

Barra Fria*

OYSTERS ON THE HALF SHELL*

served with chiltepin mignonette, salsa negra, fresno hot sauce 4ea

OYSTER ESPECIAL*

bluefin tuna, horseradish aioli, parmesan oil 7ea

CHOCOLATA CLAM*

chiltepin-lime broth, black pepper, serrano 12ea

ESTE CEVICHE*

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

TOSTADA DE TORO*

tuna belly, chipotle aioli, citrus salt 16ea

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

TOSTADA MIXTA*

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

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, smoked fish dip, two chocolata clams, los accoutrements 80

LA SEAFOOD TOWER*

dzn oysters, smoked fish dip, charcoal seared tuna belly, two chocolata clams, half dzn chile marinated shrimp, calamar frito, morita aioli, los accoutrements 145

Botanas y Tacos

GUACAMOLE DEL JARDÍN sesame salsa macha verde 18

FISH TACOS masa battered swordfish, shredded cabbage, habanero-piquin 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

Al Carbón

CAMARONES "EL RICAS"

butterflied shell-on shrimp, lime, chile costeño garlic butter, cilantro half 22 / full 44

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

PESCADO ZARANDEADO half spanish sea bass, annatto red chile marinade, cabbage slaw, salsa verde, refried black beans 68

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

À la Carte

CITRUS AND BEETS mint, queso fresco, pistachios, tangerine oil 16

BOK CHOY A LA PARRILLA tahini maple dressing, lemon breadcrumbs 16

Specialties

TAMAL DE AVELLANA sweet potato, hazelnut mole, swiss chard, pickled onions 21

MILANESA DE POLLO panko breaded chicken breast, chipotle salsa, oaxacan crema, mixed greens 32

COCHINITA PIBIL slow cooked pork, orange adobo, xnipek, guacamole, refried black beans, tortillas 34

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



Cocktails

- NUUESTRA PALOMA** tequila blanco, grapefruit juice, grapefruit cordial, grapefruit soda, salt 17
- GARDEN G&T** gin, basil, lime aperitif, chartreuse élixir végétal, 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
- SOMBRA** mezcal, tequila blanco, pomegranate, rhubarb amaro, port, lime 16
- TROPICAL** tequila reposado, passionfruit, pineapple, lime, angostura bitters 16
- VERDE** tequila blanco, mezcal, cucumber, tomatillo, cilantro, poblano, lime 16

Non-Alcoholic

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

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

ESTE HAPPY HOUR

\$10 SIGNATURE MARGARITAS
25% OFF BOTTLES OF WINE

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

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

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

Wine by the glass

Sparkling

- DOMUS PICTA** glera, 2020, Conegliano-Valdobbiadene, Prosecco Superiore, Italy 13 / 52
- VICARA** 'Domino' grignolino, 2024, Piemonte, Italy 16 / 64

White

- TERRE NERE** carricante, 2022, Sicily, Italy 17 / 68
- GOISOT** chardonnay, 2024, Burgundy, France 19 / 76

Rosé & Skin Contact

- REZEBAL** hondarribi beltza, Getariako Txakolina, Basque Country, Spain 15 / 60
- DARIO SERRENTINO** 'Cala' skin contact catarratto, 2023, Sicilia, Italy 13 / 52

Red

- CLURICAN** touriga nacional blend, 2023, Pinhel, Portugal 16 / 64
- MADSON WINES** 'Côte Blonde' syrah, 2024, Central Coast, California 19 / 76

Non-Alcoholic

- NON1** 'salted raspberry & chamomile' Melbourne, Australia, 0.0% 14 / 56

**JOIN US ON TUESDAYS FOR 'VINO 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** lager, Mexico, 4.4%
- MODELO NEGRA** dark lager, Mexico, 5.4%
- PACIFICO** lager, Mexico, 4.4%
- VICTORIA** vienna lager, Mexico, 4.2%
- ATHLETIC BREWING** **NON-ALCOHOLIC** golden ale, Milford, CT, 0.5%