



Rockin' Baja Lobster

Restaurant Week Lunch Menu

First Course ~ Choose One

Lobster Corn Chowder . . . Creamy And Smooth With The Right Amount Of Spice

Caesar Salad . . . Crisp Hearts Of Romaine Tossed With Our Own Rockin'

Caesar Dressing / Mexican Cheese Blend / Thinly Sliced Tortilla Strips

Tequila Lime Shrimp . . . Our Specialty! Succulent Shrimp Sautéed In Olive Oil

White Wine / Butter / Garlic / Cilantro / Red Chili Flakes / Lime Juice / Tequila

Second Course ~ Choose One

\$20 Menu *

Baja Fish Bowl . . . Grilled Salmon

Blackened White Fish Or Grilled Mahi Mahi
Sitting On A Bed Of Ranchero Beans, Grilled Corn
Marinated Purple Onions, Sliced Avocado, Slaw
And Citrus Lime Rice

Chicken Enchiladas . . . Two Enchiladas

Seasoned Chicken / Mixed Cheese / Lettuce / Tomato
Avocado / Crema Fresca / Ranchero Beans / Citrus Rice
Your Choice Of Salsa Roja Or Poblano Cream Sauce

Tacos Chingones- Really %&#@&% Good Tacos!
Skirt Steak / Sliced Avocado / Ranchero Beans / Cotija Cheese
Pickled Red Onion / Flour Tortillas

\$25 Menu *

Seafood Enchiladas

Shrimp / Lobster / Bay Scallops / Sautéed In Garlic Butter
Jack Cheese / Corn Tortillas / Crema Fresca
Poblano Cream Sauce / Ranchero Beans / Citrus Rice

Warm Lobster Roll . . . Maine Lobster Meat

Poached In Butter And Stuffed In An Authentic Grilled
New England Style Roll / Served With Spicy Slaw
Warm Butter

Tacos De Tres Amigos . . . Sautéed Shrimp Taco

Carne Asada Taco / Grilled Lobster Taco / Melted
Jack Cheese / Salsa Fresca / Sliced Avocado / Cotija Cheese
Boom Boom Sauce / Ranchero Beans / Citrus Rice

Third Course ~ Choose One

Fried Ice Cream - *Our Specialty!* **Churros** - *Caramel Dip*

COCKTAIL SPECIAL

Purple Cadillac Margarita . . . Casa Noble Tequila, Chambord, Sweet & Sour

Fresh Lime Juice, Float of Grand Marnier 12

Raspberry Mexi-Tini . . . Chambord, Casa Noble Tequila, Cointreau, Fresh Lime Juice

Cranberry Juice 12

***Price Does Not Include Tax, Gratuity Or Surcharge**