

# Mayan Specials



## APPETIZERS

### **Fresh Oysters**

Chili-garlic lime sauce

**Half dozen \$14 Dozen \$25**

### **Steamed Clams \$16**

Chipotle-Basil garlic broth

### **Razor Clam Strips**

Blackened Mayan garlic aioli 12

### **Coconut Prawns \$13**

Drizzled with curry sauce

### **Fresh Mayan-Style Ceviche \$16**

#### **Choice of Shrimp, Octopus or Combination**

Tossed with tomatoes, onions, cilantro, lime, touch of habanero.

Topped with cucumber & avocado, drizzled with olive oil,

served with homemade tortilla chips

**Combination: \$18**



## ENTRÉE

### **Fresh King Salmon or Fresh Alaskan Halibut \$29 (when available)**

Coconut jasmine rice & sautéed veggies

Topped with Mango-Pineapple salsa fresca



### **Coconut Prawns \$21**

Jasmine rice & sautéed veggies

Topped with curry sauce



### **Homemade Chili Relleno \$21**

Filled with prawns & cheese, served with rice & beans

### **Fresh Rock Cod \$24**

Pan-seared, coconut Jasmine rice, ragout of vegetables, finished chipotle cream sauce

Topped with bay shrimp ceviche

### **Grilled Marinated Margarita Fish Tacos \$17**

Two open-faced tacos with choice of Rock Cod or Fish of the day,  
homemade corn tortillas, Mayan slaw, cilantro, guacamole, salsa, verde sauce,  
sour cream, with rice & beans

**ASK YOUR SERVER ABOUT THE PASTA OF THE DAY**