

SOUP - SALAD

SOUP OF THE DAY - PREPARED USING THE FRESHNES INGREDIENTS \$8.
SHRIMPS "ASOPAITO" (GUMBO)

\$14.

SALAD - LETTUCE, TOMATOS, ONION, CHEESE

\$10.

CLASSIC TAPAS

P.R. FRIED FISH CHICHARRON \$10. HOMEMADE CORN STICKS WITH CHEESE \$10.

MINI POTATO STUFFING WITH MEAT \$10. FRIED FISH CHICHARRÓN \$10.

ALCAPURRIAS" (mashed plantain with meat) \$13. PUERTO RICAN CRABS ALCAPURRIAS \$13.

CRISPY FRIED CALAMARI (SQUID) \$14. SEAFOOD SPRING ROLLS (CRABS & SHRIMPS) \$14.

SPECIAL TAPAS

CAVIAR PUERTORRIQUEÑO - (3) CASSAVA BASKET STUFFED WITH BLOOD SAUSAGE \$9.

LOBSTER FLUTES WITH "PICO DE GALLO" AND TARTAR SAUCE \$16.

P.R. "ALCAPURRIAS" WITH PORK BELLY (MONTAITO) \$16.

GRILLED OCTOPUS WITH HOUSE SAUCE AND CHIMICHURRI \$24.

RED SNAPPER CEVICHE - CURED IN LEMON, TOMATO, ONION, CILANTRO \$16.

OUR POPURRI

"CRIOLLO" - Corn Sticks, Fried Cheese, Homemade Meat "Alcapurrias" \$32.

SEAFOOD - Crabs Homemade "Alcapurrias", Calamari, Fried Fish "Chicharron" \$36.

"CAMPESTRE" - Homemade Mini Potato stuffing with meat, Corn Stick, "Montaito" \$36.

WARRIOR - (SEA AND LAND) - Corn Sticks, Meat "Alcapurrias", Calamari, Fried Fish \$46.

FROM THE NEST

Chicken Breast in garlic or cream of garlic \$19.

Chicken Breast with mushroom sauce \$22.

Chicken Breast Au Gratin - Topped with bacon, mushrooms, onion, cheese \$22.

Chicken Breast with mango sauce \$22.

*** Sweet Banana Canoe Served on a bed of Beans \$22.**

PIECES OF CHICKEN WITH PEPPERS, ONION, CHEESE AND SERVED WITH WHITE RICE

FROM THE EARTH

Pork Loin Medallions - Served with tamarind and passion sauce \$26.

*** Baby Back Ribs (St. Louis) ½ Rack - \$21.00 - Complete Rack - \$39.00**

SERVED WITH OUR FRUIT BARBEQUE SAUCE AND FRENCH FRIES

Angus Prime Outside Skirt (14 oz.) Served with pepper and Cilantro chimichurri sauce \$39.

“Arrachera” Prime Outside Skirt Mignon stuffed with Shrimps \$46.

SERVED WITH PICO DE GALLO AND PEPPER AND CILANTRO CHIMICHURRI

Ribeye Steak Angus Certified – 16 oz – Served with cream of mushrooms \$48.

“Parrillada Boricua” BREAST CHICKEN, ANGUS OUTSIDE SKIRT, ¼ BABY BACK RIBS, CHEF SURPRISE \$54.
INCLUDES TWO SIDE DISH

MOFONGOS - GREEN PLANTAIN, SWEET PLANTAIN OR CASSAVA WITH BUTTER, GARLIC AND BACON

Chicken Breast with garlic or cream of garlic \$19.

Pork Medallion “Solomillo” – Served with sauteed onions \$26.

Certified Angus Outside Skirt with chimichurri sauce

\$39.

Red Snapper (natural cut) in cream of garlic, garlic or creole sauce \$28.

Shrimps in garlic, cream of garlic or creole sauce \$28.

Fresh Lobster Bites in cream of garlic or creole sauce (Seasonal) \$34.

Genuine Spain Octopus \$34.

Fresh Conch with garlic or cream of garlic (Seasonal) \$34.

HOMEMADE HAMBURGERS - (Angus Prime Meat, served with french fries)

ANGUS PRIME - LETTUCE, TOMATO, ONION 14.50

ADD – (\$1.50 EA) - CHEESE - BACON - PICKLES - EGG

HOME STEAK (RIBEYE, NEW YORK, MIGNON) MUSHROOMS, CHEESE, LETTUCE, TOMATOES, ONION, PICKELS 19.50

HOME WAGYU BEEF - LETTUCE, TOMATOES, CARAMELIZED ONIONS, CHEESE, PICKELS 20.00

FROM THE NET

FISH FILLET BREADED WITH CILANTRO AND BEER

\$22.

*** SHRIMP ASOPAO (GUMBO) \$28.**

JUMBO SHRIMPS \$28.

FRESH CARIBBEAN LOBSTER BITES (SEASONAL)

\$34.

GENUINE SPANISH OCTOPUS \$34.

FRESH CONCH (SEASONAL) \$34.

RED SNAPPER FILLET (natural cut) \$28.

FRESH SALMON \$28.

FRESH HALIBUT \$42.

WHOLE FRIED FISH WITH SAUTEED ONIONS - \$28. PER POUND

CHOOSE YOUR FAVORITE SAUCE: CREAM OF GARLIC, GARLIC, BUTTER, SCAMPI, CREOLE,

CREAM OF CAPERS, CAPERS, WINE AND LEMON

CHEF SPECIALTIES

* **Sweet Banana Shrimps Canoe served on a bed of beans \$28.**

Peppers, onions, tomatoes, cheese and white rice

*** "Chorreado" Rice with shrimps, mussels, calamari and Spanish Chistorra**

\$42.

Served with beans

Red Snapper Mignon stuffed with shrimps

\$32.

Served with spicy pepper or cream of garlic

*** Seafood "CAZUELA - Lobster, shrimps, mussels, calamari, fish**

\$54.

Served with creole brandy sauce and white rice

Lobster Tail (one pound) - \$64.00 Add shrimps (4) - \$78.

Seafood "Parrillada" - Includes two side dish

\$74.

SHRIMP SKEWER (4), 8 OZ OF LOBSTER, OCTOPUS TENTACLE CUT INTO PIECES, LOBSTER FLUTES

SEAFOOD SALADS -

IF YOU ORDER MORE THAN ONE SEAFOOD, YOU MUST ADD THE PRICE OF EACH ONE.

THEY ARE COMPLETE PORTIONS. YOU WILL HAVE A SIDE DISH FOR EACH SEAFOOD YOU ORDER.

SHRIMPS - \$28.00 - LOBSTER - \$34. - OCTOPUS - \$34. - CONCH -

\$34

SIDE DISH - CHOOSE ONE (EXCEPT *)

RICE & BEANS, MAMPOSTEADO RICE OF THE DAY, GREEN PLANTAIN (TOSTONES)

CASSAVA MOFONGO, MASHED PLANTAIN (MOFONGO) FRENCH FRIES, MASH OF THE DAY

PICKLED CASSAVA, SWEET BANANA MOFONGO, FRIED SWEET BANANA

NOTE : ADDITIONAL SIDE DISH - \$6.50 EA.

Our products are fried in 0 trans fat oil. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. All our dishes are cooked to order. **BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

RIGHT OF ADMISSION RESERVED