

Los Amigos Dinner Specials Tonight

STARTERS

VERY HOT SALSAS

ROASTED HABANERO SALSA \$3.50
TOASTED CHILE ARBOL SALSA \$3.50

TACOS DE MANO

MINI TACOS ON HANDMADE CORN TORTILLAS WITH SALSA VERDE CRUDA & PICO DE GALLO \$8
CARNITAS PORK OR VEGAN WITH SOY CHORIZO \$8

CRABBY BRUSHETTA

LUMP CRABMEAT WITH SCALLIONS, RED PEPPERS & SEASONINGS, ON TOASTED BREAD, TOPPED WITH JACK CHEESE & CHIPOTLE- ORANGE VINAIGRETTE \$10

MAINS

L. A. SEAFOOD CHORIZO PAELLA GF

SHRIMP, CLAMS, MUSSELS, CALAMARI, CHORIZO, TOMATO BROTH, SAFFRON- ACHIOTE RICE, CHIPOTLE AIOLI. \$25

L. A. SOUTHWEST CRAB CAKE

LUMP CRAB CAKE TOPPED WITH A JUMBO SHRIMP, SERVED WITH A SPICY NEW MEXICO RED & GREEN CHILE CHUTNEY, CHIPOTLE AIOLI, SAFFRON RICE & TROPICAL SALAD 17

SCALLOP TACOS

CRISPY FRIED SEA SCALLOPS, CHIPOTLE AIOLI, ICEBERG LETTUCE, & PICO DE GALLO ON WARM FLOUR TORTILLAS , WITH ACHIOTE & SAFFRON RICE AND BLACK BEANS \$16.75,
APP \$12.75

SALMON AZUL

NORTH ATLANTIC SALMON FILET PAN SEARED CRISPY AND SERVED WITH OUR BLUE CHEESE SAUCE, ARROZ BLANCO, TOMATOES & AVOCADOS \$23

VEGAN PAELLA

CHILE MARINATED PORTABELLAS, ROASTED SWEET POTATOES, SOY CHORIZO, PEAS, SAFFRON RICE, COCONUT CHIPOTLE AIOLI, TOMATO FENNEL BROTH \$18

SPECIAL BEVERAGES TONIGHT

Dogfish Seaquench \$6

Founders All Day IPA \$5.50

Stone IPA \$6

Double Nickel Vienna Lager \$5.50

MARGARITAS & COCKTAILS

Passion Fruit Margarita \$11

Toasted Colada \$10

1800 COCONUT TEQUILA, TOASTED COCONUT RUM, COCONUT CREAM, PINEAPPLE JUICE

Mezcal Jalapeno Margarita \$10

EL SILENCIO ESPADIN, TRIPLE SEC, SOUR

Raspberry Mojito \$9.50