



Barra Fria*

OYSTERS ON THE HALF SHELL*

chiltepín mignonette, salsa negra,
fermented fresno hot sauce 4ea

OYSTER ESPECIAL*

spicy bluefin tuna,
tobiko, chives 7ea

CLAMS PREPARADOS*

top neck clams, guajillo pico 3.50ea

TOSTADA MIXTA*

poached whitefish, pink shrimp,
avocado, cucumber pico,
habanero ash aioli 19

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

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

SHRIMP AGUACHILE* 23

NEGRO burnt habanero broth,
cucumber, avocado

VERDE cilantro-serrano broth,
cucumber, avocado

¡MAKE IT DIVORCIADO!

los dos with fried calamari 65

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

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

Botanas, Tacos, y Más

SMOKED WHITEFISH DIP* chipotle aioli,
tomato-serrano relish, saltines 16

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, squash blossoms, costeño amarillo salsa 19

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

MILANESA DE POLLO panko breaded chicken breast,
chipotle salsa, oaxacan crema, mixed greens 34

À la Carte

BEETS Y PERAS cilantro green goddess dressing,
queso fresco, toasted pepitas 17

ADD SHRIMP AL CARBÓN 12

Al Carbón

CAMARONES "EL RICAS" butterflyed 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 Fermín

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

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

Lunch Specials available until 4pm

FRIED FISH SANDWICH halibut milanese, sesame bun,
avocado, chorizo, black beans, mixed greens salad 24

BURRITO PUERTO NUEVO morita butter drawn lobster,
chorizo, black beans, xnipek,
tomatillo avocado salsa 32



*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

DEL MAR-TINI navy strength gin, vermouth, muscadet, kombu 17

BLUE TANG CLAN mezcal, rum, coconut, falernum, pineapple, lime, serrano, blue spirulina 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

UNIFIED FERMENTS fermented tea, jasmine green Brooklyn, NY (>.5% ABV) 750ml 49

CHECK OUT OUR BEVERAGE BOOK FOR OUR ADDITIONAL N/A BOTTLES!

ESTE HAPPY HOUR

\$10 SIGNATURE MARGARITAS
25% OFF BOTTLES OF WINE

\$8EA FISH TACOS | \$10 CEVICHITO
\$9 GUACAMOLE | \$12 CRISPY TUNA TACOS
\$.50 OFF OYSTERS
\$15 OFF SEAFOOD PLATTERS
\$25 OFF SEAFOOD TOWERS

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

Wine by the glass

Sparkling

DOMUS PICTA glera, 2020, conegliano-valdobbiadene, prosecco superiore, Italy 13 / 52

VICARA 'Domino' grignolino, 2024, Piedmonte, Italy 16 / 64

White

MYLONAS assyrtiko, 2023, Keratea, Greece 15 / 60

LES ATHLÈTES DU VIN sauvignon blanc, 2023, Loire Valley, France 16 / 64

LUIGI MAFFINI 'Kratos' fiano, 2023, Campania, Italy 19 / 76

Rose & Skin Contact

WILDMAKERS 'Brisas' cinsault, muscat of alexandria rose, 2021, Itata Valley, Chile 13 / 52

DARIO SERRENTINO 'Cala' skin contact catarratto, 2023, Sicilia, Italy 13 / 52

Red

BLOODROOT pinot noir, 2022, Sonoma Coast 15 / 60

MADSON WINES 'Kessler-Haak' syrah, 2023, Santa Rita Hills, California 19 / 76

**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%