



WORLD FAMOUS SHRIMP TRAY

The Classic. Shrimp & Sliced Fajita Veggies seared "a la Plancha" seasoned with Signature Seasoning & Mojo de Ajo

CEVICHE

Whitefish, Avocado, Pineapple, Cucumber, Serrano, Red Onion & Cilantro. Cured in a Citrus Marinade

FRITTO MISTO

Crispy Shrimp & Calamari, tossed with fresh herb & lemon zest

SPICY AHI TUNA TOSTADA

Chopped Ahi Tuna mixed with Shoyu Vinaigrette. Dressed with Spicy Mayo, Cilantro, Furikake & Pickled Chile. Served on Chicharrones

PAPAS BRAVAS

Fried potatoes, tossed in Mojo De Ajo & drizzled in signature aioli

BAJA FISH TACOS

Beer battered Rockfish, green cabbage, charred corn pico, pickled onion & cilantro lime crema. served on flour tortillas

GRILLED FISH TACOS

Cabbage, onions, tomatoes, cilantro, our Signature Sauce

GRILLED SHRIMP TACOS

Signature seasoned Shrimp, green cabbage, pico de gallo & signature mayo. served on corn tortillas

CLAM CHOWDER

Our family's secret Clam Chowder recipe is thick, rich & creamy

MEDITERRANEAN SALAD

Israeli couscous, cherry tomatoes, cucumber, shaved red onion, charred cauliflower, kalamata olives, crispy chickpea, herbs & lemon tahini dressing

STREET CORN BOWL

Roasted Sweet Yellow Corn mixed with Lime Aioli, Cotija Cheese, Cilantro & Signature Seasoning

SHRIMP+PINEAPPLE FRIED RICE

Shrimp, Pineapple, Bacon, Scallion, Ginger, Garlic & Chile, finished with fresh Herbs, Furikake & Spicy Mayo

PORK BELLY+WATERMELON

Crispy Pork Belly with Fresh Watermelon, tossed with Fish Sauce Vinaigrette. Fresh Herbs, Chiles, Ginger & Crunchy Garlic

ROASTED SALMON

Roasted with Signature Seasoning and garlic butter

TZATSIKI

PICKLED FRESNO

GARLIC BREAD

CHIPS

RED SALSA

TRES LECHES CAKE

Dulce de Leche & Whipped Cream

SHRIMP FEST 23 MENU