



Appetizers

Shrimp Ceviche*	\$12
<i>Marinated with Tomato, Lime, & Onion</i>	
Calamari	\$8
<i>Lightly Fried with Cilantro Lime Aioli & Spicy Marinara</i>	
Jalapeno Poppers	\$8
<i>Stuffed with Cream Cheese & Wrapped with Jalapeno Bacon & Spicy Ranch Dipping Sauce</i>	
Grumpy Chips	\$8
<i>Sofrito Black Beans, Guacamole, Queso, Jalapenos, Pico de Gallo, & Sour Cream</i>	
Add Roasted Chicken	\$3.50
Add Baja Shrimp	\$4
Add Marinated Steak	\$5
Add Carnitas (Pork)	\$3.75
Chips & Salsa	\$2.50
<i>House Corn Chips & Fresh made Salsa</i>	
Chips & Guacamole	\$5
<i>Fresh made In-House Daily</i>	
Chips & Queso	\$5
<i>White Melty Deliciousness</i>	
Add Chorizo	\$3
Tres Amigos	\$9
<i>Salsa, Guacamole, & Queso</i>	
Quesadilla	\$7
<i>Melted Jack Cheese, Pico de Gallo & Sour Cream</i>	
Add Roasted Chicken	\$3
Add Ajillo Shrimp	\$3.75
Add Marinated Steak	\$4
Add Carnitas (Pork)	\$3.50
Add Seasonal Veggies	\$2.25

Ensaladas & Sopas

Coastal	\$6
<i>Spinach, Arugula, Mushrooms, Crisp Bacon, Chopped Egg, Cilantro Lime Vinaigrette</i>	
James Islander	\$6
<i>Crisp Romaine, Tomatoes, Tortilla Strips, Parmesan, Classic Caesar Dressing</i>	
Shrimp Soup	\$7
<i>Shrimp, Rice, Seasonal Vegetables, Lime</i>	
Soupa del dia	Market Price
<i>Soup of the day</i>	

Tacos

Baja Fish	\$4.75
<i>Roasted Mahi-Mahi, Citrus Slaw, & Cilantro Lime Aioli</i>	
Ajillo Shrimp	\$4.75
<i>Garlic Lime Shrimp, Jicama Slaw, & Tropical Salsa</i>	
Po Boy Shrimp	\$4.75
<i>Fried Shrimp, Lettuce, Tomato & Remoulade</i>	
Cantina Chicken	\$4.50
<i>Roasted Chicken, Sofrito Beans, Pico & Queso Fresco</i>	
Carnitas	\$4.75
<i>Roasted Pork, Jalapeno, Avocado, & Spicy Chipotle Crema</i>	
Chorizo Potato	\$4.50
<i>Spanish Chorizo, Roasted Potato, & Garlic Aioli</i>	
Carne Asada	\$4.95
<i>Marinated Steak, Tomatillo Salsa, Cilantro, & Red Onion</i>	
Americano	\$4.25
<i>Seasoned Ground Beef, Shredded Lettuce, Cheese</i>	
Veggie	\$4
<i>Seasonal Vegetables, Jalapeno, Marinara Sauce</i>	
Goat Cheese	\$4.50
<i>Fried Goat Cheese, Jicama Slaw, Honey - Jalapeno Drizzle</i>	

Entrees

Blackened Tuna*	\$24
<i>Seared Rare, Loco Corn & Arugula, Topped with Mango Salsa</i>	
Gambas al Ajillo	\$19
<i>Shrimp Sautéed in Garlic, Chili Sauce Tossed with Tomato, Spinach & Marinara Sauce over Pasta</i>	
Parmesan Encrusted Mahi	\$18
<i>Seared Mahi, Topped with Mango Salsa & Avocado Served with Squash, Zucchini, & Mexican Rice</i>	
Chicken Enchiladas	\$17
<i>Roasted Chicken, Onion, Corn Tortillas, Red Enchilada Sauce, & Queso, Served with Rice</i>	
Grumpy Fajitas	\$25
<i>Marinated Steak, Chicken, & Shrimp, Bell Peppers, Onions, Served with Rice & Beans & Flour Tortillas</i>	
Blackened Ribeye Steak*	\$25
<i>Roasted Potatoes & Mushrooms</i>	
Fried Shrimp Platter	\$18
<i>Jicama Slaw, Seasoned Fries, & Cocktail Sauce</i>	

Sides

Sofrito Black Beans	\$3
Mexican Rice	\$3
Loco Corn	\$3
Seasoned Fries	\$3
Citrus or Jicama Slaw	\$3
Brussel Sprouts	\$5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.