

# DINNER

# FEATURES

## CHEF'S SPECIALS

**VEGAN CHILE CON QUESO \$9**

SERVED WITH CORN TORTILLA CHIPS (CONTAINS NUTS)

**FISH TACOS \$15**

SEARED AMBER JACK, MANGO SALSA, CABBAGE SLAW,  
PIQUILLO PEPPER AIOLI

**VEGAN CHICKEN AND DUMPLINGS \$14**

SERVED WITH SAUTEED GREENS AND RADISHES

## DINNER BOWLS

**SEAFOOD GUMBO \$16**

GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,  
SIDE OF TOASTED BAGUETTE

**BRAISED SHORT RIB \$18**

GARLIC POTATO MASH, SAUTEED GREENS  
TOPPED WITH BEEF DEMI

**VEGAN POWER BOWL \$14**

CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,  
LENTILS, TOMATO, CRISPY GARBANZO,  
AVOCADO VINAIGRETTE

**VEGGIE PASTA \$14**

with chicken \$16 / shrimp \$17

BOK CHOY, MUSHROOMS, SQUASH,  
ZUCCHINI, ONIONS, CHERRY TOMATOES,  
TAVOLA PASTA, PARMESAN CHEESE,  
COCONUT-KAFFIR LIME-BUTTERNUT SAUCE

## DINNER PLATES

SERVED WITH 2 DINNER  
SIDES OR A CUP OF SOUP

**CHIMICHURRI ROASTED**

**CHICKEN \$18**

**GULF SHRIMP \$16**

**CATCH OF THE DAY \$21**

## DINNER SIDES

**SAUTÉED GREENS**

**VEGGIE MEDLEY**

**GARLIC MASHED  
POTATOES**