

# MOJITOS

All of our mojitos are made from scratch & made to order with fresh lime, fresh mint, & homemade simple syrup

- MOJITO CLASSICO** 8  
Made with Don Q Cristal white rum
- MANGO MOJITO** 9  
Made with Cruzan Mango rum & mango puree
- CUCUMBER GIN MOJITO** 10  
Made with Hendrick's Gin & fresh cucumber
- PAMPERO MOJITO** 11  
Made with Pampero Aniversario aged dark rum & key lime juice

# SPECIALTY COCKTAILS

- CAIPIRINHA** 8  
Traditional Brazilian cocktail made with Cachaça, fresh lime & turbinado sugar  
*\*Substitute super premium Leblon Cachaça for \$3*
- BERRY CAIPIROSKA** 10  
Our traditional caipirinha recipe made with vodka & seasonal berries
- PISCO SOUR** 9  
The iconic cocktail of Peru & Chile made with pisco, fresh lime, sugar, & a splash of sours mix, served up  
*\*Substitute super premium Pisco Porton for \$3*
- DARK & STORMY** 9  
Made with Gosling's Black Seal Rum & ginger beer
- HARBOR EASTSIDE** 12  
Knob Creek Rye, Licor 43, splash of Kahlua
- BLOOD ORANGE MARGARITA** 10  
Sauza Tres Generaciones Anejo tequila & blood orange puree served up  
*\*Substitute our house infused jalapeno & habanero tequila for a delicious **FIERY BLOOD ORANGE MARGARITA** for \$1*
- TALARA SANGRIA**  
House made concoction of wine, brandy, rum & seasonal fruit  
Glass 6  
Pitcher 16

# BEER

- YANKEE**
- Flying Dog In Heat Wheat, Frederick 5
- Flying Dog Belgian IPA, Frederick 6
- Yuengling, Pennsylvania 4
- Dale's Pale Ale, Colorado 5
- Miller Lite, USA 4
- Amstel Light, Holland 5
- Yards Pale Ale, Philadelphia 5
- Lagunitas Pilsner, California 5
- Heineken, Holland 5
- St. Pauli Girl N.A., Germany 4
- Fat Tire Amber Ale, Colorado 5
- Anchor Steam, California 6
- Samuel Smith Oatmeal Stout, England 8
- Duvel, Belgium 11
- LATINO**
- Dos Equis XX Lager, Mexico 5
- Pacifico, Mexico 5
- Carib, Trinidad 5
- Xingu, Brazil 6
- Red Stripe, Jamaica 5
- Tona, Nicaragua 5
- Estrella Damm, Spain 6
- Corona, Mexico 5
- Corona Light, Mexico 5

*\*Please ask your server for a list of our draft beers*

# SPECIALTY RUMS

- |  | PRICE |
|--|-------|
| Gosling's Black Seal, Bermuda              | 7     |
| Brugal Anejo, Dominican Republic           | 7     |
| Bacardi 8, Puerto Rico                     | 8     |
| Rhum Clement Premier Canne, Martinique     | 9     |
| Pyrat XO Reserve, Anguilla                 | 9     |
| Pampero Aniversario, Venezuela             | 9     |
| Flor de Cana Centenario 12 Year, Nicaragua | 10    |
| Mount Gay Extra Old, Barbados              | 12    |
| Rhum Clement Cuvee Homere, Martinique      | 17    |
| Appleton 21 Year, Jamaica                  | 25    |
| Rhum Clement XO, Martinique                | 30    |
| Pyrat Cask 23, Anguilla                    | 40    |

*\*Turn any of these amazing rums into hand made mojitos for \$2*



# THE ORIGIN OF SEVICHE

Although it has been a hotly contested subject in Latin America, most food historians agree that the dish originated in Peru some 5000 years ago. The early "Chimus" civilization seems to have been the first to marinate fresh seafood in the juice of a citrus fruit called "tumbo" and consume it a few minutes after its preparation.



## SEVICHE BAR

Our Seviche Bar features an assortment of fresh Sushi quality seafood\* that is received daily & prepared to order. All seafood options may be ordered in any of our six preparations below.

**Single: 2 oz tapas size serving** \$9  
**Double: Any two preparations, each with your choice of seafood** \$17  
**Triple: Any three preparations, each with your choice of seafood** \$24

### 1. AVOCADO & CORN

Fresh lime, jalapeno, scallion, red onion, cilantro, avocado, corn, & red pepper, served with fresh plantain chips

### 2. FIRE & ICE

Fresh lime, scallion, red onion, cilantro, jalapeno, habanero, topped with housemade prickly pear granita

### 3. CHIPOTLE MANGO

Fresh lime, scallion, red onion, jalapeno, cilantro, mango, tomato, & chipotle puree, served with yucca chips

### 4. ASIAN TARTARE

Ponzu, onions, scallions, & capers on nori maki with white truffle wasabi mayo, tobiko caviar, crispy lotus root

### 5. TIRADITO

Peruvian style sashimi with lemon juice, red chile & chipotle puree, sea salt, pineapple mango salsa

