



# Rockin' Baja Lobster

## Restaurant Week Lunch Menu

### First Course ~ Choose One

**Lobster Corn Chowder** . . . Creamy And Smooth With The Right Amount Of Spice

**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

#### \$25 Menu \*

**Baja Fish Bowl** . . . Blackened White Fish Sitting On A Bed Of Ranchero Beans, Citrus Lime Rice  
Grilled Corn, Pickled Red Onions, Sliced Avocado Slaw And Pineapple Mandarin Salsa

**Cali Surf & Turf Burrito** . . . Carne Asada  
Bacon Wrapped Shrimp, Fries, Cheddar, Jack Cheese  
Cotija Cheese, Guacamole, Pico, de Gallo, Crema Fresca

**Grilled Fish Taco Sampler**  
(1) Grilled Salmon (1) Grilled Mahi And (1) Grilled Cod  
Includes Ranchero Beans & Citrus Rice

#### \$35 Menu \*

**Baja Style Shrimp Bucket**  
(16) Large "Baja Style" Peel & Eat Shrimp For The Very Hearty Appetite. Ranchero Beans & Citrus Rice

**Warm Lobster Roll** . . . Maine Lobster Meat Poached In Butter And Stuffed In An Authentic Grilled New England Style Roll.  
Served With Spicy Cole Slaw And Warm Butter

**Tacos De Tres Amigos** . . . (1) Sautéed Shrimp Taco  
(1) Carne Asada Taco (1) Grilled Lobster Taco  
Melted Jack Cheese, Salsa Fresca, Sliced Avocado, Cotija Cheese Boom Boom Sauce. Includes Ranchero Beans & Citrus Rice

### Third Course ~ Choose One

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

## COCKTAIL SPECIAL

**Ghost Margarita** . . . Ghost Blanco Tequila, Lime Juice, Sweet & Sour, 12

**Pineapple Margarita** . . . Mi Campo Blanco Tequila, Cointreau, Pineapple Puree, Sweet & Sour, Lime Juice, Chili Lime Rim 12

**\*Price Does Not Include Tax, Gratuity Or Surcharge**