



Rockin' Baja Lobster

Restaurant Week Dinner Menu

\$30 Menu *

First Course ~ Choose One

Roasted Poblano Cream Soup Creamy And Smooth With The Right Amount Of Spice

Esquite Con Chile . . . Roasted Corn With Chile / Baja's Boom Boom Sauce / Mayonnaise
Cotija Cheese / Cilantro / Dusted With Red Chile Powder And Served With A Lime Wedge

Caesar Salad . . . Crisp Hearts Of Romaine Tossed With Our Own Rockin'
Caesar Dressing / Mexican Cheese Blend / Thinly Sliced Tortilla Strips

Tequila Lime Shrimp . . . Our Specialty! Succulent Shrimp Sautéed In Olive Oil
White Wine / Butter / Garlic / Cilantro / Red Chili Flakes / Lime Juice / Tequila

Second Course ~ Choose One

"Taste Of Baja Bucket"

Seasoned Cold Water Lobster Tails / Baja Style Shrimp
Carne Asada / Grilled Chicken. Includes:
Ranchero Beans / Citrus Lime Rice / Corn On Cob / Flour Tortillas And Honey Chili Butter

Lobster Lovers Combo

Lobster Taco / Shrimp & Lobster Enchilada
Roasted Poblano Cream Soup / Ranchero Beans / Citrus Lime Rice

Burrito Tres Amigos

Sautéed Shrimp / Skirt Steak / Lobster / Jack Cheese / Pico de Gallo
Avocado / Cotija Cheese / Boom Boom Sauce / Poblano Cream Sauce

Seafood Skillet Melt

Seafood Skillet Melt . . . Shrimp / Lobster & Scallops Sautéed In Garlic Butter With
Poblano Cream Sauce & Jack Cheese. Placed Over Citrus Lime Rice
And Baked Golden Brown. Served With Garlic Bread

Third Course ~ Choose One

Fried Ice Cream - *Our Specialty!* Churros - *Caramel Dip*

COCKTAIL SPECIAL

Purple Cadillac Margarita - Hornitos Tequila Blanco / Chambord Raspberry Liquor
Fresh Lime Juice / Sweet & Sour - \$9

*Price Does Not Include Tax, Gratuity Or Service Charge