



LOS CHIRINGUITOS

AHI TUNA TOSTONES, AIOLI PICANTE, SCALLIONS – \$18

A VIBRANT COMBINATION OF FRESH AHI TUNA ATOP CRISPY TOSTONES, DRIZZLED WITH A ZESTY AIOLI PICANTE AND FINISHED WITH A SPRINKLE OF SCALLIONS.

YELLOWTAIL SNAPPER CEVICHE, MANGO & AJI AMARILLO – \$15

CITRUSY AND FRESH, THIS CEVICHE FEATURES TENDER YELLOWTAIL SNAPPER, SWEET MANGO, AND THE SUBTLE HEAT OF AJI AMARILLO.

FRIED CALAMARI, LEMON AIOLI & CAPERS – \$12

GOLDEN, CRISPY CALAMARI PAIRED WITH A TANGY LEMON AIOLI AND BRIGHT, BRINY CAPERS.

FISH TACOS, CRISPY OR PAN-SEARED, AJI MAYO, CARIBBEAN SLAW – \$9

CHOOSE BETWEEN CRISPY OR PAN-SEARED FISH, TOPPED WITH SMOOTH AJI MAYO AND CRUNCHY CARIBBEAN SLAW.

GRILLED OCTOPUS, RIPE PLANTAIN PUREE & SMOKED PORK BELLY – \$26

TENDER GRILLED OCTOPUS SERVED WITH A RICH PLANTAIN PUREE AND SMOKY PORK BELLY.

SKIRT STEAK MAMPOSTEAO RICE – \$25

A JUICY SKIRT STEAK PAIRED WITH OUR FLAVORFUL MAMPOSTEAO RICE, TOPPED WITH A FRIED EGG AND AVOCADO AIOLI.

ANGUS SKIRT STEAK, PINEAPPLE CHIMICHURRI – \$29

SAVORY ANGUS SKIRT STEAK TOPPED WITH A BRIGHT AND TANGY PINEAPPLE CHIMICHURRI.

FRESH CATCH OF THE DAY – MARKET PRICE

EXPERIENCE THE FRESHEST FISH THE OCEAN HAS TO OFFER, PREPARED SIMPLY TO HIGHLIGHT ITS NATURAL FLAVORS. ASK YOUR SERVER ABOUT TODAY'S CATCH!

WHOLE LOBSTER – MARKET PRICE

SUCCULENT WHOLE LOBSTER, EXPERTLY PREPARED AND SERVED WITH YOUR CHOICE OF SIDES.

SIDES

TOSTONES – \$6

GOLDEN AND CRISPY TWICE-FRIED PLANTAINS, SERVED WITH A SIDE OF TANGY DIPPING SAUCE.

MOFONGO – \$6

MASHED PLANTAINS WITH SAVORY GARLIC, SEASONED TO PERFECTION.

RICE & BEANS – \$6

A PUERTO RICAN STAPLE, FLUFFY RICE SERVED WITH SEASONED BEANS.

MAMPOSTEAO RICE – \$6

A CARIBBEAN-STYLE RICE DISH COOKED WITH BEANS, TOMATOES, AND SPICES, ADDING A BURST OF FLAVOR TO ANY MEAL.

YUCA STICKS – \$6

CRISPY FRIED YUCA STICKS SERVED WITH A ZESTY DIPPING SAUCE. A SATISFYING ALTERNATIVE TO FRIES WITH A UNIQUE CARIBBEAN TWIST.

RIPE PLANTAIN – \$6

SWEET, CARAMELIZED PLANTAINS THAT OFFER THE PERFECT BALANCE OF SWEETNESS AND TEXTURE.

SEAFOOD SALADS

SHRIMP – \$18

TENDER, PERFECTLY COOKED SHRIMP TOSSED IN A LIGHT, REFRESHING SALAD THAT CAPTURES THE ESSENCE OF COASTAL FLAVORS.

CONCH – \$24

DELIGHT IN THIS DELICATE CONCH SALAD, WITH THE PERFECT MIX OF FRESH VEGGIES AND ZESTY SEASONINGS.

OCTOPUS – \$22

JUICY OCTOPUS PAIRED WITH FRESH HERBS AND LIGHT VINAIGRETTE FOR A DISH THAT'S AS REFRESHING AS IT IS FLAVORFUL.

SPICY CRAB – \$16

SWEET CRAB MEAT COMBINED WITH A TANGY AND SPICY DRESSING THAT'LL WAKE UP YOUR TASTE BUDS AND LEAVE YOU CRAVING MORE.

SMASH BURGERS

PINEAPPLE MADNESS SMASH BURGER – \$15

A JUICY SMASHED BEEF PATTY TOPPED WITH GRILLED CHILI PINEAPPLE, MELTED JACK PEPPER CHEESE, AND GRILLED HAM, ALL SMOTHERED IN OUR SIGNATURE BURGER SAUCE.

FRENCH SMASH – \$15

SMASHED BEEF PATTY WITH CARAMELIZED ONIONS AND MUSHROOMS, CREAMY CHEESE BÉCHAMEL, AND PICKLES.

CLASSIC SMASH – \$14

A SIMPLE YET MOUTHWATERING BURGER WITH A SMASHED BEEF PATTY, CARAMELIZED ONIONS, AMERICAN CHEESE, AND OUR SPECIAL BURGER SAUCE.

BAJA SMASH – \$16

A SMASHED BEEF PATTY TOPPED WITH CREAMY HASS GUACAMOLE, FIERY SERRANO PEPPERS, BAJA SALSA, AND FRESH QUESO FRESCO.

SURF & TURF SMASH – \$22

A SMASHED BEEF PATTY TOPPED WITH GARLIC SHRIMP, PEPPER JACK MELT, AND OUR SIGNATURE BURGER SAUCE.

BORICUA SMASH – \$16

A SMASHED BEEF PATTY WITH SWEET AMARILLOS, CARAMELIZED ONIONS, QUESO FRITO, AND A TOUCH OF TOMATO JAM.