

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.	
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.	
STUFFED MUSHROOMS	\$160.00
Button mushrooms stuffed with cream cheese, dried chiles and fresh herbs.	
QUESADILLAS	\$160.00
Corn or flour tortillas stuffed with oaxaca cheese.	
Add: - Chicken.....	\$ 60.00
- Beef.....	\$ 60.00
- Shrimp.....	\$100.00
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

TORTA DE COCHINITA	\$240.00
Pull pork sandwich, home made sweet potato chips. Served in a Mexican bun, avocado, onions vinaigrette and habanero (optional).	
CHIPOTLE MEATBALLS	\$320.00
Classic Mexican meatballs with light chipotle sauce. Served with white rice and boiled egg.	
CARNE EN SU JUGO	\$350.00
Sirloin steak, bacon, pinto beans and beef broth. On a side chopped onions, cilantro and chile serrano.	
SURF & TURF BURGER MX.	\$320.00
Beef & chorizo patty topped with grilled shrimp and onions with cheddar cheese.	
LOBSTER BURRITO	\$750.00
Lobster sautéed with onion, tomato & garlic. Deglazed with white wine & finished with heavy cream.	
COCONUT SHRIMP	\$520.00
Lightly battered jumbo shrimp rolled in grated coconut. Served with a ginger and soy sauce.	
SAMMY'S TEQUILA SHRIMP	\$520.00
Jumbo Shrimp sautéed with garlic & serrano chile. Deglazed with lime juice and Cabo Wabo Tequila Reposado.	
CILANTRO SHRIMP	\$520.00
Grilled jumbo shrimp glazed with olive oil, cilantro and honey.	
CATCH OF THE DAY	\$300.00
Tell us how we'll give it a shot...!	
BEEF FILET	\$460.00
Pan seared beef tenderloin topped with a dijon-cream reduction served over mash potatoes and crispy onions.	
CHIPOTLE RIB-EYE	\$680.00
Certified US Choice grilled rib eye topped with chipotle butter.	
TAMARIND CHICKEN	\$340.00
Grilled chicken breast topped with a tamarind glaze.	
ENCHILADA STACK	\$480.00
Shrimp enchilada with corn kernels stuffed with black beans & cheddar cheese, topped with red & green salsa. Served with rice.	