

# Ceviche

OUR CEVICHE IS CURED TO ORDER.

## PERUVIAN CLASSICO\*

Local Yellowtail Snapper, Red Onion, Sweet Potato, Corn, Celery, Aji and Cilantro, with Key Lime Leche de Tigre **13.99**

## MOJITO\*

Diver Scallops, Pineapple, Mango, Mint, Red Onion, Aji Amarillo and Agave Nectar **14.99**

## THE CURE\*

Shrimp, our Lime Marinade, Coconut, Red Onion, Cilantro and Corn Nuts with Rocoto Pepper Leche de Tigre **14.99**

## KEY WEST\*

Diver-Caught Hogfish, Avocado, Sour Orange, Jalapeño, Cherry Tomato and Basil **15.99**

## NIKKEI\*

Grouper, Yuzu, Tamarind, Sesame, Soya, Ginger, Candied Lime, with Thai Basil and Chiles **15.99**

## FLIGHT\*

A Sampling of Peruvian Classico, Mojito, Key West and Nikkei - Great for Sharing! **25.99**

## FREEPORT BAHAMAS SUSTAINABLE CONCH\*

Tender Queen Conch, our Lime Marinade, Red and Green Bell Peppers, Aji Amarillo, Red Onion and Cilantro, Finished with Florida Keys Sea Salt. **15.99**

# Tacos & Fajitas

## TACOS

All Taco Plates come with Yellow Rice and Black Beans, Choice of Corn or Flour Tortillas, Choice of Salsa: Taquera Salsa (Hot, Sweet Red) or Salsa Verde (Spicy Green).

**Fish Tacos of the Day:** Baja Sauce, Pico de Gallo, Guacamole, and Sour Cream **Market Price**

**El Pastor:** Three Tacos with Braised Pork, Pineapple, Guacamole, Sour Cream, Onion-Cilantro Salsa **17.99**

**Carne Asada:** Three Tacos with Tender Grilled Skirt Steak, Guacamole, Sour Cream, Onion-Cilantro Salsa **18.99**

**El Pollo:** Three Tacos with Roasted Chicken, Pico de Gallo, Guacamole, Sour Cream, Onion-Cilantro Salsa **16.99**

**El Mixto (One of Each Taco):** Carne Asada, El Pastor, and El Pollo Taco **17.99**

## FAJITAS

All Fajitas come with Garlic Sautéed Vegetables, Refried Beans, Bacon, Cotija Cheese, Choice of Flour or Corn Tortillas.

**Grilled Gulf Shrimp**  
(for one) **16.99** (for two) **32.99**

**Grilled Skirt Steak**  
(for one) **17.99** (for two) **34.99**

**Chicken**  
(for one) **15.99** (for two) **30.99**

**The Trio (Shrimp, Chicken & Steak)**  
(for one) **17.99** (for two) **34.99**

# Entrees

## FRESH CATCH OF THE DAY

Prepared Blackened, Grilled or Fried.  
Served With Your Choice of Two Sides.

Mahi Mahi with Chef Hernandez's Pineapple-Tequila Sauce  
Yellowtail Snapper with Mojo Sauce  
Grouper with Pina Colada Sauce  
**Market Price**

## SEARED SCALLOPS

With Mango-Bird Pepper Sauce and  
Your Choice of Two Sides **23.99**

## CRAB CAKES

Jumbo Lump Crab Cakes Served with a Whole Grain  
Mustard Sauce and Your Choice of Two Sides **23.99**

## RIBS

Smoked in House, Pork Spare Ribs Served  
with Corn on the Cob and French Fries  
**Full Rack 32.99 Half Rack 19.99**

## BEST OF THE BAY

Grilled Lobster Tail, Grilled Shrimp and Seared Scallops  
Served With Your Choice of Two Sides **35.99**

## CRAB STUFFED LOBSTER

Fresh Local Lobster Stuffed with Crab Cake and Topped  
with White Wine Mango Sauce. Served With Your  
Choice of Two Sides **27.99**

## PASTA ALFREDO

Penne Pasta Topped with Creamy Alfredo, Fresh Herbs  
and Cotija Cheese served with Grilled Cuban Bread.  
**Chicken 24.99 Shrimp 25.99**

## SKIRT STEAK

Grilled Skirt Steak Topped with Chimichurri  
and Your Choice of Two Sides. **23.99**

## TK CHICKEN DINNER

Seasoned Chicken Breast Topped with our Tropical  
Pico De Gallo and Your Choice of Two Sides **18.99**

## FISH & CHIPS

Golden Fried Fresh Catch of the Day Served with French Fries, Cole Slaw, Cocktail and Tartar Sauces **14.99**

## A LA CARTE SIDES - \$3.99

Yellow Rice • Apple Sauce • Side Salad • Sweet Plantains • Sweet Potato Fries  
Cuban Black Beans • Vegetable du Jour • Grilled Corn on the Cob with Lime Butter  
Coconut Rice and Peas • Garlic Parsley Red Skin Potatoes • French Fries