

Starters

ARTISAN BASKET

PRAGER BROS. BREAD & HOUSE-MADE PESTO 5
(Free Refills)

SOUPS

HOUSE-MADE POZOLE 9
Red Chili Broth, Pork, Hominy Topped with Cabbage

LOBSTER BISQUE with Sherry 16

gf **ORGANIC BUTTERNUT SQUASH** 9

SALADS

gf **HOUSE SALAD** 9
Field Greens, Cucumber, Tomatoes, Onions, Chopped Egg,
Pecans & Balsamic Vinaigrette

gf **ANTIPASTO SALAD** 14
Chopped Romaine with Chopped Coppa Ham, Prosciutto,
Artichoke, Roasted Red Pepper, Basil & Parmesan Tossed in
Italian Dressing

gf **PAPAGAYO SALAD** 14
Roasted Beets, Avocado, Tomatoes, Goat Cheese on a
Bed of Chopped Romaine & Sangria Vinaigrette

MARYLAND CRAB CAKE SALAD 27
Live Butter Lettuce Tossed in a Cider, Dijon Vinaigrette Topped with
Palm Hearts & Soy-Roasted Cashews

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 Chopped With Avocado, Hearts of Palm,
Tomatoes, Mango, Mixed Nuts & Mint Vinaigrette

gf **CHOPPED WEDGE SALAD** 13
Chopped Bacon, Grape Tomatoes, Hard Boiled Egg, Diced Red Onion,
Bleu Cheese Crumble, Chives & Buttermilk Ranch

Add to Any Salad: Shrimp 8 Grilled Chicken 7 Salmon 12
Crab Cake 16 Blackened Ahi 12 Prime Flat Iron 12

FRESH P.E.I. MUSSELS

gf **CLASSIC STYLE** Garlic & chardonnay 20

THAI PEANUT SAUCE 20
French Fries **Add:** 3

SIDES

SKILLET PROSCIUTTO MAC & CHEESE 14

ONION RINGS 10

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:** 4

ROASTED BEET & TOMATO CAPRESE 16
Heirloom Tomatoes, Fresh Burrata Cheese & Pesto Aged Balsamic

SPICY CAULIFLOWER 14
Battered Cauliflower, Ghost Pepper Dust &
House-Made Chipotle Ranch

COCONUT SHRIMP 18
Coconut-Crusted Jumbo Shrimp
& House-Made Cocktail Sauce

gf * **BUFFALO CHICKEN WINGS** 16
House-Made Spicy Buffalo Sauce & Blue Cheese Dressing

SPICY MACADAMIA CALAMARI STRIPS 17
Tangy Chili Sauce

SMOKED TROUT DIP 13
Fresh Smoked Trout Served with Toasted Pita

SHANGHAI STYLE BABY BACK RIBS 18
House-Made Cole Slaw

STEAK BURGER SLIDERS Brioche Bun & Truffle Fries 18

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

AHI POKE 19
Tuna Tossed with fine Julienne Broccoli, Carrot, Brussel Sprout & Kale
Mixed in Wasabi Sesame Vinaigrette, Served with Taro Chips

MARYLAND STYLE CRAB CAKE 23
Blue Swimming Crab Meat, Scallions, Creole Mustard Remoulade
& 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 23
Yogurt & Sangria Marinated with Pesto and Mashed Potato

Flatbreads

PAPAGAYO FLATBREAD 18
Italian Sausage, Bacon, Ham, Mozzarella & House-Made Marinara

ARUGULA & PROSCIUTTO 18
Arugula, Prosciutto, Fig Jam, Mozzarella, Shaved Parmesan
& Balsamic Glaze Drizzle

TART APPLE & BRIE 17
Pomegranate Molasses and Seeds, Chopped Pistachio, Micro Greens

FIG & BLUE CHEESE 16
Figs, Bleu Cheese & 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!*

Le Papagayo Dinner Menu



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

PRIME RIB 37 12oz

Slow Cooked with Garlic, Cracked Pepper & Sea Salt

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

LOBSTER ROLL 28

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

SUPER LUMP CRAB CAKES 42

Blue Swimming Crab, Poppseed Slaw, Marinated Heirloom Tomatoes, 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 28

House-Marinaded Charbroiled Flat Iron Steak, Truffle Fries, House Chimichurri & Poppseed Slaw

ROASTED HAWAIIAN KAHLUA PORK 24

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

gf CHARBROILED FILET MIGNON 42

Center-Cut Certified Angus Beef, Potatoes Au Gratin, Port Shallot Demi Glace & Mushroom Ragout

Add (4) Blackened Mexican Shrimp 10

SKILLET FILET STROGANOFF 25

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

BRAISED SHORT RIB 30

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 KING SALMON 32

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

SEARED BLACKENED AHI 33

Wasabi Soy Sauce, Coconut Rice & Farmer Vegetables

MISO CHILEAN SEABASS 45

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 27

Light Marinara Cream Sauce with Maine Lobster Claw Meat

SPAGHETTI BOLOGNESE 23

Fresh Pasta, Ground Beef, Pork & Crispy Bacon with Herbs & Aged Parmesan

ADOBE BRAISED KURABOTA PORK OSSO BUCCO 29

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