



## APPETIZERS

**gf** Flatbread Substitution **Add: 2**

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

### CRAB CAKE 23

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

### SPICY MACADAMIA NUT CALAMARI STRIPS 16

Sweet & Sour Chili Dipping Sauce

### CHIPS & SALSA **gf**\* 6 **Add:** Guacamole 6

### CLASSIC STYLE MUSSELS **gf** Garlic & Chardonnay 20

### PEAR & BRIE FLATBREAD 17

Poached Pears, Brie, Cumin & Sangria Sauce

### PAPAGAYO FLATBREAD 17

Italian sausage, bacon, ham, mozzarella & house-made marinara

### FIG & BLEU CHEESE FLATBREAD 16

Figs, Bleu Cheese & Balsamic Dressing

### ARUGULA & PROSCIUTTO FLATBREAD 17

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

### PESTO MARGHERITA FLATBREAD 16

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

### BUFFALO CHICKEN WINGS **gf**\* 15

House-Made Spicy Buffalo Sauce with Ranch Dressing

### "JOE'S" SHRIMP CEVICHE **gf**\* with Chips 15 **Add:** Avo 3.50

### ONION RINGS Chipotle Ranch 7

### TRUFFLE FRIES Garlic Aioli & Aged Parmesan 7

### SWEET POTATO FRIES 9

Crumbled Goat Cheese, Honey & Chipotle Ranch

## GOURMET BURGERS

BURGERS served with choice of Truffle Fries or Field Greens  
Make any of our Burger options Lettuce Wrapped Upon Request  
**Sub:** Onions Rings or Sweet Potato Fries 2

### PAPAGAYO BURGER 16

8oz 100% Wagyu Smash Patty, Lettuce, Tomato, Pickle  
Spear, House Made Sauce. Choice of cheese: American,  
Cheddar, Gruyere, Swiss or Pepper Jack

**Add:** Egg 1.50, Apple Wood Smoked Bacon 2, Pickled Jalapeños 1.50,  
Avocado 2, Mushrooms 2, Ortega Chilies 1.50, Onion Rings 2

**Any three for 3.00 SUB: Black Bean Patty or Impossible Patty 3.00**

### BISON BURGER 17.75

8oz All Natural Bison Patty, Crispy Onions, Cheddar Crisp,  
Crumbled Bleu Cheese, Garlic Aioli & Arugula

### BOURSIN BURGER 18

House Patty Blend, Fried Green Tomato, Steak Sauce  
Aioli, Kaiser Roll, Chipotle Bacon Jam & Boursin Cheese

### PASTRAMI BACON CHEESEBURGER 17.50

House Burger topped with House-Shaved Pastrami &  
Applewood Smoked Bacon & American Cheese

**gf** Bun Substitution **Add: 2** Vegan Cheese **Add: 1**

## TACOS & MORE

Corn tortillas made fresh daily

### CHOICE OF 2: STEAK, DUCK, CARNITAS,

### MAHI MAHI, SHRIMP or CALAMARI TACOS **gf** 14

2 Corn Tortillas with Avocado, Cabbage, Lemon, Salsa Fresca  
& House-Made Chipotle Ranch

### TORTILLA-LESS TACOS **gf** 14.95

Our Same Great Tacos Wrapped in a Fried Cheese 'Tortilla'

### SURF & TURF TACOS **gf** 16.50

2 Steak Tacos topped with Our Shrimp Ceviche

### CRAB ENCHILADAS 21

Super Lump Crab Meat, Salsa Verde, Cheese & Avocado  
with a Side Caesar Salad

### ADOBADA TACOS **gf** 15

House Marinated Pork, Mexican Cheese Blend with Diced Onion,  
Pineapple & Cilantro. House-Made Avocado Salsa

### LUXURY CALIFORNIA BURRITO 16.25

Filet Mignon, Avocado, Truffle Fries, Shredded Cheese,  
Salsa Fresca & Crème Fraiche

### SPICY PORK CHILI VERDE BURRITO 14.50

Slow Cooked Pork Wrapped in a Flour Tortilla with Rice topped with Cheddar  
Cheese & Covered with Chili Verde Sauce. Served with Chips & Salsa

## SOUPS & SALAD

### LOBSTER BISQUE 14

**Add:** 3 Cheese Grilled Cheese Sandwich 6

### HOUSE-MADE POZOLE 9

Red Chili Broth, Pork, Hominy & topped with Cabbage

### SPICY CHICKEN & RICE SOUP **gf** 9

### WAHINE **gf** 14

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

### COBB **gf** 19

Fresh Greens with Grilled Chicken, Tomatoes, Hard Boiled  
Eggs, Bacon, Avocado, Bleu Cheese & Balsamic Dressing

### STRAWBERRY & GOAT CHEESE 13

Spinach, Fried Goat Cheese, Shallots, Candied Pecans, &  
Strawberry Balsamic Dressing

### PAPAGAYO **gf** 13

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

### MARYLAND CRAB CAKE SALAD 27

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

### MEDITERRANEAN SALAD 14

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

### CAESAR SALAD 12

Romaine, Cotija, Pepitas, Croutons & House Caesar Dressing

**Add to any Salad:** Shrimp 8 | Grilled Chicken 7 | Salmon 14

Crab Cake 15 | Blackened Ahi 12 | Prime Flat Iron 12

## GOURMET SANDWICHES

SANDWICHES served with choice of Truffle Fries or  
Field Greens **Sub:** Onions Rings or Sweet Potato Fries 2

### 3 CHEESE GRILLED CHEESE 13.50

Cheddar, Mozzarella & Gruyere **Add:** Bowl of Lobster Bisque 6

### CAPRESE 15

Fresh Burrata, Tomato, Basil, Arugula, Pesto & Balsamic

**Add:** Grilled Prosciutto 2

### MEDIANOCHE 17

Roasted Pulled Pork, Ham, Swiss Cheese, Dill Pickle &  
Mustard on a Torta Roll

### CHICKEN PESTO 15.75

Grilled Chicken, House Pesto, Spinach, Tomato & Swiss  
Cheese on Toasted Sourdough **Add:** Bacon 2

### GYRO 15.75

Sliced Lamb & Beef, Romaine, Roma Tomatoes & Fresh  
Red Onions in a Pita with Tzatziki Sauce

### PACIFIC 19

Choice of Macadamia Nut Crusted Calamari, Grilled Salmon  
or Grilled Shrimp, Avocado, Tomato & Chipotle Ranch

**Sub:** Seared Blackened Ahi 2

### PRIME RIB DIP 22

Thinly Sliced Prime Rib & Melted Swiss Cheese served in a Garlic  
Butter Brushed Toasted Baguette with Fried Onion Strings &  
House Au Jus & Brown Gravy

### AWESOME BLT 16

Parmesan Grilled Sourdough, Applewood Smoked Bacon,  
Avocado, Lettuce, Sliced Tomato & Garlic Aioli

### MONSTER PASTRAMI SANDWICH 21

1lb House-Made Shaved Pastrami on Grilled Marble Rye  
Bread with Russian Dressing, Sauerkraut & Gruyere  
Cheese

### LOBSTER ROLL 26

Maine Lobster, Lemon-Tarragon Aioli, Chives on a  
Buttered Brioche Roll

### NASHVILLE HOT CHICKEN SANDWICH 17

Deep-Fried Chicken Thigh, Spiced Hot Oil, Honey  
Mustard Dressing, Coleslaw, Pickle Chips on a Brioche  
Bun