



March 16 – 29, 2020

3 Courses \$32.95

DINNER

Please choose one of the following options from each course; no substitutions

1st

CRAB CAKE SALAD

Served over fried Yuca

CEVICHE MIXTO

Mussels, shrimp, and fish marinated in ginger lemon and fermented lemon zest sea salt

2nd

FISH AND CHIPS

Cod | Bass | Flounder

Beer Battered fresh wild caught fish served with hand-cut French fries, coleslaw & homemade tartar sauce

PAELLA NEGRA

Squid ink rice, mussels, crab meat, and wild shrimp

3rd

DESSERT

Coconut cake | Sweet corn tamal



March 16 – 29, 2020

3 Courses \$22.95

LUNCH

Please choose one of the following options from each course; no substitutions

1st

FISH CAKES

Bass fish served with our 50-ingredients sauce

CEVICHE MIXTO

Mussels, shrimp, and fish marinated in ginger lemon and fermented lemon zest sea salt

2nd

SEAFOOD SOUP

Clams, mussels, fish, shrimp stock

FISH TACOS

Gilled tortilla topped with black beer battered sea bass coleslaw and pico de gallo

3rd

DESSERT

Tres leches | Flan