

Le Papagayo Dinner Menu



Place camera over code for all menus
More paper menus available upon request

PRIME RIB 35 12oz 45 20oz

Fri, Sat & Sun - While it Lasts!

Slow Cooked with Garlic, Cracked Pepper & Sea Salt

Au Jus, Horseradish Tarter & House Brown Gravy, Mashed Potatoes & Sauteed Vegetables

LOBSTER ROLL 24

Maine Lobster, Lemon-Tarragon Aioli, Chives on a Buttered Brioche Roll Served with Your Choice of Side

SUPER LUMP CRAB CAKES 35

Blue Swimming Crab, Poppyseed Slaw, Creole Remoulade, Grilled Lemon

OAXACA STEAK "SKILLET" TACOS 28

Grilled Prime Flat Iron Steak, Melted Oaxaca Cheese, Grilled Onions & Mushrooms,

House-Made Red Salsa, Avocado Salsa & Sour Cream, and Your Choice of Flour or Corn Tortillas

STEAK-FRITES 27

House-Marinaded Charbroiled Flat Iron Steak, Truffle Fries, H57 Aioli & Poppyseed Slaw

ROASTED HAWAIIAN KAHLUA PORK 24

Slow-Roasted Hawaiian Kahlua Pork, Coconut Rice, Fried Plantains & Maui Pineapple

gf CHARBROILED FILET MIGNON 39

8oz Hand-Cut, Potatoes Au Gratin, Port Shallot Demi Glace & Mushroom Ragout

Add Lobster Gratin 12

SKILLET FILET STROGANOFF 25

Egg Noodles & Strips of Filet Mignon in a Mushroom Beef Broth

BRAISED SHORT RIB 29

Red Wine Braised Short Rib, Potatoes Au Gratin & Roasted Carrots

FREE RANGE CHICKEN SATAY 24

Coconut Rice & Farmer Vegetables and a Spicy Peanut Sauce

v BANGKOK NOODLES 23

House-Made Spiralled Zucchini Zoodles, Sauteed Peppers, Onions & Sweet Potatoes in a Coconut & Peanut Sauce

Topped with Green Onion, Cilantro & Lime

gf PACIFIC RIM BOUILLABAISSE 27

Scallops, Shrimp, Mussels & Salmon in a Light Coconut Red Curry Broth and Mashed Potatoes

JUMBO SCALLOPS 36

Pan-Seared, Wild Mushroom Truffle Risotto, and a Sriracha Beurre Blanc

gf ORA KING SALMON 29

Wild Caught, Chipotle Spiced Celery Root Puree, Grilled Stem Artichokes, Chermoula Sauce & Charred Broccolini

SEARED BLACKENED AHI 31

Wasabi Soy Sauce, Coconut Rice & Farmer Vegetables

MISO CHILEAN SEABASS 39

Miso Marinaded Wild Chilean Seabass, Crab Fried Rice & Habanero Cauliflower

gf BARCELONA TRADITIONAL PAELLA 28

Chicken, Salmon, Shrimp, Mussels, Linguica Sausage & Chorizo Saffron Rice

HOUSE-MADE LOBSTER RAVIOLI 26

Light Marinara Cream Sauce

SPAGHETTI BOLOGNESE 20

Fresh Spaghetti, Ground Beef, Pork & Panchetta with Garlic, Herbs & Aged Parmesan

ADOBE BRAISED KURABOTA PORK OSSO BUCCO 28

Coconut Rice, Blistered Long Beans, Toasted Garlic Crumbs & Adobo Braising Jus

BLACKENED SHRIMP SCAMPI 26

Fresh Linguini, White Wine, Garlic & Butter Sauce, Grilled Baguette Brushed with Butter & Garlic

Parties of 8 people or more 20% gratuity included · B.Y.O. wine fee \$20 · Split charge \$4

Several of Our Dishes Include Nuts. Our Pesto Contains Nuts. We apologize But We Cannot Serve These Items to Customers with Allergies to Nuts.

Some of Our Dishes Are Served Rare or Undercooked · Consuming Rare Or Undercooked Food May Increase Your Risk Of Food-Borne Illness

gf : Some of our Dishes are Gluten Free, However our Kitchen is NOT Gluten Free · **v** :Vegan · GF Pasta Substitution Add: 2

Starters

ARTISAN BASKET

BREAD & HOUSE-MADE PESTO 3.95

SOUPS

HOUSE-MADE POZOLE 9

Red Chili Broth, Pork, Hominy Topped with Cabbage

LOBSTER BISQUE with Sherry 13

gf SPICY CHICKEN & RICE SOUP 9

SALADS

gf HOUSE SALAD 9

Field Greens, Cucumber, Tomatoes, Onions, Chopped Egg, Pecans & Balsamic Vinaigrette

MEDITERRANEAN SALAD 14

Chopped Romaine, Artichoke Hearts, Sliced Red Onions, Kalamata Olives, Feta Cheese & Greek Dressing

gf PAPAGAYO SALAD 14

Roasted Beets, Avocado, Tomatoes, Goat Cheese on a Bed of Chopped Romaine & Sangria Vinaigrette

