

Small Plates

Ceviche **GF** served with homemade tortilla chips **price**

Edamame **v** **GF** **Price**

Plantain Chips **v** with wasabi aioli **3,300**

Chips & Salsa with Guacamole **v** **4,800**

Tuna Tower cucumber, wasabi mayo, palmito & avocado **5,400**

Chicken Wings choose from sweet or smoky BBQ sauce **4,800**

Smashed Plantains veggie, chicken, or shrimp over refried beans & pico de gallo **4,800**

Seafood Sampler for 2 crispy shrimp, calamari & dorado bites with a spicy cocktail sauce **price**

Salads

Playa Grande Salad **v** **5,500 + chicken 2,000**
roasted carrots & beets with feta cheese & avocado in a sesame ginger dressing

Asian Chicken Salad **5,700**
lettuce, cabbage, shredded chicken, carrots & cucumbers in a sesame ginger dressing topped with crispy tortilla chips

Greek Salad **GF** **6,500**
Kalamata olives, red onions, cherry tomato & feta cheese in an herbed olive oil dressing

Ahi Palmito **7,500**
seared tuna in a bed of lettuce with heart of palm and avocado in a sesame ginger dressing

Burrata Caprese **GF** **7,500**
tomato wedges, burrata cheese, fresh basil & olive oil

Kale Caesar **5,500**
a blend of Romain and Kale in our homemade dressing, topped with croutons & fried Kale

Entrees

Mahi Mahi pan fried in butter then dusted with curry scents and topped with crispy capers, cherry confit & fennel salad, served over cauliflower puree

Sesame Crusted Tuna served with crunchy broccoli over a delicious mix of brown rice, asian bean sprouts & truffle oil

Hot Garlic Shrimp sauteed garlic shrimp served with homemade hummus & garlic bread

New York Strip 12 oz steak served with haystack sweet potato fries & Playa Grande salad

Argentinian Steak 12 oz Skirt steak served with potato wedges topped with 2 fried eggs & Chimichurri sauce

BBO Pork Ribs ▽ 11 oz portion in a smokey BBO sauce served with country style potato wedges & haystack sweet potato fries

Greek Chicken grilled chicken breast in a creamy caper sauce with Kalamata olives served with grilled mediterranean vegetables & cauliflower rice

Thai Chicken Satay ▽ covered in a peanut butter sauce, served with pineapple cilantro rice, cucumber salad and spicy chili oil

Veggie Teriyaki Udon Bowl a blend of fresh veggies served over udon noodles in a light vegetable based broth

Mom's Spaghetti & Meatballs home made tomato sauce, topped with parmesan cheese & served with garlic bread.

Baja Fish or Shrimp Tacos in a chipotle ranch dressing with your choice of fries, gallo pinto or salad

The Burger our classic cheese burger topped with caramelized onions 7,200, add bacon +900, add fried egg +500

Poke Bowls

Classic Hawaiiin ahi tuna, soy, sesame & lime juice **6,000**

Spicy Tuna our secret sauce, avocado, palmito & carrots **6,500**

Thai Inspired surimi crab & dorado with mango, edamame, carrot & cherry tomato **6,800**