



Entradas

Calamares Frito 12.95
crispy calamari over green salad, chili lime aioli

Camarones Ajillo 12.95
shrimp sautéed with garlic

Croquetas de Yuca 9.95
served with chili lime aioli

Chicharrón de Pollo 14.95
chicken wings tossed in a spicy bbq sauce

Napolean de Congrejo 13.95
lump crabmeat salad, crisp tortilla, guacamole,
mango & balsamic drizzle

Costillas de Puerco 13.95
mango bbq pork ribs

Ensaladas

Verde 7.95
mesclun greens, pear vinaigrette, crushed *walnuts*

Caesar 7.95
romaine, creamy caesar dressing, croutons

Platos Fuertes

Churrasco a la Cubana 32.95
grilled skirt steak, served with arroz moro, chimichurri sauce

Crab Stuffed Tilapia 23.95
served with roasted potatoes, grilled asparagus, citrus white wine sauce

Pollo con Cilantro y Jugo Citrico 20.95
chicken breast in an intense citrus sauce over coconut rice, cilantro garnish

Pork Mojo 24.95
oven roasted pork tenderloin, served with arroz moro, garlic citrus white wine sauce, tostones

Quattro Formaggio 18.95
farfalle pasta, mozzarella, fontina, parmesan and provolone cheeses in a pink sauce topped with fresh tomatoes
Add Chicken, Sausage or Shrimp -20.95

Salmone Asado con Mango Caliente 24.95
grilled atlantic salmon in mildly spiced mango glaze, served with pineapple salsa, polenta cakes

Ropa Vieja 24.95
shredded beef cooked with peppers, onions, green olives, served with white rice

OUTDOOR DINING
TUESDAY THRU THURSDAY 5PM - 9PM
FRIDAY & SATURDAY 5PM - 10PM / SUNDAY 4PM - 9PM

[Take-Out / Curbside Pick Up Also Available]

All Summer 2020 Menu Items Subject To Change Based Upon Availability