

# FLACO'S COCINA

## Appetizers

- Guacamole** ..... 9.00  
Fresh avocados with pico de gallo and fresh lime juice, served with our tortilla chips.
- Macho Nachos** ..... 10.00  
Layers of spicy chicken, tomatillo salsa verde, queso, our tortilla chips.
- Flash Fried Calamari** ..... 9.00  
Lightly breaded calamari, flash fried, and served with cilantro lime aioli.
- Crab Cakes Brigantine** ..... 9.00  
Lump crab meat with roasted peppers and achiote seasoning, drizzled with smoked cilantro butter.
- Hot Crab Dip** ..... 10.00  
Queso and lump crab meat baked with asparagus and peppers, served with tortilla chips.
- Caribbean Samosas** ..... 8.00  
Your choice of beef **OR** vegetable Caribbean samosas served with our picante salsa.
- Seared Tuna** ..... 10.00  
Peppercorn encrusted tuna filet, sliced and served in a spicy lime oil with ensalada de masa.
- Lobster Fritters** ..... 9.00  
Chipotle aioli dipping sauce.
- Mushroom Tostada** ..... 9.00  
Herb sautéed wild mushrooms, goat cheese, roasted pepper mousse and basil oil.
- Baked Goat Cheese** ..... 9.00
- Tres Queso Dip**
- Small** ..... 5.00
- Large** ..... 8.00
- Queso Dip w/ Chorizo** ..... 9.00
- Pen Cove Mussels** ..... 9.00

## Homemade Soup & Fresh Salads

Add grilled chicken, grilled beef, **OR** grilled tilapia to any salad for \$3.00.

Dressings: Strawberry or Lime Peppercorn Vinaigrette, Chipotle or Cilantro Cream.

- |   | Cup         | Bowl        |
|---|-------------|-------------|
| <b>Sancocho Tortilla Soup</b> .....   | 5.00        | 7.00        |
| Spicy chicken simmered with plantains, yucca, potatoes, with tortilla chips, and queso.                 |             |             |
| <b>Braised Beef Tongue Soup</b> . 5.00.....   | 7.00        |             |
| Lean beef tongue braised with garlic, herbs, and dried limes in a light broth.                          |             |             |
|   | <b>Half</b> | <b>Full</b> |
| <b>Flaco's Salad</b> .....  | 6.00        | 8.00        |
| Baby spring mixed greens, spiked cabbage, pico, roasted peppers, corn & asparagus.                      |             |             |
| <b>Spinach Salad</b> .....  | 5.00        | 8.00        |
| Baby leaf spinach tossed with spiked cabbage, roasted vegetables, corn, & asparagus.                    |             |             |
| <b>Ocean's Crab Salad</b> .....   | 12.00       |             |
| Lump crab meat, spring mixed greens, spinach, asparagus, roasted peppers, onions and dried cranberries. |             |             |

## Ceviche

- Scallops** ..... 10.00  
Fresh bay scallops infused with diced papaya fruit, shallots fresh cilantro and a splash of vodka.
- Shrimp**..... 10.00  
Fresh shrimp infused with coconut milk, fresh lime, orange segments, chilies and orange zest.
- Seasonal Fish**..... 10.00  
Chef's choice of fresh seasonal fish infused with tropical fruit, a hint of citrus, and herbs.
- Ceviche Trio** ..... 14.00  
Sample all three of our ceviches.

## Sandwiches

Served until 2:00 pm.

- Texas Slammer Burger** ..... 9.00  
Angus steak patties on Texas toasted with grilled jalapenos & caramelized onions topped with home-made bbq sauce & queso. Served with your choice of fries **OR** slaw.
- Cuban Sandwich** ..... 9.00  
Grilled ham, pulled pork, cheese, pickles & mustard, orange habanera marmalade. Served with your choice of fries **OR** slaw.

## Enchiladas

Two enchiladas topped with queso and baked in homemade mole, served with cilantro rice and ensalada de masa.

- Grilled Chicken**..... 12.50
- Braised Carnitas** ..... 12.50
- Tofu** ..... 10.50
- Daily Fish** ..... 12.99
- Carne Asada** ..... 12.75
- Roasted Vegetable**..... 9.50
- Shrimp**..... 12.99
- Mix (Pick 2)** ..... 13.99

## Fajitas

A generous portion of your choice of filling, with roasted vegetables, beans, cilantro rice, and warm tortillas.

- Grilled Chicken**..... 12.50
- Braised Carnitas** ..... 12.50
- Tofu** ..... 10.50
- Mix (Pick 2)** ..... 13.99
- Fajitas for 2**..... 16.99
- Carne Asada** ..... 12.75
- Roasted Vegetable** ..... 9.50
- Shrimp**..... 12.99
- Daily Fish** ..... 12.99

## Fresh Salsa \$5.00

Choose one fresh salsa, served with a side of homemade tortilla chips.

- pico de gallo (mild)**
- salsa picante (house) (medium)**
- tomatillo cilantro salsa verde (medium-hot)**
- fire roasted tomato jalapeno (hot)**

### Quesadillas

Queso and your choice of filling melted between soft shell tortillas, served with Ensalada de masa and sour cream on the side.

