APPETIZERS	1
SCALLOPS	\$240.00
Pan seared sea scallops with red cabbage slaw and Cabo Wabo Tequila Reposado butter	
COCONUT SHRIMP	\$240.00
Lightly battered shrimp rolled in grated coconut, served with a ginger and soy sauce	
SAMMY'S SHRIMP	\$240.00
Sauteed with garlic & serrano chile, deglazed with lime juice and Cabo Wabo Tequila Reposado	
CEVICHE	
Fish	\$170.00
Shrimp Lobster	\$200.00 \$470.00
With tomato, serrano chile, cucumber, onion, cilantro	
and lime juice.	
STUFFED MUSHBOOMS	\$150.00
Button mushrooms stuffed with cream cheese, dried chiles and fresh herbs.	
QUESADILLAS	\$150.00
Corn or flour tortillas stuffed with oaxaca cheese	
Chicken Add: Beef	\$ 55.00
Shrimp	\$ 95.00
VAMPIROS	\$170.00
Crispy grilled corn tortilla topped with refried black beans, oaxaca cheese and grilled beef filet	
SOUPS & GREENS	

TORTILLA SOUP Tomato and chicken broth with avocado, queso fresco and sour cream	\$150.00
GARDEN SALAD Vegetables tossed with a ginger-lime vinaigrette	\$150.00
JICAMA SALAD Thinly sliced jicams tossed with onions, grapefruit and chipotle-honey vinaigrette	\$150.00
SHRIMP & SALAD Grilled jumbo shrimp and assorted greens dressed with a creamy avocado vinaigrette	

ENTREES

\$240.00
\$240.00
\$310.00
\$480.00

Served with rice, refried black beans, corn or flour tortillas, salsa & guacamole

0.00

\$300.00

\$490.00

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Tell us	how we'll	give it a	shot!	

CAROL OR BURDEN

BISTECK RANCHERO	\$240
Slow cooked beef thin slices with onions, tomatoes, chiles	
and potatoes	

RED CHICKEN ENCHILADAS 52	40.00
Served with onions and roasted poblano chiles covered with	
our red sauce and queso cotija	

OCONUT	SHRIMP
ightly b	attered jumbo shrimp rolled in grated
oconut,	served with a ginger and soy sauce

AMMY'S TEQUILA SHRIMP	\$490.00
umbo Shrimp sauteed with garlic & serrano chile.	
Deglazed with lime juice and Cabo Wabo Tequila Reposado	

LOBSTER TACOS	\$440.00
Fresh lobster sauteed with garlic and red onion	
ENCHILADA STACK	\$480.00

Shrimp enchilada with corn kernels stuffed with black beans & cheedar cheese, topped with red & green salsa. Served with sice.



"Driving to my favorite Taco stand early one sunday morning, I couldn't get around a cabo local walking home from an obvious all-nighter. This guy was literally bouncing off the roadside fencing as he tried to make his way down the road. His shirt was torn and bloody, but he had a smile on his face and was oblivious to any pain he may have had. The first thing that came to my mind was what I yelled out ...