

# ARMADILLO

TRADITIONAL CHICKEN TORTILLA SOUP 7.

OYSTERS ON THE HALF-SHELL *fresh, opened to order* half dozen 10.95 dozen 18.95

LITTLE NECK CLAMS STEAMED WITH LIME BUTTER 10.95

SHRIMP CAKES *served w/ an avocado-corn pico de gallo* 10.95

MEXICAN STREET CORN-*grilled on cob, queso fresco, chili pepper, mayonnaise, lime* 3.50

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FIVE PEPPERCORN MARINATED TUNA STEAK 22.95

*Served with Wasabi Mayonnaise, Poblano Rice, Black Beans and Vegetable*

SRIRACHA MAPLE GLAZED FRIED CHICKEN TACOS 17.95

*Jalapeno Slaw Rice Black Beans*

GRILLED ARCTIC CHAR W/ BLISTERED HEIRLOOM CHERRY TOMATOES 24.95

*Fragrant Rice Black Beans Sauteed Vegetable*

GRILLED FILET MIGNON ON BALSAMIC REDUCTION & BLUE CHEESE 28.95

*House Mashed Sauteed Veggies*

GUAJILLO-ANCHO BRAISED BEEF SHORT RIBS 20.95

*Served on Mashed Idaho Potatoes*

BBQ TAMARIND BABYBACK RIBS 23.95

*Hoisin Barbeque Sauce, Fries and Vegetables*

CRISPY FISH TACOS 21.95

*w/ Avocado Salsa Pink Chili Mayonnaise Poblano Rice Black Beans*

QUINOA BURRITO BOWL W/ ROASTED VEGETABLES

*Vegetarian w/ Roasted Beets, Avocado & Black Beans 14.95*

*w/Chicken Breast 18.95 w/ Shrimp 21.*

SOUTHWESTERN SHEPHERD'S PIE 16.95

*Fragrant, spicy chicken stew topped with chipotle mashed potatoes*

CHILI CON CARNE 16.95

*Black Angus Beef w/ Chunks of Pork*

*simmered w/ Chilies, Tomatoes and Herbs served w/ Corn Bread*