitos Your choice of shredded beef or chicken, served with guacamole, sour cream and pico de gallo – 11.25 Half – 6.95

Oysters BBQ or raw on the half shell with Champagne-tequila mignonette or cocktail sauce – 2.50/ea

Grilled Crab Cakes Served with chipotle tartar sauce – 15.50

Calamari Frito Deep fried calamari with spicy cocktail and chipotle tartar sauce – 11.75

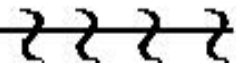
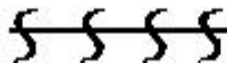
Prawn Cocktail Served with spicy cocktail sauce – 14.25

Nachos Cheese, refried beans, pico de gallo, guacamole, and sour cream – 8.95 Half – 5.95
grilled shrimp, chicken, or steak – add 4.25 seasoned ground beef or shredded beef – add 4.00

Baja Style Polenta Grilled with corn & green chilies served with red and green sauces – 7.25

Mexican Popcorn Shrimp Served with chipotle tartar sauce – 13.50 Half – 7.50

Stuffed Avocado Half avocado stuffed with Bay Shrimp salad – 13.50



PLATOS GRANDES / ENTREES

Enchilada De Pato Roasted duck breast wrapped in a fresh corn tortilla topped with house-made mole sauce, melted cheese and pesto. Served with black beans and Mexican rice – 11.25

Fajitas Chicken, Carne Asada or Shrimp served with sautéed onions and bell peppers, fresh guacamole, sour cream, pico de gallo, warm corn tortillas, Mexican rice, black beans
Portobello mushrooms or chicken 15.95, steak 16.95, prawns 17.95

Carnitas Marinated and slow-cooked braised pork, pinto beans, rice, corn tortillas – 14.95

Poblano Chili Rellenos One chili served with mild red sauce, refried beans & Mexican rice

*Beef Relleno - stuffed with seasoned ground beef & smoked cheese – 11.50

*Mushroom- stuffed with Portobello mushrooms, spinach, grilled corn & smoked cheese – 11.50

*Traditional Relleno - stuffed with Jack cheese and egg battered – 11.50

*Vegetarian Relleno - stuffed with seasonal vegetables – 10.50

Pasta Picante Cajun fettuccini with rock shrimp, fettuccini pasta, Andouille sausage, chicken, onions, bell peppers, spicy Creole sauce – 16.95