

DINNER

FEATURES

CHEF'S SPECIALS

KOREAN CRISPY CAULIFLOWER \$9
SWEET RED PEPPER SAUCE, SESAME SEEDS, CILANTRO, PICKLED ONIONS

VEGAN CHILE CON QUESO \$9
SERVED WITH CORN TORTILLA CHIPS

DINNER BOWLS

SEAFOOD GUMBO \$16
GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,
SIDE OF TOASTED BAGUETTE

BRAISED SHORT RIB \$18
GARLIC MASHED POTATOES,
SAUTEED GREENS

SHRIMP PASTA \$16
BOK CHOY, MUSHROOMS, ONIONS, CHERRY TOMATOES,
TAVOLA PASTA, PARMESAN CHEESE,
COCONUT-KAFFIR LIME-BUTTERNUT SAUCE

VEGAN POWER BOWL \$14
CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,
LENTILS, TOMATO, CRISPY GARBANZO,
AVOCADO VINAIGRETTE

DINNER PLATES

**SERVED WITH 2 DINNER
SIDES OR A CUP OF SOUP**

**CHIMICHURRI ROASTED
CHICKEN \$18**

GULF SHRIMP \$16

CATCH OF THE DAY \$21

DINNER SIDES

SAUTÉED GREENS

VEGGIE MEDLEY

**GARLIC MASHED
POTATOES**