

# TAPAS & APPETIZERS

## U-10 SHRIMP STUFFED JALAPEÑOS \$12.95

Two panko fried jalapeños, stuffed with U-10 Shrimp & Jack cheese.  
Served with guacamole & sour cream

## COLOSSAL LUMP CRAB CAKE \$14.95

Pan seared & served with a spicy sweet honey sriracha sauce,  
onion, cilantro & red bell pepper

## DEVILED EGGS (3) \$5.75

Prepared with goat cheese & topped with sun dried tomato

## QUESO FUNDIDO \$8.95

Melted Jack cheese, topped with chorizo, roasted poblano pepper & sautéed  
mushrooms served with hot flour tortillas

## GOAT CHEESE BALLS (3) \$9.25

Rolled in breadcrumb seasoning & flash-fried, served over Guajillo marinara  
sauce, then topped with Mexican crema & cilantro

## PORK BELLY \$11.95

Slowly braised & topped with roasted jalapeño

## NACHOS

Refried black beans, melted Jack cheese, guacamole, fresh jalapeño & your choice of:

**GROUND BEEF \$8.95 CHICKEN OR STEAK \$9.95 BLACKENED SHRIMP \$11.95 PORK BELLY \$11.95**

## LANGOSTA BROCHETTES \$14.95

Lobster tail, jalapeño & cheese wrapped in applewood smoked bacon, served  
with lettuce, pico de gallo & habanero ranch for dipping

## ARROZ CON CAMARON \$10.95

Our poblano rice in a rich, creamy cheese sauce, topped with sautéed  
shrimp & drizzled with a garlic butter sauce

## CEVICHE DE CAMARONES \$9.99

Shrimp, marinated in fresh citrus with diced tomato, onion, corn nuts, cilantro, jalapeño & avocado

## SEAFOOD STUFFED AVOCADO \$14.95

Half an avocado, fresh or tempura fried, stuffed with blue lump crabmeat & shrimp. Topped with  
remoulade sauce, then garnished with red bell pepper, red onion & jalapeño  
served on a bed of arugala

   EXTRA SPICY | 18% GRATUITY WILL BE ADDED TO YOUR BILL ON PARTIES GREATER THAN FIVE.

CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS