



JOIN US FOR AN
INDULGENT
Weekend

AND ENJOY THIS
EXCLUSIVE MENU

COCONUT SHRIMP STARTER

six jumbo shrimp (imported, farm-raised) with house-made pineapple glaze for dipping 12.9

BAJA SEA BASS

wood-grilled sea bass (imported, wild-caught) served over refried black beans and jasmine rice, topped with mango salsa, fresh avocado, and drizzled with chef-crafted cilantro-lime sauce, finished with crispy tortilla strips 39.5

BOURBON GLAZED FILET MIGNON*

7 oz barrel cut, wood-grilled and finished with a chef-crafted bourbon glaze, served with roasted new potatoes and broccoli 34.9

DIABLO UNICORN FISH

wood-grilled and topped with three jumbo shrimp (imported, farm-raised) and zesty cream sauce, served with jasmine rice and asparagus 26.5

Ask your Angler

FOR A BEVERAGE PAIRING
RECOMMENDATION TO
COMPLEMENT YOUR ENTRÉE

**ENTRÉES AVAILABLE FRIDAY, SATURDAY
AND SUNDAY FOR A LIMITED TIME**

MENU AVAILABLE WHILE SUPPLIES LAST

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED SEAFOOD. ASK FOR MORE INFORMATION.

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