

Lunch Menu



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

TART APPLE & BRIE FLATBREAD 17

Pomegranate Molasses & Seeds, Chopped Pistachio, Micro Greens

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

"JOES" SHRIMP CEVICHE **gf*** with Chips 15 **Add: Avo 4**

ONION RINGS Chipotle Ranch 10

TRUFFLE FRIES Garlic Aioli & Aged Parmesan 8

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 18

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 18

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** 15.50

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

SURF & TURF TACOS **gf** 17

2 Steak Tacos topped with Our Shrimp Ceviche

CRAB ENCHILADAS 22

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

ADOBADA TACOS **gf** 15.75

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 15

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 15

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 14

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

CAPRESE 15

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

Add: Grilled Prosciutto 2

MEDIANOCHE 18

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

CHICKEN PESTO 16

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

GYRO 16

Choice of: Chicken or Sliced Lamb & Beef, Romaine, Roma Tomatoes & Fresh Red Onions in a Pita with Tzatziki Sauce

PACIFIC 19

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

Sub: Seared Blackened Ahi or Grilled Salmon 2

PRIME RIB DIP 23

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 22

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

LOBSTER ROLL 27

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