

LENTEN MENU



RAW BAR

BUCK A SHUCK

\$1 oysters & littlenecks every Friday and Saturday from 3PM – 5PM and Sunday 3PM – 9PM

LOCALLY HARVESTED OYSTERS*

green apple escabeche, cocktail sauce 1/2 18. Full 33.

LITTLENECKS ON THE HALF SHELL*

green apple escabeche, cocktail sauce 1/2 12. Full 22.

COLOSSAL SHRIMP COCKTAIL*

cocktail sauce 6. (ea)

CHARCUTERIA

Choose from a selection of premium cheeses, served with caramelized onions, seasonal jam, crostini

DRUNKEN GOAT CHEESE (V)

soaked in red wine, murcia, spain 9.

BURRATA (V)

creamy stracciatella, usa 6.

MANCHEGO (V)

3-month-aged, semi-soft sheep's milk, spain 9.

SMOKED IDIAZABAL (V)

8-month-aged sheep's milk, basque 10.

BRIE (V)

triple creme, france 12.

APERTIVO

Small Spanish bar snacks.

MARCONA ALMONDS (GF, VE)

roasted, sea salt 11.

CASTELVETRANO OLIVES (GF, VE)

marinated in citrus, aleppo, evoo 6.

ENSALADAS

MANCHEGO CAESAR (V, GFA)

romaine, anchovies, manchego, caesar dressing, garlic herb toasted breadcrumbs 16.

MEDITERRANEAN (V, GF)

mixed greens, feta, pickled red onions, cherry tomatoes, cucumbers, olives, balsamic 15.

MANZANA VERDE (V, GF)

honey apple vinaigrette, caramelized apples, candied pecans, dried cranberries, gorgonzola, pepitas 16.

ADDITIONS

salmon 15. | shrimp (ea) 6.

TAPAS

BOQUERONES (GFA)

marinated white anchovies, toasted breadcrumbs, lemon, green oil 8.

CALAMARI

fried calamari, crispy cherry & banana peppers, olives, garlic confit aioli, bravas sauce 16.

PATATAS BRAVAS

crispy fried confit potatoes, roasted garlic aioli, bravas sauce 12.

GARLIC PRAWNS (GFA)

seared garlic prawns, garlic chili oil, crostini 21.

BRUSSELS SPROUTS

crispy fried, apple cider glaze, sweet potato, garlic aioli, fresh herbs 12.

SALMON TARTARE (GF)

marinated salmon on a pickled onion & cucumber salad with tortilla chips, sesame seeds, crispy onions 14.

ELOTE (GF)

off-the-cob street corn with sofrito, butter, cotija, lime, cilantro, chips 9.

PLATOS FUERTES

DIJON HONEY CRUSTED SALMON (GF)

garlic truffle fingerlings, roasted rainbow carrots 30.

GNOCCHI (GFA)

garlic mornay, toasted garlic herb breadcrumbs, chives 21.

BESOS ALA MAR

shrimp, clams, lemon white wine sauce, freshly made pasta, finished with herbs 34.

*This item may be cooked to order or may contain raw or under-cooked ingredients. Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness