

## 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

Sauteed 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**

### FLAUTAS (order of 4) Classic deep fried tacos, served with a tomatillo sauce, topped with lettuce, red onion, red radish, cotija cheese and sour cream

Shredded beef..... **\$240.00** Shredded chicken..... **\$240.00**

Potato and chorizo..... **\$240.00** Potato and panela cheese..... **\$240.00**

### VAMPIROS .....\$180.00

Crispy grilled corn tortilla topped with refried black beans, oaxaca cheese and grilled beef file.

## 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 .....\$260.00

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

### TORTA DE COCHINITA .....\$240.00

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

### SURF & TURF BURGER MX.....\$320.00

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

### CATCH OF THE DAY .....\$300.00

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

### BISTECK RANCHERO .....\$320.00

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

### RED CHICKEN ENCHILADAS .....\$260.00

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

### 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 sauteed with garlic & serrano chile. Deglazed with lime juice and Cabo Wabo Tequila Reposado.

### LOBSTER TACOS .....\$520.00

Fresh lobster sauteed with garlic and red onion.

### ENCHILADA STACK .....\$480.00

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