

LENT MENU

UNTIL APRIL 4TH, DINE - IN ONLY

BOTANAS

AGUACHILE NEGRO

SASHIMI TUNA + SHRIMP, BLACK LECHE DE TIGRE, CUCUMBERS, AVOCADO + RED ONION
24

OCTOPUS CARPACCIO

OCTOPUS, RED ONION, PESTO MEXICANO, OLIVE OIL, AVOCADO PURÉE
20

BEET CITRUS SALAD

ROASTED BEETS, SEASONAL CITRUS, HEIRLOOM GREENS, RED ONION, GOAT CHEESE, ROASTED PEPITAS + JAMAICA VINEGARETTE
16

TACOS DE PULPO ZARANDEADO

SINALOA AIOLI, SPICY COLESLAW, MACHA SAUCE + BLACK STEWED BEANS
28

MAIN COURSE

CHILI CRUSTED SEARED TUNA

CHILI CRUSTED TUNA, PONZU SAUCE SERVED WITH GRILLED ESQUITES + VERDOLAGAS
34

PESCADO ZARANDEADO

GRILLED BUTTERFLIED WHOLE GULF RED SNAPPER, SINALOA AIOLI, MEXICAN RICE, SHREDDED LETTUCE + AVOCADO
46

CHILEAN SEA BASS

BROILED FRESH CHILEAN SEA BASS, BROWN LEMON BUTTER, ZUCCHINI NOODLES
?

CALDO DE MARISCOS VERACRUZ

SEAFOOD SOUP VERACRUZ STYLE
24

FISH FRYDAYS

SERVED FRIDAYS FROM 11AM-3PM

LOUISIANA-STYLE FRIED CATFISH

SERVED WITH FRENCH FRIES + COLESLAW
24

