

## **Specials**



### **Breakfast**

**Eggs over Cajun Smoked Turkey Hash** with Andouille and Sweet Potatoes, \$12.50

### **Lunch**

**Tostadas de Salpicon of Mexican Fluke** - Corn Tortillas with Mixed Greens and Avocado with a side of Frijoles Negros \$12.50

**Veggie Fried Rice** (Brown, and Black Rice) with Egg, Snap Peas, Tri-Carrots, Squash, Green Beans, Red Bell Peppers, Baby Bok Choy and Grilled Organic Tofu topped with Pickled Cucumbers and Kimchi (Add 3 Shrimp \$4.50) \$12.50

### **Dinner**

#### **Appetizers**

**Napoleon of Beets** with Spanish Goat Cheese, Arugula, Ruby Grapefruit, Pistachios and Pea Sprouts, topped with a Sherry Vinaigrette \$9.50

**Fried Oysters** with Cajun Remoulade and Coleslaw \$9.25

#### **Entrees**

**Fried Oyster Platter** with Cole Slaw, Fries and Cajun Remoulade \$18.95

**Manchamanteles** “*Oaxacan Tablecloth Stainer*” – Red Mole with Pork, Sweet Potatoes, Pineapple, Green Beans, and Plantains over Rice served with Alicia’s Corn Tortillas \$15.75

**Spaghetti Carbonara** with Pancetta and Asparagus and Shiitakes. served with a small Caesar \$16.50

**Sri Lankan, Coconut Chicken Curry** with Basmati Rice and Cashews \$15.95

**Veggie Fried Rice** (White, Brown and Black Rice) with Egg, Snap Peas, Tri-Carrots, Squash, Green Beans, Red Bell Peppers, Baby Bok Choy and Grilled Organic Tofu topped with Pickled Cucumbers and Kimchi (Add 3 Shrimp \$4.50) \$12.50