

Empanadas Chicken, beef or cheese spinach	\$15 †	Fried Boneless chicharron pork chunks Served with mojito garlic sauce and BBQ s	\$13 sauce
Chicharron de Pollo Crispy fried boneless chicken chunks served with cilantro mayo	\$13	Guacamole Served with plantain chips and fried cheese	\$14
Fried Calamari Served with marinara sauce and lemon	\$14	Pulpo Mixed greens, fingerling potatoes and wine garlic reduction	\$17
Alitas Crispy chicken wings Sauces: Sweet thai chili, buffalo, BBQ,	\$13	Ceviche Jumbo shrimp on a tomato lime sauce, mixed with avocado, pico de gallo and chips	\$17
Hennessy Wings	\$18	Picadera (Serves 2 People)	\$45
Coconut Shrimp Served with coconut passion fruit cashew sau	\$15 ice	Chicharron de pollo, empanadas trio, fried calamari, alitas, and Tostones Mechada	



Raw Bar

Fresh Oysters on a Half Shell \$18 | Fresh Clams on a Half Shell - \$16 Jumbo Shrimp Cocktail \$20 | Lobster Cocktail m.p.

Seafood Tower m.p.

½ Lobster, 6 oysters, 6 Clams, 6 Shrimp, ½ Seafood Salad



Soups/Salads

Soup of the Day Sm. \$6 Lg. \$12 . Sopa De Mariscos (seafood soup) \$20 .
Sangria Salad - Chicken \$15 / Steak \$18 . Caesar Salad - Chicken \$15 / Steak \$18

Sangria Salad - Chicken \$15 / Steak \$18 Shrimp \$22 / Salmon \$27

Mixed Greens, cucumber, tomato, walnuts, goat cheese dressed with a red sangria vinaigrette

Shrimp \$22 /Salmon \$27

Romaine lettuce, parmesan, cheese, croutons and Caesar dressing



Fettuccini Alfredo add Chicken, Steak or Shrimp	\$18 \$25	Shrimp Scampi with Linguine With butter garlic white wine sauce	\$28
Penne alla Vodka add Chicken, Steak or Shrimp	\$18 \$25	Spaghetti and Meatballs	\$22



FROM THE GRILL *(*



Choice of 2:

French Fries | Onions Rings | Asparagus | Garlic Mashed Potatoes

16 oz. Skirt Steak (Churrasco) \$38

N.Y. Strip \$40

8 oz. Fillet Mignon \$40

10 oz. Sangria Burger \$16

Angus beef burger, gouda cheese, onions, lettuce and tomato served with fries - add bacon \$2.00

16 oz. Prime Ribeye Steak \$40

Chuleton \$28

2 French Cut Porkchops (2 Chuletas)

Bistec Chino \$38

Soy-Brown sugar marinated ribeye steak, latin style fried rice with green beans, Asian-honey glaze sauce garlic green beans

Entrees

Mofongo – Chicken \$25 / Shrimp \$28 Pollo Al Mojo \$25 ½ Semi-bone chicken glazed with "La Champion" Pork \$25 / Steak \$28 / Seafood\$38 sauce, served with white rice, beans \$25 Lechon and sweet plantains Slow braised pork shoulder with our "Sexy Sauce" served with arroz con gandules Arroz con Pollo \$22 and pickled onions Rice mixed in with veggies, chicken chunks and Spanish olives Lomo Saltado \$26 Steak, peppers, onions sautéed \$22 **Arroz Frito** with our "Sexy Sauce" with fries and white rice Latin Style fried rice mixed with fried chicken chunks, shrimp, fried pork, fried egg and avocado St Louis Ribs (Choice of BBQ Sauce or Jerk mango BBQ sauce) ½ Rack - \$21 / Full Rack \$42 \$25 Ropa Vieja Served with french fries Shredded beef, rice, beans and sweet plantains

Seafood & Psoils

Paella Sangria Shrimp, scallops, mussels, clams, calamari, half lobster, mixed veggies and saffron rice	\$42	Shrimp scampi Sautéed jumbo shrimp and rock shrimp in a garli and white wine butter sauce, served with tostone	
Mixed Seafood Boil (Serves 2) Snow crab legs, shrimp, mussels with corn, potatoes and sausage, choice of garlic butter or spicy Cajun butter	\$60	Branzino (Boca Chica Style) Roasted or fried with red bean moro rice, avocado and crispy batata	\$28
Southern fried shrimp Southern fried jumbo shrimp served with Cajun fries and tartar sauce	\$28	Salmon Pan seared salmon served with mashed potato, roasted sweet amd sour corn and "La Champion" sauce	\$27
Pargo Frito Crispy red snapper served with coconut pineapple rice and two jumbo shrimp	\$30	Blackened Salmon Pan seared salmon, smothered in teriyaki sauce on a bed of bok choy, carrots and red onions	\$27

Side Orders...

\$6 Each – Garlic Spinach, Mixed Vegetables, Yuca Fries, Mashed Potatoes, Asparagus, Broccoli Rice & Beans, Arroz con Gandules, Maduros, Tostones, Gaucho Fries (Mac & Cheese - \$7.50)