



## APPETIZERS

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

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

### CRAB CAKE 24

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

### SPICY MACADAMIA NUT CALAMARI STRIPS 17

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 17

Figs, Bleu Cheese & Balsamic Dressing

### ARUGULA & PROSCIUTTO FLATBREAD 17

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

### PESTO MARGHERITA FLATBREAD 17

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

### BUFFALO CHICKEN WINGS **gf**\* 16

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 17

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 19

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

### BOURSIN BURGER 19

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

### PASTRAMI BACON CHEESEBURGER 19

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** 16

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

### SURF & TURF TACOS **gf** 18

2 Steak Tacos topped with Our Shrimp Ceviche

### CRAB ENCHILADAS 24

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

### ADOBADA TACOS **gf** 17

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

### LUXURY CALIFORNIA BURRITO 16.50

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

### SPICY PORK CHILI VERDE BURRITO 15.50

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 16

**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 Chopped with Avocado, Hearts of  
Palm, Tomatoes, Mango, Macadamia Nuts & Mint  
Vinaigrette

### COBB **gf** 20

Fresh Greens Chopped 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 28

Live Butter Lettuce Tossed in a Cider, Dijon Vinaigrette  
Topped with Palm Hearts & Soy-Roasted Cashews

### ANTIPASTO SALAD **gf** 15

Chopped Romaine with Chopped Coppa Ham,  
Prosciutto, Artichoke, Roasted Red Pepper, Basil and  
Parmesan Tossed in Italian Dressing

### CAESAR SALAD 12

Romaine, Cotija, Pepitas, Croutons & House Caesar Dressing

**Add to any Salad: Shrimp 8 | Grilled Chicken 7 | Salmon 12**

Crab Cake 16 | 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 15

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 17

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 4**

### PRIME RIB DIP 24

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 18

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