



Lunch

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Starters

TRADITIONAL GUACAMOLE AND FRESHLY MADE MEXICAN SALSA	\$75
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	

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

Fresh Salads

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	

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) \$140

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

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

3 CHEESE (GOAT, MOZZARELLA, AND
REGIONAL MEXICAN CHEESE, CHIPOTLE,
CHILE, TOMATO, AND ARTICHOKE) \$105

Fajitas

GRILLED TO PERFECTION IN PEPPERS AND
ONIONS, SERVED WITH FRESH MEXICAN SALSA,
GUACAMOLE, AND FRESH WARM TORTILLAS

GRILLED FRESH CHICKEN \$130

GRILLED BEEF \$140

GRILLED BAJA SHRIMP \$170

Plates

Mariscos Empanizados

CLASSIC MEXICAN-STYLE FRIED LOCAL
SEAFOOD, SERVED WITH RICE \$170

Catch of the Day

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

Islas Scallops

FRESH LOCAL SCALLOPS SAUTEED IN
GARLIC AND SERVED WITH RICE \$160

Baja Shrimp

TRADITIONAL MEXICAN SEASONED SHRIMP,
GRILLED AND SERVED WITH RICE \$170

Chicken Empanizado

CLASSIC MEXICAN-STYLE BATTERED AND
FRIED CHICKEN, SERVED WITH RICE \$140