

# Lunch

### Fresh Salads

Traditional guacamole and freshly made mexican salsa \$75

Starters

ALMEJAS AL GRATIN

\$90

MEXICAN GRILLED CLAMS (SERVED WITH CHORIZO, CHIPOTLE, GARLIC, AND ONION TOPPED WITH CHEESE AND SERVED IN THE SHELL \$120

ROCK CLAMS (WITH BACON, SPINACH, GOAT CHEESE, ONIONS AND PARSLEY SERVED IN THE SHELL \$110

SHRIMP COCKTAIL WITH HOUSE MADE
COCKTAIL SAUCE AND AVOCADO \$170

CHICKEN NUGGETS WITH HOUSE MADE RANCH DRESSING \$120

QUESADILLA \$80

ADD SHRIMP \$50 | ADD CHICKEN \$30

AVOCADO AND SHRIMP

\$140

Tropical (Local Baja Shrimp, Mango, avocado, almonds, Curry, Chile Vinaigrette) \$135

CATARINA (SCALLOPS, CUCUMBER, ORANGE, APPLE, FETA CHEESE, ARTICHOKE, AND DRIED CHILE VINAIGRETTE) \$130

Islas (GRILLED LOCAL CATCH OVER LET-TUCE WITH OLIVES, GOAT CHEESE, TOMATO, CAPERS, WALNUTS, AND CHILE VINAIGRETTE) \$130

MIXED SALAD (FRESH VEGETABLES, FETA CHEESE, CHILE PEPPER VINAIGRETTE) \$75 ADD SHRIMP \$80 | ADD CHICKEN \$60

ISLAS CLASSIC CAESAR (CRISP LETTUCE
WITH PARMESAN CHEESE AND HOUSE MADE
CAESAR DRESSING) \$80

ADD SHRIMP \$80 | ADD CHICKEN \$60

## Soup

TRADITIONAL TORTILLA SOUP

\$70

MARISCOS SOUP (FRESH LOCAL SEAFOOD IN TOMATO & GUAJILLO CHILE BROTH) \$140

CREAM OF SHRIMP (ROASTED TOMATO,
ONION, AND CHILES WITH SEARED
BRANDY SHRIMP) \$95

CREAM OF CORN AND POBLANO \$60

#### Tacos

THREE EACH ON FRESH CORN TORTILLAS

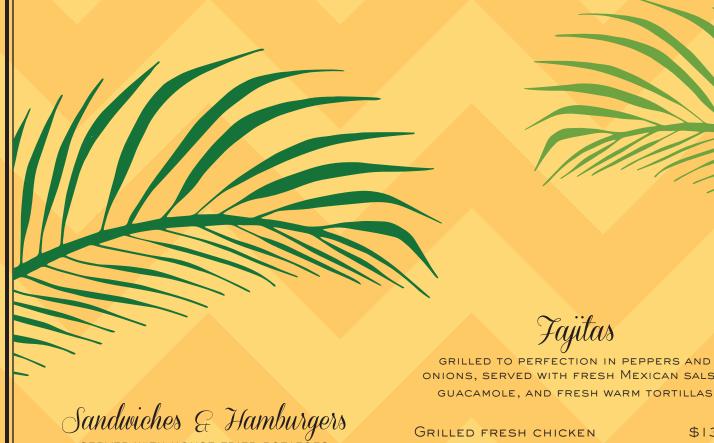
Octopus (sauteed with chorizo, chipotle, and potatoes) \$130

Diabla (SPICY SHRIMP, AVOCADO, MELTED MOZZARELLA, BEANS, ONIONS) \$175

Mango scallop (scallops in butter, onion, lime, cilantro, guajillo chile, mango) \$175

Pastor (Fresh Local Catch in achiote With Grilled Pineapple, Cilantro, avocado, and onion) \$135





Sandwiches & Hamburgers
SERVED WITH HOUSE FRIED POTATOES

CLASSIC HAMBURGER (ALL BEEF PATTY, CHEESE, ONION, TOMATO, LETTUCE WITH HOUSE FRIES \$80

ADD AVOCADO \$10 | ADD BACON \$15

MEXICAN BURGER (ALL BEEF PATTY, CHORIZO, BACON, LETTUCE, TOMATO, AVOCADO, POBLANO CHILE)

CLUB SANDWICH (CHICKEN, HAM, BACON, CHEESE, LETTUCE, \$120 TOMATO, AVOCADO)

CLASSIC BLT (BACON, LETTUCE, томато) \$85 ADD AVOCADO \$10

3 CHEESE (GOAT, MOZZARELLA, AND REGIONAL MEXICAN CHEESE, CHIPOTLE, CHILE, TOMATO, AND ARTICHOKE) \$105 ONIONS, SERVED WITH FRESH MEXICAN SALSA,

GRILLED FRESH CHICKEN \$130

GRILLED BEEF \$140

\$170 GRILLED BAJA SHRIMP

#### Plates

Mariscos Empanizados

CLASSIC MEXICAN-STYLE FRIED LOCAL SEAFOOD, SERVED WITH RICE

Catch of the Day

FRESH LOCAL CATCH, SEASONED WITH GARLIC AND SPICES AND \$165 SERVED WITH RICE

Islas Scallops

FRESH LOCAL SCALLOPS SAUTEED IN GARLIC AND SERVED WITH RICE

Baja Shrimp

TRADITIONAL MEXICAN SEASONED SHRIMP, GRILLED AND SERVED WITH RICE

Chicken Empanizado
CLASSIC MEXICAN-STYLE BATTERED AND FRIED CHICKEN, SERVED WITH RICE

