



DINNER MENU

A fresh twist on fish

Our food is inspired by the beautiful Central American country, Panama. After growing up picking fresh mangos for breakfast, fishing in both the Pacific and Atlantic oceans, and surfing world class waves in our backyard, we wanted to bring the tropical freshness of the Panamanian diet to Wrightsville Beach!

salsas

** ^V SALSA FRESCA - 7

** ^V PINEAPPLE SALSA - 7

** ^V ELOTÉ SALSA - 7

...CAN'T DECIDE? TRY ALL THREE

** GUACAMOLE SAMPLER - 16
all three guacamoles

** ^V SALSA TRIO - 14
all three salsas

** ^V REGULAR GUACAMOLE - 8

** ^V MANGO GUACAMOLE - 8

** G.O.A.T. GUACAMOLE - 9

tapas

** YUCCA FRITES - 8
served with jalapeño aioli

** CARIBBEAN FRIED OYSTERS - 16
oysters, pickled cabbage & curry aioli

LANGOUSTINE CAKES - 18
served over a bed of pickled cabbage
with jalapeño aioli

* / ** TUNA POKE BOWL - 18
fresh yellowfin tuna tossed in our
housemade poke sauce, with
scallions & sesame seeds, served
over coconut rice, topped with
guacamole, mango pineapple salsa,
patacones, & pickled onions

COCONUT SHRIMP - 14
served over arugula tossed with citrus
vinaigrette, drizzled with sriracha
honey sauce

** ^V FRIED BRUSSELS - 10
fried brussel sprouts tossed in chili-lime
seasoning & rice vinegar, served with
vegan cashew cream sauce

empanadas

POLLO EMPANADA - 10
topped with pickled onion, mixed cheese
& citrus crema dipping sauce

CARNE EMPANADA - 10
topped with salsa fresca,
cotija, guacamole & jalapeño aioli
dipping sauce

^V CHIPOTLE BLACK BEAN EMPANADA - 10
topped with chimichurri slaw and red
pepper gastrique dipping sauce

CHORIZO Y GOAT CHEESE EMPANADA - 10
topped with tomatillo salsa &
black bean dipping sauce

ceviche

** CORVINA - SMALL - 16 LARGE - 26
pacific sea bass prepared in
traditional ceviche fashion with
lime, red onion, jalapeño & cilantro

** EL CUATRO - 30
4oz. sample of each of our
classic ceviches

** MANGO MAHI - SMALL - 13 LARGE - 20
mahi, mango, jalapeño, red onion,
red pepper, cilantro, lime, mango nectar
& house-made hot sauce

** LANGOUSTINE DE COCO
SMALL - 16 LARGE - 26
langoustine tails marinated in a mix of citrus
juices & coconut milk with ginger, red bell
pepper, habaneros, red onion, avocado &
cilantro

** ^V COCONUT CEVICHE
SMALL - 10 LARGE - 16
young coconut meat, avocado, red
bell peppers, onion, citrus
& cilantro

** CAMARÓN - SMALL - 13 LARGE - 20
shrimp, jicama, cilantro, fresh cayenne
peppers, citrus juice, cucumber juice,
celery & roma tomatoes

soups and salads

SANCOCHO - 10

panama's national soup dish & the best cure for a hangover! chicken, sweet potatoes, yucca, plantains & corn in a cilantro broth, served with a side of coconut rice

** PETITE GREENS AND ARUGULA - 14

with avocado, radish & cucumber, tossed in a light cilantro vinaigrette, topped with cotija cheese & fried garbanzo beans

LA ENSALADA MIXTA - 14

mixed greens, elite salsa, shredded carrots, cherry tomatoes, fresh avocado, pickled onion, chopped scallions, queso fresco, tossed in a red wine vinaigrette

Add a protein to your salad (grilled or blackened)

* TUNA - 18 MAHI - 14 SHRIMP - 12 CHICKEN - 10 CORVINA - 18 SCALLOPS - 14 LANGOUSTINE CAKE - 18

platos

ROPA VIEJA - 24

braised flank steak in a peppery tomato broth served over coconut rice, salsa fresca, green olives, citrus cabbage slaw & avocado, side of maduros

CORVINA A LA PLANCHA - 32

corvina topped with chili-lime ginger butter, served over coconut rice with patacones, salsa fresca & chef's daily veg

* / ** THE TURF - 34

7oz filet mignon served with house made molé sauce, fingerling potatoes & chef's daily veg.
Make it a Surf & Turf with scallops \$14 or a langoustine cake \$18

JERK SHRIMP SKEWERS - 24

coconut rice, toasted cashews, pickled cabbage in a coconut curry sauce with sautéed asparagus & caramelized onions

* / ** BLACKENED TUNA - 32

fresh yellowfin tuna served over a bed of brussel sprouts, caramelized onions & bacon topped with a miso vinaigrette and fresh scallions

** ARROZ CON POLLO - 22

grilled chicken breast over spanish rice infused with dark meat, peppers, onions, green olives & peas, salsa fresca, avocado, & citrus cabbage slaw, side of maduros

** FRIJOLE Y ARROZ - 15

a choice of pinto or black beans with coconut rice, patacones, cotija, salsa fresca & pickled onions

PANAMANIAN PAELLA - MARKET PRICE

catch of the day, traditional paella rice infused with dark meat chicken, sliced chorizo, sautéed shrimp, little neck clams, crab claws & scallops

BLACKENED SCALLOPS & SLOW ROASTED PORK BELLY - 29

served over cilantro mashed potatoes, with seared asparagus, chimichurri slaw, red pepper guajillo cream & queso fresco

BLACKENED MAHI - 29

cilantro mash potatoes, sautéed squash, garlic cream spinach, caramelized onions, red pepper gastrique, balsamic reduction, & grilled lemon

bebidas

FRESH BREWED COFFEE / ASSORTED HOT TEA - 3

SWEET / UNSWEET TEA - 3

COKE, DIET COKE, SPRITE, GINGERALE - 3

COCONUT WATER - 3

chilled with a lime wedge

All drinking water filtered in house

* Cooked to Order, consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness.

**Gluten Disclosure - Most fried items are in fact gluten free but are in a shared fryer with other gluten items. If you have any questions please do not hesitate to ask your server or restaurant manager.