**BITES**

- **Grilled Pita & Dip Trio** - $11
  - red beet hummus, tzatziki, olive tapenade (V)
- **Portuguese Sardines** - $13
  - tinned sardines with lemon & herbs served with grilled toast and seafood butter
- **Tuna Ceviche** - $13
  - ahi tuna loin, lime, cilantro, wasabi avocado puree, crispy nori (GF) served with house made tortilla chips
- **Vagabond Chips** - $11
  - lightly fried squash, zucchini, eggplant (V) served with tzatziki dip
- **Quesabirria** - $12
  - short rib, chihuahua cheese (GF) served with consomme dipping sauce
- **Yuca Fries** - $8
  - hand cut fried yuca (VG, GF) served with a spicy peruvian dipping sauce
- **Fish Tacos** - $13
  - fried mahi mahi, corn tortillas, mango salsa, red cabbage, lime crema
- **King’s Sliders** - $13
  - two double patty sliders, american cheese, pickles, special sauce, on King’s Hawaiian rolls

(VG) Vegan  (V) Vegetarian  (GF) Gluten Free

**PLATES**

- **Chile Relleno** - $19
  - baked poblano pepper, skirt steak, oaxaca cheese, topped with chile ancho sauce
- **Vegan Stir Fry** - $17
  - rice noodles, chili pepper, onion, mushrooms, broccoli, ginger, garlic, vegan soy sauce (VG, GF) +chicken - $7 | shrimp - $8
- **Indo Roast Chicken** - $18
  - 1/4 chicken (dark or light) marinated in a spicy Indonesian coconut sauce, charred on our wood fired grill (GF) served with rice and grilled bok choy
- **Grilled Octopus** - $22
  - char grilled spanish octopus, crispy potatoes, spiced tomato white wine reduction, red pepper sauce (GF)
- **Halibut** - $27
  - pan seared halibut filet, potato leek pancake, grilled asparagus, cilantro lime dressing
- **Whole Fish** - $31
  - red snapper, seasoned and cooked on our wood fired grill (GF)
- **Grilled Scallops** - $25
  - pan seared sea scallops, stone-ground grits, sweet corn coulis (GF)

- **We Recommend Pairing 1-2 Sides with Each Plate**
  - Hand Cut Fries - $7
  - Grilled Baby Bok Choy - $6
  - Grilled Asparagus - $7
  - Fragrant Rice - $6
  - Pineapple Fried Rice - $8
  - White Rice & Beans - $6
  - Hearts of Palm Salad - $8
  - Grilled Corn Esquites - $7

**SALADS & BOWLS**

- **Caesar Salad** - $12
  - romaine, house caesar dressing, parmesan crouton crumble +chicken - $7 | shrimp - $8 | steak - $9
- **Grilled Watermelon Salad** - $11
  - grilled watermelon, feta, arugula, balsamic vinaigrette (VG, GF)
- **Tuna Poke Bowl** - $17
  - rice, ahi tuna poke, avocado, cucumber, seaweed, black sesame, crispy tortilla strips, side spicy aioli (GF)
- **Larb Gai** - $12
  - minced chicken tossed with cilantro, lime, fish sauce, red chili peppers, served on a bed of lettuce with toasted peanuts and sesame (GF)

**SKEWERS**

- **Beef Tenderloin** - $10
- **Marinated Chicken** - $8
- **Shrimp & Pineapple** - $9
- **Seasonal Vegetables** (VG) - $7

**MAKE IT A PLATE!**

Pair a skewer with any 2 sides - $19