



Martha's Vineyard • Est. 2021

TACOS or BOWL

Tacos ^{GF}

all tacos served with micro cilantro, fresh lime, pickled onions, lime crema and shaved Napa cabbage on corn tortillas
flour tortillas or lettuce cups available upon request

Bowls ^{GF}

all bowls served with cilantro, fresh lime, pickled onions, lime crema, shaved Napa cabbage, black beans and steamed jasmine rice

Local Lobster ✱ tacos 34 bowl 39
chili lime spiced lobster with pico de Gallo

Tropical Shrimp ✱ tacos 24 bowl 29
smokey citrus marinated shrimp with grilled pineapple salsa

Baja Fish ✱ tacos 22 bowl 27
crispy tempura fried local fish and our mango hot sauce

Chicken Alpastor tacos 20 bowl 25
Achiote and citrus pulled chicken with pineapple salsa

Mojo Pork Belly tacos 20 bowl 25
slow roasted mojo pork belly with our mango hot sauce

BBQ Cauliflower ✱ tacos 18 bowl 23
bbq spice roasted cauliflower and pico de gallo

IN a ROLL

served with our corn tortilla chips
lettuce cups for bread upon request

Lobster Roll 34
6oz of lump lobster meat served COLD (mayo, lemon, salt & pepper) or HOT (sautéed in lemon butter) on a grilled brioche roll

Fish Roll ✱ 24
tempura fried local fish with bib lettuce, Roma tomato, remoulade and sweet chili sauce on a grilled brioche roll

Mexican Torta Roll
your choice of meat stuffed in a toasted brioche roll with black beans, lettuce, tomato, guacamole, cilantro lime dressing, Queso Fresco & pickled onions
Chicken Alpastor 22 or Mojo Pork Belly 24

RAW BAR

Chef's selection of local shell fish and seafood with assorted sauces and condiments
Check Chalk Board

CEVICHE*

fresh raw fish cured in fresh citrus juices, peppers, onions, avocado and other seasonings with our corn tortilla chips
Market Price

SUSHIRITTO*

your choice of protein wrapped in soy paper with sticky rice, avocado, spicy aioli, cucumber, seaweed salad with sweet chili & poke sauce
tuna 28 Salmon 26 lobster 30
lump crab 28 or shrimp 28

POKE *

your choice of protein over sticky rice with avocado, sweet cucumbers, seaweed salad, micro cilantro, scallions, macadamia nuts, sesame seeds and spicy aioli
Tuna 30 Salmon 28 or Tofu 26

BITES

Guacamole ^{GF} 20
house made fresh guacamole with pico de gallo and our corn tortilla chips

Maryland Crab Cakes ✱ 26
classic old bay spiced jumbo lump crab cakes with remoulade sauce, lemon and corn salsa

Elote ^{GF} 18
(Mexican Street Corn)
roasted corn off the cob mixed with cilantro lime dressing topped with Cojita cheese, popcorn shoots and fried tortilla strips

Fried Oysters ✱ 24
fried oysters lettuce cup with remoulade sauce and lemon

Fried Calamari ^{GF} 21
fried local calamari & banana peppers served with remoulade sauce, sweet chili sauce and cocktail sauce

Local Quahog Chowder 12
island "Quahog" clam chowder served with oyster crackers

please inform your server with any allergies

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"