
SMALL PLATES

Lobster & Shrimp Tostadas	16	Ropa Vieja Spring Rolls	16
<i>Lobster, shrimp, avocado crema, spicy aioli, wonton crisp, tobiko</i>		<i>Shredded beef, ripe plantain, manchego crema, jicama slaw</i>	
Black Bean Hummus	14	Crispy Manchego Polenta	14
<i>Pico de gallo, root chips</i>		<i>Sun-dried tomato walnut tapenade</i>	
Seared Ahi Tuna	19	Crab Croquettes	23
<i>5-Spiced blackened, mango salsa, bacon & black bean purée</i>		<i>Crab & potato cake, Asian aioli, shishito pepper ceviche, red beet foam</i>	
Pork Belly	19	Jalapeño Tempura Octopus	23
<i>Papaya & basil chutney, chimichurri, goat cheese crema</i>		<i>Spanish octopus, tamarind dressing, green papaya & jicama slaw, roasted jalapeño aioli</i>	

STARTER SALADS

Roasted Beet			15
<i>Baby arugula, roasted beets, candied walnuts, goat cheese, agave-honey dressing</i>			
Crisp Caesar			15
<i>Romaine, grana padano, sweet bread croutons, anchovies, house Caesar dressing</i>			
Mixed Greens			14
<i>Heirloom tomatoes, candied walnuts, Spanish bleu cheese, passion-balsamic vinaigrette</i>			

SIDES TO SHARE

Lobster Mac & Cheese	28	Truffle Cauliflower Au Gratin	13
Bacon Brussels Sprouts	13	Chaufa Shrimp Rice	16
Yucca Frites	12	Serrano Ham wrapped Asparagus	13

For your convenience, a 20% service charge will be added to parties of 5 or more guests

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ENTRÉES

Crispy Whole Snapper	MP
<i>Creole sauce, mofongo, avocado & tomato salad</i>	
Tamarind Salmon	42
<i>Tamarind-soy reduction, chaufa rice, cucumber & tomato relish</i>	
Miso Chilean Sea Bass	52
<i>Citrus-miso glazed, edamame jasmine rice, Asian slaw</i>	
Ajonjolí Ahi Tuna Steak	41
<i>Sesame-encrusted, wasabi crema, eel sauce, jasmine rice, garlic spinach</i>	
Thai Lobster Tempura	58
<i>Red Thai coconut curry, vianda mash, asparagus</i>	
Adobo Brick Chicken	39
<i>Adobo-rubbed, chipotle velouté, chimichurri emulsion, cilantro rice, corn salsa</i>	
Guava Bone-In Pork Chop	41
<i>Guava tempranillo reduction, vianda mash, garlic spinach</i>	
Caribbean Jerk Ribeye Steak	52
<i>Crispy onions, tomatillo salsa, balsamic reduction, baked mac & cheese</i>	
Chimichurri Skirt Steak	44
<i>Chimichurri emulsion, vianda mash, cherry tomato & red onion relish</i>	
Cabrales Oporto Filet Mignon	48
<i>Chili rubbed, port wine reduction, Spanish bleu cheese, yucca frites, grilled asparagus</i>	
Stuffed Portobello Mushroom	32
<i>Plantain & spinach stuffed, manchego sauce, chimichurri emulsion, cherry tomato & red onion relish</i>	
Thai Curried Tofu	31
<i>Green Thai curry, jasmine rice, Asian slaw, squash frites</i>	

SURF & TURF

Add one or both to enhance your entrée!

Plancha-Seared Shrimp

15

8oz Caribbean Lobster Tail

MP

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