



Barra Fria*

OYSTERS ON THE HALF SHELL*

selection of east coast oysters,
served with chiltepin mignonette,
salsa negra, fresno hot sauce 4ea

OYSTER ESPECIAL*

spicy bluefin tuna,
tobiko, chives 8ea

CLAMS PREPARADOS*

top neck clams, guajillo pico 3.50ea

CEVICHE MIXTO* poached whitefish,
pink shrimp, avocado, cucumber pico,
habanero ash aioli 23

ESTE CEVICHE* market fish, avocado,
carrot-pepper salpicón, chile oil
half 12 / full 24

TUNA TIRADITO* bluefin, avocado,
allium salsa negra, crispy leeks 26

SHRIMP AGUACHILE* 23

NEGRO burnt habanero broth,
cucumber, avocado

VERDE cilantro-serrano broth,
cucumber, avocado

¡MAKE IT DIVORCIADO!

los dos with fried calamari 65

TORO TOSTADITA

fatty tuna, chipotle aioli,
serrano, avocado 10ea

LA SEAFOOD PLATTER* dzn oysters,
half dzn clams preparados,
smoked white fish salad,
los accoutrements 80

LA SEAFOOD TOWER* dzn oysters,
half dzn clams preparados,
smoked white fish salad,
half dzn chile marinated shrimp,
charcoal seared tuna belly,
calamar frito, morita aioli,
los accoutrements 145

Botanas y Tacos

MELONCITO chilled seasonal melon, aleppo, mezcal 7

GUACAMOLE DEL JARDÍN sesame macha verde 18

SMOKED TUNA CRISPY TACOS topped with cabbage slaw,
jalapeño y fresno salsas 18

FISH TACOS masa battered swordfish, shredded cabbage,
habanero-piquín hot sauce, salsa mexicana 19

QUESADILLA DE HONGOS confit oyster mushrooms,
epazote, quesillo, costeño amarillo salsa 19

CACHETADA TACO seared wagyu ribeye, asadero costra,
avocado tomatillo salsa, charred onion, cilantro 15ea

FLAUTAS DE POLLO braised chicken thighs,
morita salsa, oaxacan crema, cotija, cilantro 24

Al Carbón

CAMARONES "EL RICAS"

butterflied shell-on shrimp, lime,
chile costeño garlic butter, cilantro
half 21 / full 42

"Our messiest dish, eat it with your hands! It's delicious,
it's my favorite!" -Chef Fermin

PESCADO ZARANDEADO spanish sea bass,
annatto red chile marinade, cabbage slaw,
salsa verde, refried black beans
half 45 / whole 80

TURBOT A LA MANTEQUILLA green onion-anchovy butter,
salsa verde, refried black beans MKT

TUNA COLLAR LIMITED AVAILABILITY

caramel glaze, coriander crunch,
guajillo pico, herb salad 140

À la Carte

ENSALADA DE VERANO mustard-date dressing,
mixed greens, sungold tomatoes, garden cucumbers,
caskey peaches, candied citrus zest 17

SHISHITOS AL CARBÓN tamarind morita glaze,
peanut crunch 14

Specialties

TAMAL EN HOJA SANTA black bean tamal, queso fresco,
purslane, green beans, sesame hoja santa mole 21

COCHINITA PIBIL slow cooked pork, orange adobo,
xnipek, guacamole, refried black beans, tortillas 32

PESCADO A LA CREMA halibut, shrimp salsa cremosa,
squash, habanero ash oil, chives 42



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness

Cocktails

- NUESTRA PALOMA** tequila blanco, grapefruit juice, grapefruit cordial, grapefruit soda, salt 17
- GARDEN G&T** gin, basil, lime aperitif, chartreuse elixir vegetal, tonic 17
- HOJA EN BLANCO*** gin, pisco, melon, aloe, lemon, egg white, hoja santa 17
- BLUE TANG CLAN** mezcal, rum, coconut, falernum, pineapple, lime, serrano, blue spirulina 17
- DEL MAR-TINI** navy strength gin, vermouth, muscadet, kombu 17
- OLMEC OLD FASHIONED** tequila reposado, mezcal, elote liqueur, chipotle, cacao bitters 17
- GUAVAMENTE (NON-ALCOHOLIC)** guava, aperitif syrup, vanilla, lime, sparkling water 12

