



SOUP

	cup	bowl
black bean soup	3.50	5.50
<i>served with lime sour cream, red onion and cilantro</i>		
clam chowder^{CG}	3.95	5.95
<i>light chowder with potatoes, ipswich clams and light cream</i>		

starters

	taste	share
brazilian fried calamari^{CG}	5.95	9.95
<i>tossed with blazing peppers and cilantro with garlic sofrito dipping sauce</i>		
crab cake^{CG}	6.95	11.95
<i>jumbo lump crabmeat, roasted shallot tomato vinaigrette</i>		
balsamic glazed scallops	5.95	9.95
<i>seared sea scallops, balsamic reduction, and sautéed baby spinach</i>		
fried oysters^{CG}	6.95	12.95
<i>delicately fried select oysters with a scallion-leek dipping sauce</i>		
fried seafood sampler^{CG}	7.95	15.95
<i>fried calamari, shrimp and oysters served with a trio of special sauces</i>		
*cold seafood plate	8.95	15.95
<i>jumbo shrimp, sashimi tuna, and seafood salad with fiery horseradish ketchup and sweet soy</i>		
artichoke spinach dip	5.95	8.95
<i>warm dip with tortilla chips</i>		
yuca frita	5.95	9.95
<i>a "potato like" root vegetable served with a moho dipping sauce</i>		
east coast oysters (taste 6 or share 12)	12.95	24.95
mojo chicken quesadilla^{CG}		10.95
<i>with house guacamole, tomato salsa and lime sour cream</i>		
*tuna tartare		10.95
<i>mango, avocado and cilantro</i>		
jumbo shrimp cocktail (5)		9.95
<i>with a fiery horseradish ketchup</i>		
*seared sashimi tuna		12.95
<i>sliced rare yellow fin tuna, encrusted with black and white sesame seeds served with wasabi, pickled ginger and sweet soy</i>		
steamed mussels		9.95
<i>choice of tomato laurel broth or white wine and leeks</i>		

salads

side house	5.95
<i>baby field greens, tomato, carrots and onion with balsamic vinaigrette</i>	
caesar salad^{CG}	7.95
with grilled chicken	9.95
<i>with shaved parmigiano cheese & homemade garlic croutons</i>	
colorado chicken salad	11.95
<i>mixed greens with grilled chicken, bleu cheese crumbles, sugar roasted walnuts, dried cranberries and raspberry vinaigrette</i>	
grilled seafood salad^{CG}	13.95
<i>shrimp, scallops and calamari with lemon vinaigrette, tomato salsa & grilled crostini</i>	
blackened scallop salad	12.95
<i>mesclun greens, poppy seed dressing and fresh strawberries, sprinkled with goat cheese & toasted almonds</i>	
salmon salad	13.95
<i>grilled fillet of salmon over seasonal greens with shaved red onion, cucumber, diced orange and lemon vinaigrette</i>	
*grilled tuna salad	14.95
<i>yellow fin tuna steak over a bed of grilled vegetables and greens tossed in a lemon vinaigrette</i>	





special

fish or beef tacos ^{CG}

traditional spicy beef or tilapia on soft shell tacos with fresh avocado salsa, pickled cabbage and sour cream

served with black beans and rice

\$18.95

sandwiches | served with crispy potato fries

cuban sandwich ^{CG}	9.95
<i>pressed sandwich with roast pork, imported ham, swiss cheese, pickles and spicy lime mayo</i>	
citrus chicken ^{CG}	10.95
<i>with roasted peppers, onions, and spicy lime mayo</i>	
*angus cheese burger ^{CG}	9.95
<i>8 oz burger with onions and tomatoes topped with choice of cheddar or swiss cheese</i>	
*black and bleu ^{CG}	9.95
<i>8 oz burger encrusted with black peppercorn and bleu cheese with onions and tomatoes</i>	
haddock ^{CG}	12.95
<i>lightly breaded fillet with scallion leek mayo</i>	
lobster salad ciabatta ^{CG}	13.95
<i>fresh lobster salad with sliced avocado, apple wood smoked bacon, and sprouts</i>	

paella & seafood pastas

paella valencia	19.95
<i>imported arborio rice with saffron broth, tilapia, shrimp, scallops, mussels, chicken, chorizo, red peppers & asparagus</i>	
vegetable paella	14.95
<i>imported arborio rice with a variety of seasonal vegetables</i>	
seafood diavolo ^{CG}	26.95
<i>lobster meat, sautéed shrimp, scallops, and mussels tossed with fettuccini in a spicy tomato basil sauce</i>	
scallops risotto	18.95
<i>seared scallops over wilted spinach and lemon risotto</i>	

meat | served with choice of two sides

*tenderloin tips	19.95
<i>juicy and tender, basted with cuban mojo and accompanied by roasted peppers.</i>	
latin style ribs	25.95
<i>full rack, slowly roasted & basted with habanero spiked bbq sauce</i>	
*8 oz filet	25.95
<i>with roasted shallot butter</i>	
cuban steak	23.95
<i>grilled tenderloin sirloin with roasted tomato and spanish chimichurri sauce</i>	
garlic grilled chicken breast	15.95
<i>marinated in orange and lime juice</i>	



Before placing your order, please inform your server if a person in your party has a food allergy.

CG: These items Contain Gluten

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 18% gratuity will be added to the bill for groups of 8 or more guests. thank you.

grilled fish | served with choice of two sides & mango salsa or tomato relish

tilapia	17.95
mahi mahi	17.95
idaho trout.....	18.95
atlantic salmon.....	18.95
mojo shrimp	18.95
*yellow fin tuna steak.....	23.95
swordfish	23.95

specialties

traditional fish and chips ^{CG}	15.95
<i>fried haddock served with crispy fries and cole slaw</i>	
catalan stew ^{CG}	21.95
<i>fish stew with scallops, shrimp, mussels, and white fish in a tomato broth with white wine and scallions, served with brazilian rice</i>	
sesame encrusted mahi mahi	18.95
<i>drizzled with sweet soy and served with asian vegetables and steamed rice</i>	
ginger scallion lobster	29.95
<i>1½ lb lobster sauteed with fresh ginger and scallions, with black beans and rice</i>	

naked fish classics | served with choice of two sides

coconut haddock	18.95
<i>with a freshly squeezed orange rum cream sauce</i>	
orange and balsamic glazed salmon	19.95
<i>with fresh mango salsa</i>	
baked haddock ^{CG}	18.95
<i>with a light bread crumb topping over roasted potatoes and grilled onions</i>	
roasted mahi mahi	19.95
<i>with tomatoes in a lemon caper sauce</i>	
stuffed idaho trout ^{CG}	20.95
<i>stuffed with crabmeat and topped with orange butter sauce</i>	
*peppercorn tuna	23.95
<i>pan-seared and flamed with cuban rum in a light cream sauce</i>	
parmesan encrusted tilapia ^{CG}	18.95
<i>pan-seared tilapia over wilted spinach</i>	
swordfish messina ^{CG}	23.95
<i>panko crusted and pan-seared with shallots, balsamic glaze, tomatoes and kalamata olives</i>	



served a la carte

\$3.50

- garlic mashed potatoes
- grilled asparagus
- mashed sweet potatoes with bananas
- sauteed golden "maduros" plantains
- stir fry vegetables
- black beans & rice
- steamed rice with caramelized onion & garlic
- crispy potato fries
- garlicky kale

