

TO BEGIN

Guacamole | 5

Haas Avocado, Lime, Cilantro, Pico

Chile Lime

Chicharrones | 7

Crispy Pork Skins, Citrus Zest

Nachos | 19

Tortilla Chips, Chorizo, Pepper Jack Cheese, Guacamole, Sour Cream, Pico De Gallo

Roasted Padrones | 9

Oaxaca Crème

Coconut Ceviche | 17

Snapper, Red Onion, Celery, Ginger, Jalapeño, Cilantro, Tomato, Coconut Milk

Gazpacho | 18

Shrimp, Chipotle Cocktail Sauce, Red Onion, Tomato, Cucumber, Bell Pepper, Avocado

Tuna tostada | 19

Watermelon, Parsley, Pickled Shallots, Olive Oil, Chipotle Aioli, Avocado Mouse

Octopus Skewer | 15/18

Salsa Cruda, Jicama

SALAD

Street Corn | 8

Mayo, Chili Powder, Lime

Tropical Fruit Salad | 12

Mango, Watermelon, Pina, Cucumber, Jicama, Coconut, Chili Powder

Mixed Green Salad | 15

Roasted Corn, Cotija, Black Beans, Tomato, Onion, Chipotle Ranch

QUESADILLAS

House Blend Cheese Pico De Gallo, Guacamole.

Carne Asada | 17

Al Pastor (contains peanuts) | 15

Octopus | 16

Shitshito | 13

House-made Chorizo | 14

Lobster | 18

Vegan, Dairy Free, Soy Free, and Gluten Free options available. Please ask your server for details

Some items contain ingredients that are raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

FORE & AFT

LOWCOUNTRY CANTINA

TACOS

2 tacos / 3 tacos

Fish Taco | 15/20

Chipotle Aioli, Cabbage, Lime

Carne Asada | 14/19

Onion, Cilantro, Salsa Verde Rositzada

Al Pastor | 13/18

Pineapple, Caramelized Onion, Cilantro, Peanuts, Salsa Roja

Octopus | 15/20

Caramelized Onion, Mango, Habanero Tatemado

Roasted Padrones | 12/17

Oaxaca Crème, Guacamole

Avocado | 15/20

Salsa Cruda, Cabbage, Lime

House-made Chorizo | 13/18

Onion, Salsa Roja

SANDWICHES

Torta Carne Asada | 17

Salsa Verde, Avocado, Arugula, Tomato

Burger | 21

Guacamole, Roasted Poblano, Jack Cheese, Chipotle Aioli

Nachos | 19

Tortilla Chips, Chorizo, Pepper Jack Cheese, Guacamole, Sour Cream, Pico De Gallo

SWEETS

Churros | 10

Deep Fried Dough Stick Tossed In Cinnamon Sugar, Chocolate Dipping Sauce

Tres Leches | 10

Coconut, Mango, Three Milks

Flan | 10

Classic Mexican Custard, Caramel, Strawberries

| CAN BEERS |

12 oz

Domestic | 6

Bud Light, Miller Lite, Michelob Ultra

Imported | 7

Corona Extra, Corona Light

Craft | 8

River Dog Pilsner,
Service Brewery Compass Rose IPA

| BUCKET OF BEER (6) |

Domestic | 32

Imported & Craft | 40

| COCKTAILS |

May Margarita | 16

Don Julio, Lime Juice,
Grapefruit Juice

Skinny Margarita | 16

Tequila, Fresh Lime Juice, Agave

Frozen Margarita | 16

Tequila, Fresh Lime, Sour

Grace | 16

Gin, Club Soda, Raspberries

Wilson | 16

Scotch Whisky, Lemon Juice,
Honey Syrup, Fresh Mint

Gilbert | 16

Malibu Rum, Blue Cuacao,
Melon Liqueur

FORE & AFT

| WINES BY THE GLASS |

Sparkling

Montefresco, **Prosecco**, Veneto, Italy

11 | 45

White

Whitehaven, **Sauvignon Blanc**, Marlborough, New Zealand

14 | 55

Bella Diva, **Pinot Grigio**, Delle Venezie, Italy

13 | 50

White Queen, **Chardonnay**, Sonoma County, California

15 | 60

Rosé

Printemps., **Grenache**, Provence, France

15 | 60

Red

Re:Public, **Pinot Noir**, California

15 | 60

No Fine Print, **Cabernet Sauvignon**, California

15 | 60