MARYLAND CRAB CAKE SALAD 26

Organic Quinoa, Tomatoes, Citrus Supremes, Rocket Red Onions, Spiced Sunflower Seeds & Citrus-Mint Vinaigrette

CAESAR SALAD 12

Romaine, Cotija, Pepitas, Croutons & House Caesar Dressing

STRAWBERRY & GOAT CHEESE SPINACH SALAD 13

Fried Goat Cheese, Shallots, Candied Pecans & Strawberry Champagne Vinaigrette

gf WAHINE SALAD 14

Mixed Field Greens, Avocado, Hearts of Palm, Tomatoes, Mango, Mixed Nuts & Mint Vinaigrette

Add to Any Salad: Shrimp 8 Grilled Chicken 7 Salmon 14
Crab Cake 15 Blackened Ahi 12 Prime Flat Iron 12

FRESH P.E.I. MUSSELS

gf CLASSIC STYLE Garlic & chardonnay 19

THAI PEANUT SAUCE 19

French Fries Add: 3

SIDES

SKILLET PROSCIUTTO MAC & CHEESE 14

ONION RINGS 8

TRUFFLE FRIES 8

Garlic Aioli & Aged Parmesan

SWEET POTATO FRIES 9

Crumbled Goat Cheese & Drizzled with Honey

gf * Some of our dishes are Gluten Free, however our kitchen is NOT Gluten Free

Gift Cards Available

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Tapas

gf * "JOE'S" SHRIMP CEVICHE with house made chips 16
Avocado Add: 3.50

ROASTED BEET & TOMATO CAPRESE 16

Heirloom Tomatoes, Fresh Burrata Cheese & Pesto Aged Balsamic

SPICY CAULIFLOWER 13

Battered Cauliflower, Ghost Pepper Dust & House-Made Chipotle Ranch

COCONUT SHRIMP 18

Coconut-Crusted Jumbo Shrimp & House-Made Cocktail Sauce

gf *BUFFALO CHICKEN WINGS 15

House-Made Spicy Buffalo Sauce & Blue Cheese Dressing

SPICY MACADAMIA CALAMARI STRIPS 16

Tangy Chili Sauce

FILET CRUSTINI 22

Toasted Points, Filet Mignon, Goat Cheese Crema, Diced Tomato & Basil

SHANGHAI STYLE BABY BACK RIBS 17

House-Made Cole Slaw

STEAK BURGER SLIDERS Brioche Bun & Truffle Fries 17.50

HONEY SPICY SHRIMP 17

Shrimp Tempura in a Spicy Sauce over Mixed Greens

PAPAGAYO DYNAMITE 18

Shrimp, Crab, Scallops & Mushrooms Oven-Roasted in Papagayo Sauce

WILD AHI & BLUE CRAB POKE 22

Super Lump Crab Meat, Spiced Toasted Sesame Oil Marinade, Pickled Jicama, Mashed Avocados, Taro Chips & Sweet Soy

MARYLAND STYLE CRAB CAKE 22

Blue Swimming Crab Meat, Scallions, Creole Mustard Remoulade, Frisec Salad & Caramelized Grilled Lemon

gf ARTICHOKE BOTTOMS 16

Garlic, Spinach & Creme Fraiche Topped with Parmesan Cheese & Grilled

HOUSE-MADE BUTTERNUT SQUASH RAVIOLI 18

Topped with Goat Cheese, Hazelnut Brown Butter & Pesto

TWO LAMB CHOPS 22

Yogurt & Sangria Marinated with Pesto and Mashed Potato

Flatbreads

PAPAGAYO FLATBREAD 17

Italian Sausage, Bacon, Ham, Mozzarella & House-Made Marinara

ARUGULA & PROSCIUTTO 17

Arugula, Prosciutto, Fig Jam, Mozzarella, Shaved Parmesan & Balsamic Glaze Drizzle

PEAR & BRIE 17

Poached Pears, Brie, Cumin, Mixed Greens & Sangria Sauce

FIG & BLUE CHEESE 16

Figs, Bleu Cheese, Mixed Greens & Balsamic Dressing

PESTO MARGHERITA 16

House-Made Pesto Sauce, Mozzarella, Roma Tomatoes, Fresh Garlic, Parmesan & Basil Add: Italian Sausage 2

gf Flatbread Substitution Add: 2 · Vegan Cheese Add: 1

Le Papagayo Apparel

T-SHIRT 20 · HAT 30 · TANK TOP 20

COFFEE MUG 20 · SWEATSHIRT 30

Le Papagayo blends new american and pacific coast cuisine to create an amazing fine dining experience. Our goal is to combine the freshest local ingredients and flavors to create a unique character for each plate. Every meal is created from scratch. Creativity takes time, so don't expect fast food at Le Papagayo. Instead sit back and enjoy a glass of wine or one of our decadent cocktails. Dining at Le Papagayo is a full experience that will tempt all of your senses. Amazing food and a warm, inviting dining room which looks like a local art gallery are all part of the experience. We also offer a lounge, a heated patio & unplugged live music every night.

- Darrin, Owner

Cheers!