

DINNER

FEATURES

CHEF'S SPECIALS

VEGAN CHILE CON QUESO \$9

SERVED WITH CORN TORTILLA CHIPS (CONTAINS NUTS)

FISH TACOS \$15

SEARED AMBER JACK, MANGO SALSA, CABBAGE SLAW,
PIQUILLO PEPPER AIOLI

VEGAN CHICKEN AND DUMPLINGS \$14

SERVED WITH SAUTEED GREENS AND RADISHES

DINNER BOWLS

SEAFOOD GUMBO \$16

GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,
SIDE OF TOASTED BAGUETTE

BRAISED SHORT RIB \$18

GARLIC POTATO MASH, SAUTEED GREENS
TOPPED WITH BEEF DEMI

VEGAN POWER BOWL \$14

CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,
LENTILS, TOMATO, CRISPY GARBANZO,
AVOCADO VINAIGRETTE

VEGGIE PASTA \$14

with chicken \$16 / shrimp \$17

BOK CHOY, MUSHROOMS, SQUASH,
ZUCCHINI, ONIONS, CHERRY TOMATOES,
TAVOLA PASTA, PARMESAN CHEESE,
COCONUT-KAFFIR LIME-BUTTERNUT SAUCE

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**