



ENTRÉE

~ SELECTIONS ~

Taco Bar

Great for a party or any celebration! Your choice of 2 or 3 proteins: steak, chicken, carnitas (pork), Mahi Mahi, Wahoo or shrimp, sour cream chipotle sauce, 2 types of salsas Pico de Gallo & roasted tomatillo, guacamole, shredded green cabbage, fresh corn tortillas, Mexican roasted rice & black beans

Enchiladas

Rolled corn tortillas filled with chicken, Mexican cheese or veggies & cheese topped with a homemade red or green enchilada sauce. Served with Mexican rice & sautéed veggies

Fajitas

Steak, chicken, shrimp or veggies served with sautéed onions, bell peppers, corn tortillas, sour cream, guacamole, salsa, rice, beans & shredded cabbage

Specialty Tacos

Your choice of marinated grilled steak, pork tenderloin or Baja fish tacos served with different toppings

Ginger Scallops

Scallops sautéed in a ginger garlic sauce served with coconut rice & julienne carrots

Seared Scallops

Sautéed with butter, olive oil, garlic, onions, capers, white wine, bell peppers, your choice of rice & grilled asparagus

Cajun Shrimp Boil

Large shrimp, sausage, green & red peppers, red potatoes, corn on the cob served family style with lemon and hot sauce

Coconut Shrimp

Large shrimp rolled in coconut flakes, baked & served with tropical rice & cauliflower mash

Shrimp & Scallop Citrus Beurre Blanc

Grilled shrimp & scallops topped with a citrus beurre blanc sauce with jasmine rice & roasted veggies

Bacon Wrapped Shrimp

Large shrimp stuffed with cheese, wrapped in bacon & pan fried crispy served on a bed of sour cream chipotle sauce with yellow rice & sautéed cabbage

Caribbean Lobster Tails

Tails lathered in butter garlic lemon sauce, grilled & served with your choice of 2 sides

Mahi Mahi or Wahoo

Locally caught grilled & topped with a mango salsa, coconut rice & grilled asparagus

Red Snapper

Locally caught in lemon butter sauce served with fungi & medley of veggies

Paella Valenciana

Basmati rice, shrimp, scallops, mussels, chorizo sausage & served with your choice of salad

Cajun Jambalaya

Long grain rice, Andouille sausage, shrimp, chicken & Cajun seasonings served with your choice of salad

Surf & Turf

Your choice of steak, lobster tail served with drawn butter, lemon & your choice of 2 sides

Beef Tenderloin

Beef tenderloin topped with a roasted shallot bacon demi-glace sauce on a bed of garlic smashed potatoes & orange glazed carrots

Flank Steak

Marinated in beer & special spices, grilled topped with guacamole & melted cheese served with garlic smashed potatoes & tequila carrots

Ribeye

Grilled to perfection, twice baked potatoes, sautéed spinach & grilled pineapple

Coconut Beef or Chicken Curry

Beef or chicken sautéed with coconut milk, curry served with steamed jasmine rice & sautéed snow peas

Mango Chicken

Chicken grilled topped with mango sauce served with sweet potato dumb bread & sautéed garlic ginger spinach or kale

African Chicken

One of my oldest recipes - Chicken thighs baked in a peanut tomato sauce served over rice & garnished with broccoli sooo delicious!!

Chicken Picado

Chicken breasts sautéed with onions, tomatoes, peppers, spices & red rice

Asian Pork Loin

Marinated pork loin with Asian sauce, soba noodles & veggies sautéed with garlic & ginger

Carnitas

Pork butt cooked for 4 hours served with corn tortillas, guacamole, onions & cilantro, shredded cabbage, served with veggies

Caribbean Baby Back Pork Ribs

Ribs with a chipotle rub steamed in beer then topped with Rum BBQ sauce, served with Caribbean coleslaw & roasted sweet potatoes

Stuffed Pork Chops

Stuffing: Crab Stuffing or Spinach Sundried Tomato with choice of 2 sides

SIDES

Asian Coleslaw

Green cabbage, carrots, fresh ginger, garlic, rice wine vinegar & sesame seed oil

Caribbean Coleslaw

Red & green cabbage, bell peppers, carrots, red onion, green apple, cilantro, adobo dressing

Curry Potato Salad

Red potatoes, celery, red onions, relish, red apples

German Potato Salad

Potatoes, bacon, onions, fresh parsley served warm

Black Bean & Corn Salad

Black beans, corn, bell peppers, red onions, vinegar & oil

Roasted Corn on the Cob

Corn on the cob grilled, with butter, chili powder & lime sliced into 2" disks

Roasted Local Pumpkin with garlic & onions

Tequila Carrots or Orange Marmalade Carrots

Grilled Pineapple

Choice of Veggies: broccoli, cauliflower, collard greens, eggplant, green beans, kale, snow peas, spinach or zucchini

Roasted Veggies: Bell peppers, eggplant, zucchini, yellow squash, onions, garlic, all roasted on the grill

Potatoes: Twice baked, garlic smashed, French fried, sweet potatoes - baked, roasted or fried

Rice: Coconut, Mexican Roasted, Almond, Tropical, Jasmine or Herbed Orange Basmati

HOMEMADE BREADS

Dinner Rolls

Popovers

Corn Bread

Garlic Parmesan Bread Sticks

Garlic Bread

Avocado Bread

Beer Bread Sundried Tomatoes & Herbs

Sweet Potato Dumb bread

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