Signature Margaritas

- CLÁSICA** tequila blanco, high proof tequila, cointreau, lime, salt 16
- SALADITO** tequila blanco, tamarind, ancho chile, apricot, lime 16
- SOMBRA** mezcal, tequila blanco, pomegranate, rhubarb amaro, port, lime 16
- TROPICAL** tequila reposado, passionfruit, pineapple, lime, angostura bitters 16

Non-Alcoholic

- HOUSE AGUA FRESCA** tamarind, hibiscus 5
- GRAPEFRUIT SODA** 6
- MINT LIMONADA** 6
- YAUPON ICED TEA** 4
- SPARKLING WATER** 4
- SODA** coke, sprite, diet coke 5
- ST. AGRESTIS PHONY MEZCAL NEGRONI** 12

Wine by the glass

ESTE HAPPY HOUR

\$10 SIGNATURE MARGARITAS
25% OFF BOTTLES OF WINE

\$8EA FISH TACOS | \$10 CEVICHITO
\$9 GUACAMOLE | \$8EA CRISPY TUNA TACOS
\$.50 OFF OYSTERS
\$15 OFF SEAFOOD PLATTERS
\$25 OFF SEAFOOD TOWERS

FRIDAY, SATURDAY & SUNDAY 12-5
MONDAY – THURSDAY 5-6

Sparkling

- DOMUS PICTA** glera, 2020, conegliano-valdobbiadene, prosecco superiore 13 / 52
- LUIS PATO** ‘baga bruto’ NV, Bairrado, Portugal 15 / 60

White

- MYLONAS** assyrtiko, 2023, Keratea, Greece 15 / 60
- LES DEUX MOULINS** sauvignon blanc, 2023, Loire Valley, France 16 / 64
- LUIGI MAFFINI** 'Kratos' fiano, 2023, Campania, Italy 19 / 76

Rose & Skin Contact

- ANNE PICHON** grenache rose, 2024, Côtes du Rhône, France 13 / 52
- DARIO SERRENTINO** ‘Cala’ skin contact catarratto, 2023, Sicilia, Italy 13 / 52

Red

- BLOODROOT** pinot noir, 2022, Sonoma Coast 15 / 60
- CRUSE WINE CO.** 'Monkey Jacket' valdiguié, carignan, petite syrah, syrah, 2021, Sonoma County, California 17 / 68

JOIN US ON TUESDAYS FOR VINOS Y VINYL
50% OFF BOTTLES OF WINE

Preparadas non-alcoholic available

- CHELADA** mexican lager, lime, salt 8
- CUBANA** mexican lager, petróleo, lime, salt 9
- MICHELADA** mexican lager, sangrita, petróleo, lime, salt 10

Cervezas

Draft 8

- HOLD OUT “DOMINGUITOS”** Mexican-style lager, Austin, TX, 4.4%
- HOLD OUT “NOCTURNA”** Mexican-style amber, Austin, TX, 4.8%
- MEANWHILE BREWING “SECRET BEACH”** West Coast IPA, Austin, TX, 6.2%
- VISTA “DARK SKIES”** Black Pilsner, Austin, TX, 4.9%

Packaged 6

- MODELO ESPECIAL** pilsner, Mexico, 4.7%
- MODELO NEGRA** dark lager, Mexico, 5.4%
- PACIFICO** pilsner, Mexico, 4.7%
- VICTORIA** vienna lager, Mexico, 4.2%
- ATHLETIC BREWING** non-alcoholic golden ale, Milford, Connecticut, 0.5%

A 20% gratuity will be added to parties of 6 or more