



## DINNER MENU

### ENTREES

#### LOBSTER TAIL - 36

CAJUN BUTTER, CARIBBEAN SPICES.  
PINEAPPLE EMULSION  
- SERVED WITH FINGERLING POTATOES

#### NY STEAK - 25

6OZ STEAK, SMOKED SPICES, CHIMICHURRI  
- SERVED WITH FINGERLING POTATOES &  
ROASTED PEPPERS

#### CEVICHE TOSTADA - 18

MAHI MAHI, PICKLED ONIONS, CILANTRO,  
PUMPKIN SEEDS, PASSIONFRUIT GINGER  
DRESSING, GUACAMOLE

#### SURF & TURF - 55

6OZ STEAK, JUMBO SHRIMP, GARLIC  
PARMESAN CHEESE SAUCE, GARLIC BUTTER  
LOBSTER TAIL  
- SERVED WITH FINGERLING POTATOES AND  
ARUGULA SALAD

#### CHICKEN SKEWERS - 21

CHILE ANCHO CHICKEN, FRESH HERBS,  
GARLIC, TZATZIKI SERVED WITH PITA BREAD

UPGRADE: STEAK +5 SHRIMP +7 LOBSTER  
+12

### TACOS

#### LOBSTER TACO - 18

CHILE MARITA BUTTER SAUCE, CRISPY SHALLOTS,  
PICO DE GALLO

#### FISH TACO - 16

MAHI MAHI, SRIRACHA AIOLI, PICKLED ONION,  
RADISH, SALSA VERDE

#### STEAK TACO - 15

THREE CHEESE BLEND, CRISPY ONIONS,  
CHIMICHURRI

#### CHICKEN TACO - 13

CHILI CHICKEN, PICO DE GALLO, RADISH,  
CILANTRO, MOZZARELLA. WHITE CHEDDAR

### SHARED PLATES

#### WATERMELON SALAD - 18

WATERMELON, HEIRLOOM TOMATO, GOOSEBERRIES,  
COCONUT BASIL VINAIGRETTE, TAJIN

#### CHARRED OCTOPUS - 21

YUZU CITRUS, LIME CHILE AIOLI,  
FINGERLING POTATOES

#### BURGER SLIDERS - 15

MOZZARELLA, WHITE CHEDDAR, CARAMELIZED  
PICKLED ONION, SRIRACHA AIOLI

#### FLATBREAD - 11

MANCHEGO, JACK & OAXACA CHEESES, BLUE CHEESE  
CRUMBLES, ARUGULA, TRUFFLE OIL  
STEAK +9 CHICKEN +6 SHRIMP +7 LOBSTER +12

#### BURRATA - 18

BRUSCHETTA, ARUGULA, GARLIC CROSTINI,  
BASIL OIL, BALSAMIC GLAZE

#### GUAC & CHIPS - 13

#### HUMMUS & PITA - 12

### DESSERT

#### CREME BRULEE - 13

#### FLOURLESS CHOCOLATE CAKE - 13