

MUNCHIES

SALSA TRIO & CHIPS 5.5

pineapple jicama pico + avocado tomatillo + watermelon chipotle
*add a small morro bay guacamole for additional \$7

MORRO BAY GUACAMOLE + CHIPS sm 7 / lg 10

AHI FLAUTAS 15

#1 ahi + cabbage + bell peppers + shaved red onion + jalapeno-pineapple salsa

GAUCHO NACHOS 13

choice of chicken verde or braised beef short rib + creamed black beans + roasted corn + olives + shaved red jalapenos

QUESO FUNDIDO

creamy queso + warm flour tortillas
choice of: chorizo 10 roasted veggies 10 lobster 16

JALAPENO TATER TOTS 8

hand formed tots made daily + house made chipotle ketchup

CHORIZO BRUSSEL SPROUTS 7

roasted brussel sprouts + roasted onion + crispy chorizo crumble

RAW BAR

CHEF'S CEVICHE 14

made daily from our seasonal fresh fish selection

SOCKEYE SALMON CEVICHE 16.5

grapefruit + honeydew + shaved red onion + blood orange citrus vinaigrette + plantain fritas

AHI CRUDO 18.5

shaved red onion + morro bay avocado + pickled fresno chiles + micro greens + chile crema + citrus lime vinaigrette

RAW OYSTERS Market Price

check chalkboard for daily selections + jalapeno mignonette

OYSTERS OAXACA (wah-ha-ca) 16

six baked blue point oysters + crispy chorizo + cotija crumble

CREATE

*create your own dish. choose 1 item from each category

1. CHOOSE YOUR VESSEL

TRES STREET TACOS
WET VERDE / ROJO BURRITO
GAUCHO NACHOS
BURRITO BOWL

2. CHOOSE YOUR BAIT

DAILY FRESH FISH SELECTION
RED SNAPPER 14
JUMBO SHRIMP 18
U10 DIVER SCALLOPS 28
LOBSTER 26
BRAISED BEEF SHORT RIB 14
GRILLED CHICKEN VERDE 14
PINEAPPLE CARNITAS 14

POZOLE + HOME GROWN GREENS

PORK POZOLE c 6.5 / b 13

hearty mexican hominy soup + hand pulled pork + onion + cilantro + cabbage + avocado + lime

EL "COBB" RON half 8 / full 15

grilled chicken verde + roasted corn + black beans + jicama + avocado + chorizo crumble + cotija + cilantro-lime vinaigrette

SHRIMP + SCALLOP KALE SALAD 18

hearty greens + pineapple pico de gallo + jicama + roasted red bell pepper + cumin-lime vinaigrette

LOS NINOS

choice of one item + one soda / milk or juice included 9

BLACK BEAN + CHEESE BURRITO
SOFT CORN CHICKEN TACOS (3) + RICE + BLACK BEANS
XL CHEESE QUESIDILLA on FLOUR TORTILLA

MAIN PLATES

CRUSTED DIVER SCALLOPS 28

poblano crema + jalapeno mashed potato + chorizo brussel sprouts

PORK CHOP AL PASTOR 24

pineapple marinade + caramelized onion + cilantro + chorizo brussel sprout + jalapeno mashed potato

FILET + SHRIMP + SCALLOP 33

6oz. Double R Filet + jumbo shrimp + U10 diver scallop + jalapeno mashed potato + warm salsa ranchera

ANCHO CHILE SALMON 24

roasted pepper quinoa + chorizo brussel sprouts + ancho gastrique

BRAISED SHORT RIB CHILE VERDE 18

jalapeno mashed potatoes + micro greens + warm tortillas

LOBSTER ENCHILADAS 26

tomatillo verde + cotija crumble + crema drizzle

CHICKEN POBLANO ENCHILADAS 17

grilled chicken verde + smoked poblano + roasted tomato + cotija crumble + crema drizzle

SHRIMP CHILAQUILES 21

creamd black beans + chorizo crumble + roasted peppers + slivered red onion + salsa verde

CHORIZO TORTA 17

chorizo - chuck beef blend + shaved lettuce + shaved red onion + tomato + pickled jalapenos + cotija crumble + fried egg + jalapeno tater tots + chipotle ketchup

HAPPY ENDINGS

CHURRO CHURRO 9

housemade crispy churros + cinnamon sugar + chocolate ganache

DOLCE DE LECHE BREAD PUDDING 9

EXECUTIVE CHEF: CHRIS BECKETT FOH MANAGER: MATTHEW HANSON
6 PACK FOR THE KITCHEN 10
CORKAGE \$15 / 1 CHECK PER TABLE / TO GO AVAILALE
WATER SERVED ON REQUEST ONLY
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