**TACOS**

Taco plates served with pinto beans and chips (320 cal). Substitute cauliflower rice (80 cal) +$2. Served with corn tortilla. 

<table>
<thead>
<tr>
<th>GRILLED SEAFOOD</th>
<th>GRILLED CHICKEN &amp; STEAK</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOURMET SHRIMP</td>
<td>à la carte</td>
</tr>
<tr>
<td>Toasted cheese, avocado, crispy bacon, cilantro/onion and chipotle sauce.</td>
<td>5.29</td>
</tr>
<tr>
<td>SALSA VERDE SHRIMP</td>
<td>Avocado, cheese, cabbage, cilantro/onion and chipotle sauce on a flour tortilla.</td>
</tr>
<tr>
<td>MEXICAN STREET CORN SHRIMP</td>
<td>Toasted cheese, roasted corn, cotija cheese, cilantro/onion and chipotle sauce.</td>
</tr>
<tr>
<td>WILD-CAUGHT MANGO MAHI MAHI</td>
<td>Grilled or blackened with guacamole, mango salsa, cabbage and chipotle sauce on a flour tortilla.</td>
</tr>
<tr>
<td>WILD-CAUGHT MAHI MAHI</td>
<td>Wild-caught with roasted corn, cabbage, cilantro/onion and chipotle sauce.</td>
</tr>
<tr>
<td>ATLANTIC SALMON</td>
<td>Grilled or blackened with roasted corn, cabbage, cilantro/onion and chipotle sauce.</td>
</tr>
</tbody>
</table>

**THE ORIGINAL FISH TACO®**

**Wild-Caught Alaska Pollock, Beer-Battered by Hand**

<table>
<thead>
<tr>
<th>à la carte</th>
<th>2 taco plate</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Original Fish Taco®, Salsa Verde Shrimp Taco and Wild-Caught blackened Mahi Mahi Taco.</td>
<td>5.79</td>
</tr>
</tbody>
</table>

**BOWLS & SALADS**

<table>
<thead>
<tr>
<th>GRILLED SEAFOOD</th>
<th>GRILLED CHICKEN &amp; STEAK</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLASSIC SHRIMP</td>
<td>Cheese, salsa fresca, Mexican rice, pinto beans and chipotle sauce.</td>
</tr>
<tr>
<td>ANCHO CITRUS SHRIMP</td>
<td>Guacamole, citrus rice, black beans, salsa fresca and chipotle sauces.</td>
</tr>
<tr>
<td>SHRIMP &amp; BACON</td>
<td>Toasted cheese, guacamole, blackened chilies, citrus rice, salsa fresca and chipotle sauces.</td>
</tr>
<tr>
<td>WILD-CAUGHT MAHI MAHI</td>
<td>Grilled or blackened with guacamole, roasted corn, Mexican rice, cabbage and chipotle sauce.</td>
</tr>
<tr>
<td>ATLANTIC SALMON</td>
<td>Grilled or blackened with roasted corn, cabbage, cilantro/onion and chipotle sauce.</td>
</tr>
<tr>
<td>SIGNATURE BEER BATTERED FISH</td>
<td>Guacamole, black beans, white sauce, cabbage, cilantro/onion and mild salsa.</td>
</tr>
<tr>
<td>Grilled Shrimp</td>
<td>11.99</td>
</tr>
<tr>
<td>ATALIC SALMON</td>
<td>Grilled or blackened with roasted corn, cabbage, cilantro/onion and chipotle sauce.</td>
</tr>
<tr>
<td>CALIFORNIA BURRITO</td>
<td>Seasoned fries, guacamole, melted cheese, salsa fresca and chipotle sauce.</td>
</tr>
<tr>
<td>BURRITO ESPECIAL</td>
<td>All Natural Chicken</td>
</tr>
<tr>
<td>BEAN &amp; CHEESE</td>
<td>With mild salsa.</td>
</tr>
</tbody>
</table>
**BOWLS & SALADS**

- **CALIFORNIA BOWL**
  - Guacamole, citrus rice, black beans, salsa fresca, romaine, chipotle sauce and arugula or roasted chipotle salsa.
  - 610-770 cal

- **CILANTRO LIME QUINOA BOWL**
  - Grilled veggies, avocado slices, brown rice & quinoa, black beans, romaine, cilantro lime sauce and almonds.
  - $+1 | 630-780 cal

- **MEXICAN STREET CORN BOWL**
  - Roasted corn, guacamole, citrus rice, black beans, romaine, cotija cheese, cilantro/onion, chili lime tajin, cilantro lime mojo sauce and chipotle sauce.
  - $+5.50 | 820-940 cal

- **CHOPPED SALAD**
  - Cheese, tortilla strips, salsa fresca, romaine, cabbage and chipotle ranch.
  - 440-590 cal

- **MANGO AVOCADO SALAD**
  - Brown rice & quinoa, romaine, mango salsa, avocado slices, tortilla strips and lemon agave vinaigrette.
  - $+1 | 520-670 cal

- **AVOCADO CORN TACO SALAD**
  - Roasted corn, avocado slices, black beans, romaine, salsa fresca, tortilla strips and pickled jalapeno ranch.
  - $+5.50 | 500-650 cal

**CHOOSE YOUR PROTEIN:**

- Grilled Shrimp: 11.99
- Wild-Caught Mahi Mahi: 12.49
- Atlantic Salmon: 12.99
- All Natural Chicken: 10.99
- Impossible™ Protein: 12.99
- Grilled Veggies: 10.99

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

**QUESADILLAS & NACHOS**

- **QUESADILLA**
  - Guacamole, pico de gallo, sour cream and salsa fresca.
  - 1010 - 1160 cal

- **LOADED NACHOS**
  - Guacamole, pinto beans, sour cream and salsa fresca.
  - 1100 - 1250 cal

**CHOOSE YOUR PROTEIN:**

- Cheese: 9.99
- All Natural Chicken: 10.99
- All Natural Steak: 11.49
- Grilled Shrimp: 11.49

5 UNDER $10

- **Baja Beer-Battered Shrimp Two Taco Plate**
  - 8.99 | 1020 cal

- **Chicken Chilaquiles Bowl**
  - 8.99 | 1020 cal

- **Baja Grill Chicken Burrito**
  - 8.99 | 1020 cal

- **Classic Taco Trio**
  - 9.99 | 760-820 cal

**DRINKS**

- **BEVERAGE BAR**
  - 3.29 - 3.99 | 0-450 cal

- **BOTTLED DRINKS**
  - 2.99 | 0-120 cal

**SIDES**

- **Guacamole & Chips**
  - 4.49 | 340 cal

- **Tortilla Chips**
  - 2.29 | 210 cal

- **Mexican or Citrus Rice**
  - 2.29 | 340 cal

- **Cauliflower Rice**
  - 2.29 | 40 cal

- **Brown Rice & Quinoa**
  - 2.29 | 40 cal

- **Mexican Street Corn**
  - 3.99 | 240 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

**TUESDAY SPECIALS All Day**

- **$2.25 Classic Chicken Taco on THE ORIGINAL FISH TACO PLATE**

- **$2.50 Classic Fish Taco on FISH TACO ESPECIAL**

- **$6.99 Classic Chicken Taco Plate on THE ORIGINAL FISH TACO PLATE**

- **$9.99 Shrimp Trio**

TGIF

**THANK GOODNESS IT'S FISH FRIDAY**

**EVERY FRIDAY All Day**