

DINNER AVAILABLE FROM 5-9PM 7 DAYS A WEEK

DINNER

FEATURES

CHEF'S SPECIALS

VEGAN BOLOGNESE \$15

ITALIAN SAUSAGE SPICED TVP, CAVATAPPI PASTA, SPINACH, CASHEW CHEESE (CONTAINS NUTS)

VEGAN FRITO PIE \$11

VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO (CONTAINS NUTS)

FISH TACOS \$15

MANGO SALSA, AVOCADO VINAIGRETTE, CABBAGE SLAW,
PIQUILLO PEPPER AIOLI, SERVED ON CORN TORTILLAS

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

CAVATAPPI PASTA, SEASONAL VEGGIES, PARMESAN,
BUTTERNUT COCONUT SAUCE
ADD CHICKEN \$2 / ADD SHRIMP \$3

DINNER PLATES

SERVED WITH 2 DINNER
SIDES OR A CUP OF SOUP

CHIMICHURRI ROASTED CHICKEN \$18

GULF SHRIMP \$16

MARKET FISH \$21

DINNER SIDES

SAUTÉED GREENS

VEGGIE MEDLEY

GARLIC MASHED POTATOES