LUNCH

STARTERS

CONCH CHOWDER 12
coconut milk, diced sweet potatoes, carrots, red bell pepper, grilled ciabatta

*** HOUSE CEVICHE 15**
red snapper, ginger, fresh squeezed lime, cilantro, red onion, bell pepper, habanero

CONCH FRITTERS 14
with fritter sauce

SMOKED FISH SPREAD 14
smoked snapper, turmeric, red onion, cilantro, crostini

CHICKEN SALBUTES 16
fried masa shell, achiote chicken, cabbage, pico de gallo, jalapeño crema

QUESO FUNDIDO 15
chorizo, poblanos, queso Oaxaca

SALADS

LITTLE GEM SALAD 16
avocado, cotija cheese, bacon, pomegranate seeds, pistachios, pickled onions, tomatoes, housemade ranch dressing

ARUGULA & QUINOA SALAD 16
arugula, quinoa, grilled corn, charred onion, avocado, cotija cheese, lime vinaigrette

FIG & GOAT CHEESE 16
arugula, goat cheese, pepitas, dried fig, lime vinaigrette

+ grilled chicken 7 + grilled shrimp 10
+ grilled salmon 16 + hanger steak 14

COBB SALAD 18
little gems, cherry tomatoes, avocado, green onions, crispy bacon, hardboiled egg, blue cheese crumbles, grilled chicken breast, housemade ranch dressing

SPECIALTIES

CARIBBEAN FISH STEW 25
shrimp, mussels, fish, clams, cured soppressata sausage, spicy tomato & orange broth, cilantro, garlic, shallot, served with grilled ciabatta

LOCAL HALIBUT FISH & CHIPS 25
beer battered halibut, hand cut french fries, red cabbage & jicama slaw, house tarter

CATCH OF THE DAY M/P
chef's daily fish special

SIDES

COCONUT RICE 6 STEWED RED BEANS 8
GARLIC FRIES parsley, cotija 8
PLANTAIN CHIPS 8 HOUSE SALAD 9

OAK-FIRED FLATBREADS

GOAT CHEESE FLATBREAD 16
squash, zucchini, Mama Lil's spicy pickled peppers, honey, fresh oregano

APRICOT HABANERO BACON FLATBREAD 18
Ojai Habanero Apricot Jam, white cheddar, caramelized onions, garlic, bacon, arugula

SANDWICHES

choice of side salad, hand cut french fries or plantain chips

*** WAGYU BURGER 18**
white cheddar, Valentina aioli, caramelized onions, house pickles, arugula, brioche bun
+ fried egg 2

CUBANO 18
cochinita pork, bacon, white cheddar, dijon, house pickles, ciabatta

FRIED CHICKEN SANDWICH 18
crispy fried chicken, cabbage and jicama slaw, house brined pickles, chipotle ranch, brioche bun

TUNA MELT 18
albacore tuna, Castelvetrano olives, jalapeño, sharp white cheddar, mayo, sourdough

HALIBUT FISH SANDWICH 22
local halibut, house brined pickles, tartar sauce, jicama slaw, brioche bun

TACOS

FISH TACOS 16
(2) grilled or fried mahi mahi, pico de gallo, cabbage, guacamole, pickled onion, house aioli, housemade corn tortillas

COCHINITA PIBIL TACOS 16
(2) banana leaf and citrus braised pork, pickled radish, cotija cheese, onions, cilantro, sweet pickled peppers, housemade corn tortillas

PORK BELLY TACOS 16
(2) slow braised pork belly, homemade bbq sauce, cabbage, pico de gallo, cilantro, house aioli, housemade corn tortillas

ACHIOTE CHICKEN TACOS 16
(2) achiote chicken, cabbage, pico de gallo, jalapeño crema, housemade corn tortillas

BAJA CAULIFLOWER TACOS 16
(2) crispy cassava battered cauliflower, guacamole, cabbage, pico de gallo, cilantro lemon aioli, housemade corn tortillas *gf/vegan

Consuming raw or undercooked fish, meat or eggs may increase the risk of foodborne illness.