

Pork & Beans Soft Shell Taco

*Braised Pork Shank with Refried Black Bean Puree &
Flamed Corn Tortillas*
\$9

Ropa Vieja Tacos

*Three Hard Shell Tacos with Ropa Vieja & Queso Fresca
served with Guacamole & Salsa Roja*
\$9

Crab Cakes

*Blue Crab & Manchego with Citrus
Glaze & Fennel Thai Basil Salad*
\$12

Sea Salt & Jalapeño Popcorn

Fresh Popped Kettle Corn with White Cheddar
\$7

Mac & Cheese Fundido

*Homemade Baked Macaroni & Cheese
with Tasso Ham & Bread Topping*
\$10

Seafood Pizza

*Clams, Mussels & Rock Shrimp
with Roasted Garlic Chimichurri*
\$16

Mussels

*Garlic Steamed Mussels with Onions, Pepper
& Grilled Baguette*
\$14

Pizza Cubana

Shaved Ham, Brunoise Pineapple & Jalapeño
\$12

SIGNATURE COCKTAILS

Mojito

Hand Pressed Fresh Mint Leaves, Simple Syrup, Fresh
Lime Juice, Club Soda & A Generous Portion of
Bacardi Superior Rum
\$12

Pear & Citrus

Organic Pear Juice, Grey Goose La Poire,
Canton & St. Germain Liqueur, Simple Syrup
& Fresh Lemon Juice
\$13

Margarita

Fresh Lime Juice, Simple Syrup, Perfectly Balanced with
Cazadores Blanco Tequila
\$12

Blackberry Pineapple Sidecar

Hand Pressed Blackberries Drawn Across A Liquid
Canvas of Hennessy "Privilège" Cognac, Cointreau,
Freshly Squeezed Lemon Juice & Freshly
Extracted Pineapple Juice
\$14

Bottled Beer Selection

Bud Light "Domestic"
Heineken "Holland"
Amstel Light "Amsterdam"
Tecate "Mexico"

Draft Beer Selection

Bluemoon "Belgium White"
Dos Equis Lager Especial "Mexico"
Newcastle Brown Ale "United Kingdom"
Stella Artois "Belgium"