



STARTERS

Clams & Pancetta | 24

Live fresh clams, butter, garlic, white wine, diced pancetta, butter crostini

Calamari | 19

Buttermilk marinated squid, jalapeños, vegetables, lemons, onions, tartare sauce

Mejillones Al Coco | 19

Live Fresh mussels, Coconut Tom Yum soup, Fresno chilis, ginger, cilantro

Elote Ribs | 18

Robata grilled corn ribs, tajin salt, queso fresco, chipotle ranch, truffle perfume

Caldo e' Pescau | 16

Crispy fried bacalao, plantain fish soup, avocado and togarashi oil

SALADS

Beets & Cheese | 18

Roasted honey beets, goat cheese brûlée, biquinho peppers, berries, champagne vinaigrette

Local Greens | 12

Assorted local greens, herbs, grapefruit, radishes, tomatoes Agave dijon emulsion

Caesar | 12

Hearts of Romaine, brown butter bread crumbs, parmesan, fresh Caesar dressing

CRUDOS Y CURADOS

Oysters on the Shell | 26

1/2 dz. oysters, mignonette, cocktail sauce, lemons and limes

Jipijapa | 26

Yellow fin Tuna, scallions, leche de tigre, peanuts, cucumber, avocado,

Vidalia Ash Carpaccio | 20

Beef tenderloin, Caperberries lemon aioli, shaved Regiano cheese

Prawn Cocktail | 24

Colossal shrimp, gently poached in a spiced broth, then chilled, Remoulade & Cocktail sauce

SPECIALTIES

Casarecce | 28

Pancetta, smoked serrano ham fat, sweet peas, parmesan, Casarecce pasta

Allo Scoglio | 39

Prawns, clams, mussels, squid, bucatini pasta, butter, garlic, white wine sauce

Aloo Goobi | 28

Madras Curry stew of cauliflower, and potatoes, aromatic basmati rice, yogurt raita

Baked Halibut | 39

Sweet peas, potatoes, shitaki, hon shimeji, bonito beurre blanc

Branzino | 52

Whole seared and butterflied, topped with a lemon caper oil, Crispy Veggies pearl potatoes

Veal Schnitzel | 48

Dill potato Salad, local greens, horseradish cream

Steak & Frites | 58

16oz Ribeye, parmesan herb fries, green peppercorn sauce

SIDES

Crispy veggies | 10

Fries | 8

Truffle Fries 12

Potatoe Katsuobushi | 10

Bread | 5



SPARKLING & WHITES

La Brava Cava \$38

Moet, Brut Imperial, France \$89

Trudon Monochrome, Blanc de Noirs Champagne \$110

Philippe Gonet Rose, Champagne, Brut \$120

GLASS

La Fiera Pinot Grigio, Italia \$12

La Carmina, España \$12

Kiona Late Harvest Riesling \$12

BOTTLE

Broadbent Vinho Verde, Portugal \$42

Born Rosé, garnacha, tempranillo, Cataluña \$42

Ferlands Sauvignon Blanc, Marlborough \$39

León Beyer Gewürztraminer, Alsace \$65

Gabrielskloof, Chenin Blanc, South Africa, \$68

Hermandad Chardonnay, Mendoza Argentina \$65

Ferratus Blanco, Albillo Mayor, ribera del Duero \$50

Davide, 100% Albariño, Rias Baixas \$78

Lieu Dit Blanc de Mer, white blend, California, \$65

Fournier Sancerre Blanc Les belles Vignes, \$70

Buketo, Grece \$62

Sea Pearl Sauvignon Blanc, New Zealand \$48

El Cuentista, Blanc de Noirs, Tempranillo \$62

SWEETS

Warm Bread Pudding | 12

Caramel Toffee Rum sauce, toasted peanuts
Vanilla Bean Gelato, Maldon Salt

Lemon cheese Tart | 12

Spanish Style lemon cheesecake,
berries & basil, merengue crumbs

Coconut Cloud | 12

Coconut gelato, lemongrass and basil Chantilly

Spicy Sunset | 7

Fresh Mango sorbet, Tajin chile

TO EASE THE SWEET

El Come Coco | 12

Absolut, Frangelico,
Cinnamon Cream Liqueur,
cream, Star Anis

Fernandito Menta | 12

Branca Menta, yerba buena syrup,
splash of soda

Espresso Martini | 14

fresh ground coffee, vodka, house
made kahlua, dash of amaretto

