

Soups

	cup	bowl
Black Bean Soup served with lime sour cream , red onion and cilantro	3.50	5.50
Clam Chowder light chowder with potatoes, Ipswich clams and light cream	3.95	5.95

Starters

	taste	share
Brazilian Fried Calamari tossed with blazing peppers and cilantro with garlic sofrito dipping sauce	5.00	9.95
Crab Cakes jumbo lump crabmeat, roasted shallot tomato vinaigrette	6.00	11.95
Polynesian Chicken Wings in a light soy sauce, with pineapple, ginger, scallions & sesame seeds	5.00	9.95
Balsamic Glazed Scallops seared sea scallops, balsamic reduction, and sautéed baby spinach	5.00	9.95
Fried Oysters delicately fried select oysters with a scallion-leek dipping sauce.	6.50	12.95
Fried Seafood Sampler fried calamari, shrimp and oysters served with a trio of special sauces	7.95	15.95
*Cold Seafood Plate jumbo shrimp, sashimi tuna, and seafood salad with fiery horseradish ketchup and sweet soy	7.75	14.95
*Beef Carpaccio with baby greens , lemon vinaigrette, capers and shaved parmesan	7.75	12.95
Artichoke Spinach Dip warm dip with tortilla chips	5.00	8.95

Mojo Chicken Quesadilla with house guacamole, tomato salsa and lime sour cream	9.95
*Tuna Tartare mango, avocado and cilantro	10.95
Jumbo Shrimp Cocktail (5) with a fiery horseradish ketchup	9.95
*Seared Sashimi Tuna sliced rare yellow fin tuna, encrusted with black and white sesame seeds served with wasabi, pickled ginger and sweet soy	12.95
Steamed Mussels choice of tomato laurel broth or white wine and leeks	9.95

Salads

Side House Salad baby field greens, tomato, carrots and onion with balsamic vinaigrette	5.95
Caesar Salad with shaved Parmigiano cheese & homemade garlic croutons	6.95
Colorado Chicken Salad mixed greens with grilled chicken, bleu cheese crumbles, sugar roasted walnuts, dried cranberries and raspberry vinaigrette	10.95
Grilled Seafood Salad shrimp, scallops and calamari with lemon vinaigrette, tomato salsa & grilled crostini	12.95
Blackened Scallop Salad mesclun greens, poppy seed dressing and fresh strawberries sprinkled with goat cheese & toasted almonds	12.95
Salmon Salad grilled fillet of salmon over seasonal greens with shaved red onion, cucumber, diced orange and lemon vinaigrette	12.95
*Grilled Tuna Salad yellow fin tuna steak over a bed of grilled vegetables and greens tossed in a lemon vinaigrette	14.95

Sandwiches - Served with crispy potato fries.

Cuban Sandwich pressed sandwich with roast pork, imported ham, Swiss cheese, pickles and spicy lime mayo	8.95
Citrus Chicken with roasted peppers, onions, and spicy lime mayo	9.95
*Angus Cheese Burger 8 oz burger with onions and tomatoes topped with choice of cheddar or Swiss cheese	8.95
*Black and Bleu 8 oz burger encrusted with black peppercorn and bleu cheese with onions and tomatoes	8.95
Haddock lightly breaded fillet with scallion leek mayo	11.95

To Taste or To Share:

Welcome to our new selection of starters - where a **Taste** is a generous tapas-like portion, ideal for one, and a **Share** is our traditional appetizer presentation, perfect for two or more. **Enjoy!**



Larger Platters for Sharing

Mojo Chicken Quesadilla Platter 18.00

with house guacamole and lime sour cream

Jumbo Shrimp Cocktail Platter (25) 39.50

with a fiery horseradish ketchup

*Cold Seafood Platter 45.00

jumbo shrimp, sashimi tuna, Jonah crab claws, and seafood salad - with fiery horseradish ketchup and sweet soy

Paella & Seafood Pastas

Paella Valencia imported Arborio rice with saffron broth, tilapia, shrimp, scallops, mussels, chicken, chorizo, red peppers & asparagus	23.95
Ravioli and Shrimp spinach and cheese ravioli sauteed with shrimp in a white wine, tomato caper sauce	15.00
Seafood Diavolo lobster meat, sautéed shrimp, scallops, and mussels tossed with fettuccini in a spicy tomato basil sauce	26.95
Scallops Risotto seared scallops over wilted spinach and lemon risotto	18.95

Surf and Turf Special

Crabmeat Stuffed
Half Lobster, *Mojo
Steak Tips, two Grilled
Shrimp and your
choice of two side
dishes! \$31.95



Meat - Served with choice of two sides.

*Tenderloin Tips juicy and tender, basted with Cuban mojo and accompanied by roasted peppers.	18.95
Latin Style Ribs full rack, slowly roasted & basted with habanero spiked BBQ sauce	25.95
*8 Oz Filet with mushroom demi-glaze	25.95
Garlic Grilled Chicken Breast marinated in orange and lime juice	15.95
BBQ Trio half rack latin ribs, mojo chicken and mahi mahi	22.95

Grilled Fish - Served with choice of two sides & mango salsa or tomato relish.

Tilapia	17.95	Mojo Shrimp	18.95
Mahi Mahi	17.95	*Yellow Fin Tuna Steak	22.95
Idaho Trout	17.95	Swordfish	22.95
Atlantic Salmon	18.95		

Specialties

Traditional Fish and Chips fried Haddock served with crispy fries and cole slaw	15.95
Catalan Stew fish stew with scallops, shrimp, mussels, and white fish in a tomato broth with white wine and scallions, served with Brazilian rice	21.95
Grilled Vegetable Napoleon a medley of asparagus, beefsteak tomato, eggplant, yellow squash, and zucchini, served with balsamic and tomato salsa	15.00
Sesame Encrusted Mahi Mahi drizzled with sweet soy and served with Asian vegetables & steamed rice	15.00

Naked Fish Classics - Served with choice of two sides.

Coconut Haddock with a freshly squeezed orange rum cream sauce	18.95
Orange and Balsamic Glazed Salmon with fresh mango salsa	18.95
Baked Haddock with a light bread crumb topping	18.95
Roasted Mahi Mahi with tomatoes in a lemon caper sauce	19.95
Stuffed Idaho Trout stuffed with crabmeat and topped with orange butter sauce	20.95
*Peppercorn Tuna pan-seared and flamed with Cuban rum in a light cream sauce	23.95
Parmesan Encrusted Tilapia pan-seared tilapia over wilted spinach	17.95
Crabmeat Stuffed Cuban Lobster basted with drawn butter	Market Price
Swordfish Messina panko crusted and pan-seared with shallots, balsamic glaze, tomatoes and Kalamata olives	23.95

Side Dishes

Garlic Mashed Potatoes
Grilled Asparagus
Mashed Sweet Potatoes with Bananas
Sauteed Golden "Maduros" Plantains
Stir Fry Vegetables
Sauteed Buttery Sweet Corn
Steamed Rice with Caramelized Onion & Garlic
Crispy Potato Fries
served a la carte \$3.50

* 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.