### 6. SWEET & SPICY

Quickly seared a la plancha with lime, cilantro, calabaza & jicama slaw, scallion aioli, sweet red chile, candied almonds, sea salt

#### CHOICE OF SEAFOOD:

Raw*	Cooked
Ahi Tuna	Shrimp
Scottish Salmon	Octopus
Hiramasa (Cobia)	Diver Scallop
Conch	Grilled Calamari
Oyster (Seasonal-Market Price)	Jumbo Lump Crabmeat (\$1 add-on)

#### FOR SOMETHING DIFFERENT

Mix & match any two of the above (\$1 add-on)

*\*These items are served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



# TAPAS

**HOMEMADE TORTILLA CHIPS & VEGETARIAN BLACK BEAN HUMMUS** 5  
 \*Add Guacamole for \$3  
 \*Add homemade plantain & yucca chips \$2

**MUSSELS CATAPLANA** 10  
 Traditional Portuguese preparation with chorizo, tomato, white wine & garlic, served with grilled ciabatta

**SPICY GLAZED CASHEW CHICKEN** 9  
 Chicken thigh, sweet & spicy glaze, toasted cashews, shredded romaine

**AVOCADO & CRABMEAT TIAN** 12  
 Jumbo lump crab, avocado, cucumber, tomato, red onion, tortilla chips, harissa mayo, chile oil

**SHRIMP & LETTUCE WRAP** 9  
 House made shrimp salad served with lettuce cups

**MINI TOSTADAS** 8  
 Corn tortilla, queso blanco, talara salsa  
 Your choice of: Blackened chicken breast or Vegetarian black beans

**BISTEC** 11  
 Choice of: Seared steak or grilled shrimp, with caramelized onions, sautéed cremini mushrooms & Jarlsberg swiss on lavosh crisps

**SESAME GLAZED RIBS** 9  
 Baby back pork ribs, sesame glaze, potato salad

**MUSHROOM FLATBREAD** 10  
 Cremini mushroom, roasted tomato, FireFly Farms chevre, kalamata olive, chimichurri

# SOUPS & SALADS

**TOMATO BASIL** 5  
 Creamy tomato, fresh basil, homemade crouton

**CHICKEN TORTILLA SOUP** 6  
 Pulled chicken, homemade chicken broth, red chile, crispy corn tortilla, scallion

**TALARA SALAD (PETIT SALAD 4)** 7  
 Field greens, romaine, calabaza, jicama, roasted corn, tomato, queso blanco, aji amarillo vinaigrette

**ROASTED BEET SALAD** 9  
 Spinach, roasted beet, candied pistachio, caprice de cabra, carrot, red pepper, mango balsamic vinaigrette

**COBB SALAD** 9  
 Cucumber, FireFly Farms cherve, roasted corn, roasted beets, tomato, carrots, avocado, jicama, dijon vinaigrette

# SUSHI

**CUBAN SUSHI ROLL** 12  
 Salmon, calabaza, jicama, avocado, spicy tuna, sriracha mayo, ponzu, plantain straws

**VEGETARIAN SUSHI ROLL** 10  
 Marinated tofu, calabaza, jicama, poblano pepper, avocado, cucumber, sriracha mayo, ponzu

**JIMMY ROLL** 12  
 Sliced tempura fried sushi roll, topped with jumbo lump crab, harissa mayo, avocado, ginger, & cucumber

# ENTREES

**CRABCAKE CHILE RELLENO** 22  
 Two poblano wrapped jumbo lump crabcakes, tempura fried then baked with queso blanco, chipotle salsa, black beans & rice, asparagus

**ARROZ CON POLLO** 17  
 Blackened chicken breast served over Spanish rice with peas & carrots, grilled asparagus, saffron aioli & pico de gallo

**CARNE ASADA** 22  
 Marinated flank steak, garlic mashed red bliss potato, asparagus, saffron aioli

**VEGETARIAN CASSEROLE** 16  
 Black bean, onion, red pepper, poblano pepper, peas, carrot, corn tortillas, tomato sauce, queso blanco, avocado, corn salsa

**BBQ SALMON** 20  
 6oz. grilled Scottish salmon, habanero orange BBQ glaze, house-made potato salad, haricot verts

**SHRIMP & GRITS** 22  
 Wild shrimp, red peppers, poblano pepper, applewood smoked bacon, sherry, garlic butter, jalapeno goat cheese polenta

**CRISPY DUCK** 29  
 Indonesian glazed 1/2 duck, sweet & spicy broccolini, coconut cashew rice

**RIB EYE** 30  
 Dry rubbed 10oz. rib eye, broccolini, sauteed maitake mushrooms & chimichurri sauce with your choice of garlic mash red bliss potato or maitake mushroom risotto

**MARINATED TOFU** 16  
 Coconut cashew rice, golden raisins, curry sauce, asparagus

*\*Availability & price will be subject to season and the ever changing seafood market*

# SIDES

**Jalapeno goat cheese polenta** 6  
**Grilled haricot vert & asparagus** 6  
**Spanish rice & beans** 5  
**Garlic mashed red bliss potatoes** 5