

APPETIZERS

SCALLOPS	\$260.00
Pan seared sea scallops with red cabbage slaw and Cabo Wabo Tequila Reposado butter.	
COCONUT SHRIMP	\$260.00
Lightly battered shrimp rolled in grated coconut, served with a ginger and soy sauce.	
SAMMY'S SHRIMP	\$260.00
Sautéed with garlic & serrano chile, deglazed with lime juice and Cabo Wabo Tequila Reposado.	
CEVICHE With tomato, serrano chile, cucumber, onion, cilantro and lime juice.	
Fish.....	\$180.00
Shrimp.....	\$220.00
Lobster.....	\$520.00
SHRIMP TIRADITO	\$220.00
Our very special way to make a shrimp ceviche, cooked in lemon juice, red onions, cucumber, red radish, dry chile & roasted sesame seeds.	
MUSHROOMS TOSTADAS (order of 3)	\$160.00
Fried tostadas, home made green guacamole salsa. Roasted mushrooms, onions & garlic, topped with green scallions.	
STUFFED MUSHROOMS	\$160.00
Button mushrooms stuffed with cream cheese, dried chiles and fresh herbs.	
QUESADILLAS Corn or flour tortillas stuffed with oaxaca cheese.....	\$160.00
add Chicken.....	\$60.00
add Beef.....	\$60.00
add Shrimp.....	\$100.00
GORDITAS Corn dough pastry, stuffed with:	
Potatoes and chorizo.....	\$60.00
Shrimp ajillo.....	\$80.00
Requeson with mushrooms.....	\$60.00
Beef filet stew.....	\$80.00
VAMPIROS	\$180.00
Crispy grilled corn tortilla topped with refried black beans, oaxaca cheese and grilled beef filet.	

SOUPS & GREENS

TORTILLA SOUP	\$160.00
Tomato and chicken broth with avocado, queso fresco and sour cream.	
GARDEN SALAD	\$160.00
Vegetables tossed with a ginger-lime vinaigrette.	
JICAMA SALAD	\$160.00
Thinly sliced jicama tossed with onions, grapefruit and chipotle-honey vinaigrette.	
SHRIMP & SALAD	\$380.00
Grilled jumbo shrimp and assorted greens dressed with a creamy avocado vinaigrette.	

ENTREES

FAJITAS

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

Beef.....	\$260.00
Chicken.....	\$260.00
Shrimp.....	\$360.00
Lobster.....	\$520.00

WABURRITO.....

Diced chicken breast sautéed with garlic, tomatoes, chipotle chile and onions, finished with jack cheese and cream.

TORTA DE COCHINITA.....

Pull pork sandwich, home made sweet potato chips. Served in a Mexican bun, avocado, onions vinaigrette and habanero (optional).

SURF & TURF BURGER MX.....

Beef & chorizo patty topped with grilled shrimp and onions with cheddar cheese.

CATCH OF THE DAY.....

Tell us how... we'll give it a shot..!

BISTECK RANCHERO.....

Slow cooked beef, thin slices with onions, tomatoes, chiles and potatoes.

RED CHICKEN ENCHILADAS.....

Served with onions and roasted poblano chiles covered with our red sauce and queso cotija.

COCONUT SHRIMP.....

Lightly battered jumbo shrimp rolled, in grated coconut, served with a ginger and soy sauce.

SAMMY'S TEQUILA SHRIMP.....

Jumbo Shrimp sautéed with garlic & serrano chile. Deglazed with lime juice and Cabo Wabo Tequila Reposado.

LOBSTER TACOS.....

Fresh lobster sautéed with garlic and red onion.

ENCHILADA STACK.....

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



**CABO
WABO**
— CANTINA —

"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...

HEY! THAT GUY'S DOING THE CABO WABO!