

TACOS

Taco plates served with pinto beans and chips (320 cal) or fresh greens (70 cal) Served with corn tortillas unless otherwise listed.

THE Original FISH TACO®

WILD-CAUGHT ALASKA POLLOCK.
BEER-BATTERED BY HAND



à la carte | 2 taco plate

THE ORIGINAL FISH TACO®

Mild salsa, white sauce and cabbage.
330 – 660 cal

FISH TACO ESPECIAL

The Original Fish Taco® with guacamole, cheese and cilantro/onion. 390 – 780 cal

GRILLED SEAFOOD

à la carte | 2 taco plate

GOURMET SHRIMP Toasted cheese, avocado, crispy bacon, cilantro/onion and chipotle sauces 340 cal 670 cal

SALSA VERDE SHRIMP Avocado, cheese, cabbage, cilantro/onion and chipotle sauce on a flour tortilla 290 cal 570 cal

MEXICAN STREET CORN SHRIMP Toasted cheese, roasted corn, cotija cheese, cilantro/onion and chipotle sauce 340 cal 670 cal

WILD-CAUGHT MANGO MAHI MAHI Grilled or blackened with guacamole, mango salsa, cabbage and chipotle sauce on a flour tortilla 290/300 cal 570/600 cal

WILD-CAUGHT MAHI MAHI Grilled or blackened with roasted corn, cabbage, cilantro/onion and chipotle sauce 230/240 cal 450/480 cal

ATLANTIC SALMON Grilled or blackened with roasted corn, cabbage, cilantro/onion and chipotle sauce 270/280 cal 550 cal

GRILLED CHICKEN & STEAK

à la carte | 2 taco plate

GRILLED GOURMET TACOS™ Toasted cheese, avocado, crispy bacon, cilantro/onion and chipotle sauces
All Natural Chicken 350 cal 700 cal
All Natural Steak 370 cal 730 cal

CLASSIC TACOS Guacamole, cheese, salsa fresca, romaine and chipotle sauce
All Natural Chicken 250 cal 510 cal
All Natural Steak 270 cal 550 cal

STREET TACOS Guacamole and cilantro/onion
3 TACO PLATE

All Natural Chicken 100 cal 310 cal
All Natural Steak 120 cal 360 cal

TWO TACO TASTING PLATE

Any two tacos with pinto beans and chips or fresh greens 520–1100 cal

TACO TRIOS

Add chips and beans for \$1.49

THE COASTAL TRIO® The Original Fish Taco®, Salsa Verde Shrimp Taco and Wild-Caught blackened Mahi Mahi Taco 840 cal

SHRIMP TRIO Grilled Gourmet Shrimp Taco, Salsa Verde Shrimp Taco and Mexican Street Corn Shrimp Taco 960 cal

BURRITOS

Served with chips (210 cal) or fresh greens (70 cal)

GRILLED SEAFOOD

CLASSIC SHRIMP Cheese, salsa fresca, Mexican rice, pinto beans and chipotle sauce 880 cal

ANCHO CITRUS SHRIMP Guacamole, citrus rice, black beans, salsa fresca and chipotle sauces 830 cal

SHRIMP & BACON Toasted cheese, guacamole, blackened chiles, citrus rice, salsa fresca and chipotle sauces 1010 cal

WILD-CAUGHT MAHI MAHI Grilled or blackened with guacamole, roasted corn, Mexican rice, cabbage and chipotle sauce 830/850 cal

ATLANTIC SALMON Grilled or blackened with guacamole, roasted corn, Mexican rice, cabbage and chipotle sauce 920 cal

SIGNATURE BEER-BATTERED FISH Guacamole, black beans, white sauce, cabbage, cilantro/onion and mild salsa 940 cal

GRILLED CHICKEN, STEAK & OTHER

BURRITO ESPECIAL Guacamole, citrus rice, black beans, salsa fresca and chipotle sauces

All Natural Chicken 880 cal

All Natural Steak 930 cal

Impossible™ Protein 950 cal

CALIFORNIA BURRITO Seasoned fries, guacamole, melted cheese, salsa fresca and chipotle sauce

All Natural Chicken 1070 cal

All Natural Steak 1120 cal

Impossible™ Protein 1195 cal

BEAN & CHEESE With mild salsa 750 cal

BOWLS & SALADS

CALIFORNIA BOWL Guacamole, citrus rice, black beans, salsa fresca, romaine, chipotle sauce and salsa verde or roasted chipotle salsa 610-770 cal

CILANTRO LIME QUINOA BOWL Grilled Veggies, avocado slices, brown rice & quinoa, black beans, romaine, cilantro lime sauce and almonds 630-780 cal (+\$1)

MEXICAN STREET CORN BOWL Roasted corn, guacamole, citrus rice, black beans, romaine, cotija cheese, cilantro/onion, chile lime tajin and chipotle sauce 790-940 cal (+\$.50)

CHOPPED SALAD Cheese, tortilla strips, salsa fresca, romaine, cabbage and chipotle ranch 440-590 cal

MANGO AVOCADO SALAD Brown rice & quinoa, mango salsa, avocado slices, tortilla strips and lemon agave vinaigrette 520-670 cal (+\$1)

AVOCADO CORN TACO SALAD Roasted corn, avocado slices, black beans, romaine, salsa fresca, tortilla strips and pickled jalapeno ranch 500-650 cal (+\$.50) Recommended with Impossible™ protein

CHOOSE YOUR PROTEIN:

Grilled Shrimp
Wild-Caught Mahi Mahi
Atlantic Salmon

All Natural Chicken
Impossible™ protein
Grilled Veggies

Product availability may vary at select locations.

QUESADILLAS & NACHOS

QUESADILLA

Guacamole, sour cream, salsa fresca and chips
1010 – 1160 cal

LOADED NACHOS

Guacamole, pinto beans, sour cream and salsa fresca
1100 – 1250 cal

CHOOSE YOUR PROTEIN:

Cheese
All Natural Steak

All Natural Chicken
Grilled Shrimp

SIDES

GUACAMOLE & CHIPS

340 cal

TORTILLA CHIPS

210 cal 460 cal

MEXICAN OR CITRUS RICE

100 cal 270 cal

CAULIFLOWER RICE

30 cal

“NO-FRIED” PINTO BEANS

110 cal 300 cal

BLACK BEANS

100 cal 280 cal

BROWN RICE & QUINOA

80 cal 210 cal

MEXICAN STREET CORN

240 cal

KIDS

Choose an entrée, 2 sides and a kids drink.
Sides: chips, rice, beans, fries +25¢ (+310 cal), applesauce (+50 cal) or kids churro (+150 cal).

ENTRÉES

BEAN & CHEESE BURRITO

580 cal

CHICKEN BOWL

Mexican rice, black beans & cheese
300 cal

QUESADILLA

Cheese or chicken 540/580 cal

CHICKEN TAQUITOS 330 cal

BUILD YOUR OWN TACOS

Choice of Grilled All Natural Chicken, All Natural Steak, Shrimp or Wild Mahi Mahi (+50¢) with cheese, lettuce and two flour tortillas. 380– 440 cal

KIDS DIPPERS

All Natural Chicken Bites or Wild-Caught Crispy Fish. Served with fries and ranch or ketchup and a kids drink. 730-1060 cal

DRINKS

FOUNTAIN DRINKS 0-450 cal

FRESH BREWED ICED TEA 5 cal

LEMONADE 220-330 cal

AGUA FRESCA 160-220 cal

WATER 0 cal

BOTTLED DRINKS 35-240 cal

MEXICAN BEER 160-220 cal

CRAFT BEER & HARD SELTZER 100-210 cal