



APPETIZERS

JICAMA SHRIMP TAQUITOS

lightly fried shrimp, thinly sliced jicama, pickled red cabbage, ancho tamarind gastrique, passion fruit reduction 14

CRAB QUESADILLA

blue crab meat, flour tortilla, roasted jalapeno, pepper jack, chipotle remoulade 13

SHRIMP EMPANADAS

house-made sun dried tomato and roasted Serrano dough, yuca and guajillo pepper cream, exotic fruit salad, mango butter 10

- C E V I C H E -

SCALLOP & SQUID

pomegranate seeds, cherry tomato, serrano chile, orange, lemon, lime, cilantro, red onion 10

SHELLFISH & WATERMELON MIXTO

orange, lime, watermelon, ginger, red onion, jalapeno, mint 10

TACOS

BLACKENED SWORDFISH

mango, white beech mushrooms, carrots, peppers, avocado, agave-chile sauce, pickled cabbage shell 12.5

FRIED CALAMARI

pickled red cabbage, diced apple, fried plantains, jalapeno aioli, corn tortilla 9

SMOKED TUNA MOUSSE

house-smoked tuna and cream cheese mousse, hard shell taco, jicama slaw, radishes, pickled carrots 12

CANCUN SALMON OR SHRIMP

bacon, coleslaw, pickled onions, tomatoes, black beans, chipotle sauce, flour tortilla 13

SOUP & SALADS

add salmon 7 scallops 9 steak 7
shrimp 6 crab cake 9

YELLOW TOMATO GAZPACHO

local yellow tomatoes, cucumber, oranges, carrots, cilantro, agave nectar 7

QUINOA

grilled tofu, baby spinach, grilled corn, black beans, roasted tomato, oaxaca cheese, fresh jalapeno, lime-cumin vinaigrette 13

CALIFORNIA

red romaine, boston butter bibb lettuce, alfalfa sprouts, carrots, candied pecans, mango, pickled jicama, queso fresco, charred pineapple rum vinaigrette 9.5

RUBIK'S CUBE

roasted beets, oaxaca cheese, grilled peaches, pickled radishes, red wine poached pears, yellow tomato-basil emulsion 13

CAPRESE

seasonal organic tomatoes, mini mozzarella balls, queso frito, oaxaca cheese, granadas, vinagre negro, albahaca vinaigrette 15

ENTREES

PAN SEARED SCALLOPS

bacon, fried yuca straws, grilled lechugitas (brussels sprouts), chipotle coca-cola raisin reduction 14/21

DEL PEZ CRAB CAKES

lump crabmeat, shrimp mousse, yuca fries, toasted pepitas, pickled jicama, dried mangos and cranberries, apple-lime vinaigrette 15/25

STRIPED BASS

crispy skin pan-roasted, purple chips, fried chambray onion, spinach-recaito sauté, pickled melon rinds, corn-tamale cream 25

LA TRUCHA

flash fried organic rainbow trout, yuca smash, grape tomatoes, shallots, capers, spinach, tamarind vinaigrette 25

NORTH ATLANTIC SALMON

habanero-mango bbq, roasted fingerling potatoes, cipollini onions, mache greens, turmeric-fried onions, mango-tomatillo oil 18

SOPA LEVANTA MUERTOS

stew of fish, shrimp, mussels, peppers, ginger, onions, jalapeno, brussels sprouts, corn, seafood broth 12/18

TUNA CHILI RELLENO

grilled albacore tuna, ancho chile, yuca potato salad, frisse greens, triple orange vinaigrette 22

EARTH, SEA, AND SKY

spicy chorizo sausage, lump crab meat, organic chicken breast, parsnip-yuca cake, broccolini, goat cheese, guajillo sauce 18

PORK BELLY

farm-raised crispy pork belly, brown rice, pigeon peas, jicama slaw, agave-cholula sauce, triple orange liquor reduction 12/18

HALF CHICKEN

chipotle-orange marinated, purple yam puree, creamed toasted pepitas, pickled red onions, chimichurri butter 24

VACA FRITA

grilled skirt steak, tostones, cumin black beans and rice, tomatillo-avocado salsa 16

We purchase our ingredients from local farms that care as much about quality, responsible food as we do!

Local Farms Include:

Vincent Farms - Laurel, DE
Fifer Orchards - Wyoming, DE
Melon Patch Farms - Shellfish, MD

Brought to you by...

Owner, Javier Acuna,

Chefs, Abimael Famania, & Michael Tracy
General Manager, Zack Wiseman

P.S. this menu was printed on 33% recycled paper!