



# TABLE + BAR

## TO SHARE

### ARGENTINIAN CLAY BAKED BREAD **VG** 18

Chive Cheese Spread, Hot Honey Butter

### SMASHED AVOCADO **V,DF** 20

Corn Tortillas, Carrots, Celery

### CRISPY YUCCA FRIES **VG** 17

Sofrito Aioli, Queso Fresco, Cilantro

### SHISHITO TOREADOS **V,GF** 16

Blistered Sweet Peppers, Guava, Tajin, Crispy Onions

### QUESO FUNDIDO 19

Mozzarella & Oaxaca Cheese, Corn Tortilla Chips  
Add Chorizo 6

### FRIED CALAMARI 23

Old Bay, Calabrian Chili Aioli, Limes, Carrot & Onion Slaw

### SHRIMP AJILLO **GF** 28

Garlic Sauce, Tomatoes, Parsley, Lemon

### CHICKEN TINGA EMPANADAS 22

Slow-Cooked Chicken, Tomatoes, Cilantro, Tomatillo Emulsion

### BEEF ANTICUCHOS 21

Aji Panca-Marinated Tenderloin, Serrano Huacatay Sauce

### YELLOWTAIL CEVICHE **GF,DF** 28

Local Yellowtail, Red Onion, Leche De Tigre, Fresno, Cucumber, Corn, Plantain Chips

### SEABASS CRUDO **GF,DF** 24

Pickled Radish, Citrus Segments, Wasabi Roe, Jamaica Aguachile Sauce

## SOUPS & SALADS

### TORTILLA SOUP **VG** 16

Vegetable Broth, Avocado, Sour Cream, Tortilla Strips

### SEASONAL SOUP 16

Chef's Choice

### CAESER SALAD **V** 22

Baby Gem, Herb Croutons, Creamy Parmesan Dressing, Parmesan Cheese

### AVEO WATERMELON

### CAPRESE SALAD **VG,GF** 24

Burrata, Farmer's Market Watermelon, Heirloom Tomatoes, Cucumber, Local Greens, Balsamic Dressing

**ADD ON** 6oz Chicken Breast 15

Mexican White Shrimp 18 | 6oz Flat Iron Steak 20

Seasonal Salmon 20 | Half Lobster Tail 25

## BURGERS

Served with Choice of Fries, Chips or Salad

### WALDORF BURGER 30

Bibb Lettuce, Bacon, Tomato, Cheddar Cheese, Pickles, Secret Sauce, Brioche Bun

### BLACK QUINOA BURGER **VG** 30

Bibb Lettuce, Tomato, Cheddar Cheese, Guacamole, Pickles, Brioche Bun

## MAINS

### SWEET CORN RAVIOLI **VG** 28

Corn Purée, Asparagus Tips, Leeks, Pea Tendrils, Parmesan Cheese

### CHILEAN SEA BASS **GF** 48

Pan-Seared Sea Bass, Forbidden Rice, Coconut Citrus Sauce, Pickled Onions, Cilantro

### LOCAL FISHERMAN STEW **GF** 38

Local Fish & Shellfish, Coconut-Roasted Pepper Sauce, Cashew Rice, Tomatoes

### SPAGHETTI & CLAMS 36

Spanish Chorizo, Olives, Tomatoes, White Wine Sauce

### TACOS AL PASTOR 29

Slow Roasted Pork, Achiote, Pineapple, Pickled Onions, Habanero Sauce, Cilantro, Fresh Corn Tortillas

### ORGANIC CHICKEN BREAST **GF** 34

Achiote-Marinated Chicken, Purple Potatoes, Aji Verde, Shishito Peppers

### CHURRASCO STEAK 42

Grilled Hanger Steak, Kennebec Potatoes, Chimichurri Sauce, Pickled Red Onions

### SURF & TURF **GF** 62

6oz Filet Mignon, ½ Lobster Tail, Asparagus, Smoked Herb Sauce

**SIDES** Truffle Fries **V,GF** Truffle Aioli, Parmesan Cheese, Herbs 14

Grilled Asparagus **V,GF** 10 | Forbidden Rice **VG,GF** 10

Smashed Purple Potatoes **VG,GF** 9

## DESSERTS

### YELLOW PEACH ALMOND CAKE 9

Italian Crumble, Ruby Peach Sauce

### FLOURLESS CHOCOLATE CAKE **GF** 9

Cherry Compote, White Chocolate Mousse

### LEMON TART **V** 9

Blueberry Compote, Sweet Cream

### NEW YORK STYLE CHEESECAKE **GF** 9

Mint Marinated Strawberries

### DESSERT BOARD 32

Flight of All Four Options

## DINNER

We proudly partner with local farmers and fishermen to source the freshest, highest quality ingredients

**GF** - Gluten Free **DF** - Dairy Free **V** - Vegan **VG** - Vegetarian

Parties of 6 or more will have 20% gratuity automatically applied to the check. Please notify us of any food allergies.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.