

PIQUEOS (Appetizers)

Shrimp Cocktail 9

Jumbo shrimp served with a passion fruit cocktail sauce over crabmeat zucchini relish

Escargots 8

Finished our way on a ceramic plate, topped with poblano garlic butter Covered with puff pastry, baked to a golden brown

Mussels al Mojo de Ajo 8

Black domestic mussels in fragrant garlic oil, fresh parsley, squeezed lemon juice, comes with coconut bread for dipping

Anticuchos de Camaron 12

Peruvian achiote based skewered shrimp grilled to perfection on a bed of yuca salad drizzled with aji chimi-churri

Oyster's Rockefeller 8

Half dozen selected oysters, topped with creamy spinach, baked to perfection and finished with a roasted poblano hollandaise

Chicharrones de Calamar 9

Calamari dusted in corn flour, fried to golden brown, served with a tamarindo aji-pepper sauce

Salmon Carpaccio 14

Alaskan Salmon drizzled with grapefruit lime, olive oil, stuffed olives, and caper berry. Garnished with red onion relish

Tuna Carpaccio 16

Sushi grade Tuna sliced on a bed of Argentinean chimi-churri sauce, served with watermelon relish

Conchitas a la Parmesana 9

Peruvian scallops broiled in parsley and garlic butter topped with parmesan cheese

SOUPS & SALADS

Soup of the Day

Chupe de Langosta

cup 7 Bowl 12

Lobster meat finished in a rich lobster broth with tarragon, tomato base and brandy reduction with a touch of cream

Sopa de Cebolla Gratinada

Cup 3 Bowl 6

Caramelized Texas onions finished in a light beef broth, touch of sherry, and melted Swiss cheese

House Salad 10

Baby greens mixed, roma tomato, avocado, onions, caramelized walnuts, and crumbled feta cheese tossed with our raspberry vinaigrette (Enough for two to share)

Don Cesar Salad 8

Crispy hearts of romaine lettuce tossed with our homemade Caesar Chipotle dressing, croutons, and parmesan cheese.

Grilled Chicken 10 Shrimp 12

Romaine Wedge 8

Sliced hearts of palm, avocado, diced papaya fruit, jalapeño pickled olives and cucumbers served with a blue cheese dressing

Sinfonía Tropical 8

Florida oranges, sliced tomato and fresh mozzarella finished with a light balsamic vinaigrette dressing and fresh basil leaves

CEVICHE FRESCOS

Tiradito Style

El Coco Loco 10

Mixture of pineapple, coconut milk, spearmint and fresh aji tuna

El Ginger Coco 11

Fresh coconut water mixed with rice vinegar, cilantro, pickled ginger and aji tuna

Borracho 9

Fresh flounder marinated with our seasonings and premium tequila served jicama pico de gallo garnished with red onions

Don Mamon Salmon 9

Fresh salmon tossed with leeches and lemon-lime olive oil

Red Devil 9

Snapper in a tomato and avocado salsa with a touch of serrano peppers

Sesame Tiradito

Lettuce Wraps 10

Choice of: tuna, salmon, or snapper in a sour orange marinated with red onion, cilantro and chive flowers

Machu Pichu 11

The Andes true tiradito: flounder, octopus, sweet potato, red onion, cilantro and choclo

Tuna Caribeña 10

Sushi grade tuna sliced and tossed with coconut dill sauce served on a bed of cucumber and papaya relish

Mango Salmon 9

Tossed with olive oil, grapefruit juice, fresh mango, cilantro and red onions

Tiradito Medio Chino 9

Snapper tossed with a soy sauce, saki and pickled ginger

Caribbean Ceviche 8

Farm raised tilapia, red onion, diced tomato, cilantro fresh squeezed lemon lime, grapefruit juice. Served over a red sweet and sour cabbage with plantain chips

Ceviche Mixto 12

Octopus, flounder and large shrimp tossed in a light Peruvian marinate, served with choclo and sweet potato, garnished with red onion and plantain chips

Maracuya 9

Passion fruit, flounder, water chestnuts and parsley with a touch of sweet and sour

Trio Ceviche 27

Choose any three of the above

Red Onion Ceviche 45

Choose any five of the above

ENTREES

Coho Salmon 18.50

Baked baby Coho salmon and stuffed with crabmeat and shrimp, glazed with a basil cream sauce, served with wild rice and vegetables

Pistachio Flounder Rolls 22

Fresh flounder stuffed with lobster and spinach, served over lemon dill butter, garnished with a cold tropical relish. Comes with wild rice and fresh vegetables

Snapper 23.50

Sautéed skin-on snapper nested over fresh oriental veggies, finished with a light soy sauce and topped with grilled shrimp

Honduran Tilapia 17

Farm raised tilapia dusted with Cajun seasoning pan fried to perfection served with wild rice and vegetables, garnished with a cold tropical relish

Tuna 23.50

Suggested medium rare, served over mashed potatoes with a light soy sesame sauce

Salmon Almendra 20

Crusted almond fillet of salmon pan fried to perfection served over wild rice and vegetables

Duet 23.50

Tuna and salmon served in a soy sesame and orange tarragon sauce, served over sweet mashed potatoes and fresh vegetables, garnished with a cold tropical relish

Crab Cakes 24.50

Fresh jumbo lump crab-meat, onions, peppers, breadcrumbs and herbs pan-fried and served over on a papaya jicama relish

Snapper in Pastry 22

Fillet of snapper and crabmeat with gruyere cheese wrapped in puff pastry served over lobster sauce

Pistachio Chicken 17.50

Pistachio crusted chicken breast served on a bed of black bean and wild rice, topped with fruit berry relish

BBQ Ribs 18

Bruce's request, slow cooked ribs glazed with our guava barbeque sauce, served with jimaca slaw, and roasted potatoes

Del Monico Steak 31

22 oz center cut steak grilled on an open flame cooked to your request served with goat cheese macaroni, onion rings and fresh vegetables

New York Strip Steak 26

12 oz grilled center cut strip steak broiled to your request, served with goat cheese macaroni

Filet 8oz- 28 6 oz- 24

Grilled center cut filet mignon broiled to your request served with goat cheese macaroni, and onion rings

Pork Chops 18

Center cut grilled pork chops served with balsamic pear glaze, sweet potatoes, fresh vegetables and onion rings

Beef Cuscatleco 26

Two 3 oz medallions served over a mini pupusa stuffed with goat cheese and black beans, garnished with a julienne Honduran crabmeat chimole, laced with a Chilean wine caramel sauce. Served with fresh vegetables

Mar y Tierra 29

A small broiled lobster accompanied with a 6 oz filet broiled to your request served with goat cheese macaroni and fresh vegetables

Thank you for visiting our newest concept of Nuevo Latino Fusions. Please make yourself at home, and let your imagination travel to the Caribbean, Central and South America.

Hope you enjoy our culture of seafood flavors.
Red Onion Family

Your host,

A handwritten signature in blue ink, appearing to be 'Rafael', written in a cursive style with a long horizontal stroke at the bottom.