



SMALL PLATES AND RAW BAR

MANILA CLAMS 13
spicy tomato and lobster
broth with house chorizo,
cilantro, grilled ciabatta

MUSSELS 13
mustard crema, beer,
garlic, shallots, parsley,
grilled ciabatta

CONCH FRITTERS 9
with rumfish sauce

QUESO FUNDITO 8
house chorizo, poblano
rajas and queso Oaxaca

LOCAL YELLOWTAIL CARPACCIO 13
ginger citrus dressing, sweet
pepper, lemon zest, green onion,
habanero, sesame seeds

CONCH CEVICHE 11
pico de gallo, habanero, lime

PERUVIAN CEVICHE 10
ginger, sweet pepper, lime, cilantro,
red onion, habanero, popcorn

SALBUTES 9
corn masa shell, shredded achiote chicken,
pickled cabbage slaw

SALADS

HOUSE SALAD 9
mixed greens, shaved
carrot, radish, pickled
onion, roast tomato, lemon
vinaigrette

ARUGULA SALAD 10
goat cheese, pepitas, dried
fig, lime vinaigrette

BABY GEM CAESAR 13
Rio Gozo Farms baby gems,
ciabatta croutons,
cherry tomato, fried capers,
cotija cheese

OAK-FIRED FLATBREADS

**ROTATING
FLATBREAD 11**
ask your server

CHORIZO FLATBREAD 13
housemade chorizo, spicy
béchamel, sharp cheddar,
sweet pepper, cilantro

**GOAT CHEESE
FLATBREAD 11**
squash, fresh oregano,
honey, Mama Lil's
pickled peppers

TACOS

GRILLED FISH TACOS 16
(3) grilled yellowtail with rumfish sauce,
pico de gallo, dressed cabbage,
avocado, cilantro, pickled onion,
house tortillas
*4 tacos 20

FRIED FISH TACOS 16
(3) cod with rumfish sauce, with
pico de gallo, dressed cabbage, avocado,
cilantro, pickled onion, house tortillas
*4 tacos 20

COCHINITA TACOS 17
(3) pulled pork, habanero salsa, radish,
cilantro, pickled onion, pineapple
pico de gallo, house tortillas
*4 tacos 22

PORK BELLY TACOS 18
(3) slow braised pork belly, housemade
bbq sauce, dressed cabbage,
pico de gallo, Rumfish sauce,
house tortillas
*4 tacos 24

SIDES

BRUSSEL SPROUTS 7
with smoked pork belly and lemon zest

STREET CORN 5
with cojita, cayenne, paprika, lime mayo

**CAULIFLOWER &
WHITE CHEDDAR GRATIN 5**
baked in wood fired oven

HAND CUT GARLIC FRIES 5

ROASTED FINGERLING POTATOES 5
with Mama Lil's pickled peppers,
sea salt

COCONUT RICE 4

FRIED PLANTAIN CHIPS 5

PLATES

CARIBBEAN FISH STEW

LOBSTER, SHRIMP, FISH, CLAMS, SPICY TOMATO
AND ORANGE BROTH, CILANTRO, CURED SAUSAGE,
GARLIC, SHALLOT, GRILLED CIABATTA
24

RUMFISH LASAGNA 23
chile braised beef,
béchamel, poblano, guajillo
tomato sauce

YUCATAN CHICKEN 24
Roasted ½ chicken, yam,
chayote, beet,
pickled onions,
achiote and citrus

**THIS DISH IS PARTICIPATING IN THE 805 MAGAZINE "DISHING OUT FOR CHARITY"-
PORTION OF PROCEEDS GOES TO 'FOOD SHARE' FOOD BANK

HANGER STEAK

SPICY MASHED SWEET POTATOES, CALIFORNIA MOLE,
LIME BUTTER, JALAPENO CILANTRO SALSA,
BROCCOLINI 27

SMOKED PORK BELLY 21
red chile hominy,
6 min egg in recado negro,
jalapeno, cilantro

**OAK SEARED
ALBACORE TUNA 23**
baby squash, tomato,
pumpkin seed sauce

CREOLE SEABASS

COCONUT RICE, CHERRY TOMATO, SWEET PEPPER, ONION,
GARLIC, CILANTRO, LOBSTER COCONUT PAN SAUCE,
PLANTAIN
26

WAGYU BURGER 16
white cheddar, Valentina
aioli, caramelized onions,
house pickles, arugula,
brioche bun, Kennebec fries.
+add a fried egg \$2

FISH AND CHIPS 16
crispy deep fried cod,
hand cut Kennebec fries,
tartar sauce, fresh lemon