<b>Queso</b> .....	<b>7.50</b>
<b>Carna Asada</b> .....	<b>8.25</b>
<b>Grilled Chicken</b> .....	<b>7.99</b>
<b>Tofu</b> .....	<b>8.25</b>
<b>Roasted Vegetable</b> .....	<b>7.95</b>
<b>Braised Carnitas</b> .....	<b>8.00</b>
<b>Lump Crab Meat</b> .....	<b>11.00</b>
<b>Lobster</b> .....	<b>15.00</b>

### Tacos-al la cart

Al la cart soft shell tacos with lime spiked cabbage, pico de gallo, & homemade sauce.

<b>Al La Carte (per taco)</b> .....	<b>4.00</b>
<b>Taco Sampler</b> (3 Tacos w/rice &beans).....	<b>12.00</b>

#### Fish

Tempura Baja  
Grilled Mahi Mahi  
Seared Tuna  
Shrimp  
Blackened Tilapia

#### Traditional

Grilled Chicken  
Carne Asada  
Braised Carnitas  
Tofu  
Roasted Vegetable  
Beef Tongue  
Chorizo

### Burritos

Stuffed with lime spiked cabbage, cilantro rice, beans, & pico de gallo. **Baked burrito add \$2.00.**

#### Fish: \$9.00

Tempura Baja  
Grilled Mahi Mahi  
Seared Tuna  
Shrimp  
Blackened Tilapia

#### Traditional: \$8.25

Grilled Chicken  
Carne Asada  
Braised Carnitas  
Tofu  
Roasted Vegetable  
Chorizo

### Entrees

All entrees are prepared to order.

<b>Chiles Rellenos</b> .....	<b>13.00</b>
Roasted poblano peppers stuffed with cilantro rice, vegetables, and your choice of chicken <u>OR</u> tofu.	
<b>Paella</b> .....	<b>16.00</b>
Traditional saffron rice paella with chorizo sausage, shrimp, scallops, fresh fish, and chicken, baked until golden brown.	
<b>Taco Platter</b> .....	<b>14.00</b>
Your choice of any two taco fillings, one carnitas tamale with rice and beans.	
<b>South Beach Shrimp</b> .....	<b>16.00</b>
Chipotle marinated, grilled jumbo shrimp, paired with mango salsa and asparagus, served with cilantro rice.	
<b>Carne Asada Medallions</b> .....	<b>16.00</b>
Beef tenderloin medallions and chipotle butter, served with asparagus and roasted garlic mashed sweet potatoes.	

### Entrees (Continued)

<b>Lobster Empanadas</b> .....	<b>14.00</b>
Flaky empanada ravioli stuffed with lobster, shrimp and scallops, drizzled with a saffron coconut cream sauce.	
<b>Mixed Grill Platter</b> .....	<b>16.00</b>
Fresh fish of the day, shrimp, and your choice of chorizo, chicken, <u>OR</u> steak atop sweet garlic potato hash & sautéed spinach.	
<b>Tamales con Romesco</b> .....	<b>13.00</b>
2 homemade braised carnitas tamales served under a sweet charred pepper romesco sauce.	
<b>Scallops</b> .....	<b>15.00</b>
Grilled, dry-packed scallops, glazed with a spicy dark rum sauce, and served avocado and spinach grits.	
<b>Shrimp Romesco</b> .....	<b>14.00</b>
Jumbo shrimp sautéed in romesco sauce with roasted garlic, mushrooms, and wild onions served atop buttered grits.	
<b>El Carribe Taco Platter</b> .....	<b>14.00</b>
Crawfish, scallops and lobster taco served with rice & beans.	

### Sides

<b>Side of Rice</b> .....	<b>1.75</b>
<b>Side of Beans</b> .....	<b>1.75</b>
<b>Side of Rice and Beans</b> .....	<b>3.00</b>
<b>Side of Guacamole</b> .....	<b>3.99</b>
<b>Side of Sour Cream</b> .....	<b>.50</b>
<b>Side of Salsa</b> .....	<b>.99</b>
<b>Side of Cheese</b> .....	<b>.50</b>
<b>Salad Dressing</b> .....	<b>.50</b>
<b>Extra Tortilla (4)</b> .....	<b>1.50</b>

### Desserts

<b>Fried Plantain Split</b> .....	<b>7.00</b>
Vanilla ice cream rolled in fried plantain chips and shaved coconut, drizzled with caramel and chocolate sauce.	
<b>Chocolate Empanada</b> .....	<b>7.00</b>
Handmade, flaky empanada stuffed with dark & milk chocolate with vanilla ice cream & powdered sugar.	
<b>Giant Churro</b> .....	<b>7.00</b>
<b>Banana and Cream</b> <b>Cheese Chemicanga</b> .....	<b>7.00</b>
Coconut rim glazed bananas, cinnamon, and ice cream.	
<b>Classic Vanilla Crème Brulee</b> .....	<b>7.00</b>
Homemade crème brulee topped with whipped cream.	
<b>Coconut Rum Carmel Flan</b> .....	<b>3.00</b>
Homemade flan topped with whipped cream.	

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