-TO BEGIN-

LOBSTER QUESADILLA
24.50
roasted pepper, onion, monterey jack, jalapeño aioli, mango pico

CHARRED THICK CUT BACON
18.50
smoked bacon, maple syrup glaze

HOUSE GUACAMOLE
16.50
smashed ripe avocado, lime, serrano pepper, red onion, cilantro, warm tortilla chips

GOLDEN FRIED CALAMARI
18.50
fried jalapeño, chipotle aioli

QUESO FONDUE STYLE
15.50
green chili, warm tortilla chips...
add chorizo for 5.00

COLOSSAL SHRIMP COCKTAIL
26.50
cocktail sauce & lemon wedge

OYSTER ON THE HALF SHELL
½ dozen 19.50 // full dozen 33.50
mignonette, cocktail sauce & lemon

GARLIC SHRIMP
21.50
smoky guajillo chili, lemon, fresh herbs, garlic, grilled crostini

SEARED YELLOWFIN TUNA
20.50
sesame crusted sushi grade tuna, sliced cucumber, jalapeño, grilled pineapple, spicy avocado purée

SHORT RIB EMPANADAS
16.50
shredded beef rib, sofrito vegetable, diced gold and sweet potato medley, hominy corn, pickled onion, aji amarillo aioli

TUNA TOSTADA
22.50
ahi tuna, avocado, pickled onion, cilantro, chile aioli

CHARRED OCTOPUS TOSTADAS
22.50
blue-corn tostadas, black garlic aioli, salsa macha, pickled red onion, cilantro, lime

CHORIZO-STUFFED POBLANO PEPPERS
18.50
sofrito rice, spanish chorizo, manchego, morita salsa roja, cilantro-lime crema, pickled red onion

TACOS DE TOCA
served on warm corn tortillas

BEEF SHORT RIB
25.50
slow braised short rib, mushroom, asadero cheese, pickled jalapeño & onion, cilantro jalapeño cream

TACOS AL PASTOR
20.50
achiote marinated pork, pineapple, white onion, cilantro, avocado salsa verde

CRISPY CHICKEN
19.50
braised chicken tinga, jalapeño monterey cheese, grilled corn tomato pico, fresh cilantro, salsa verde, pickled red onion

**veggie tacos available upon request*

SALADS

CAESAR
14.50
romaine lettuce tossed with croutons, parmesan, caesar dressing

TOCA VEZ
16.50
romaine, roasted corn, avocado, radish, cherry tomato, crispy tortilla, cotija cheese, lime cilantro dressing

WEDGE
16.50
cherry tomato, raw onion, bacon, bleu cheese

-RAW & CHILLED-

TOWER FOR 3
COLOSSAL SHRIMP // LOBSTER // TUNA // OYSTERS // CRAB
with all the accoutrements 126.00

TOWER FOR 6
COLOSSAL SHRIMP // LOBSTER // // TUNA // OYSTERS // CRAB
with all the accoutrements 229.00

STEAK & CHOPS

STEAKS ARE SERVED ON A 500°F PLATE.

24 OZ **PORTERHOUSE** ***80.50***

20 OZ **DRY AGED KANSAS CITY** ***70.50***

RACK OF LAMB ***79.50***

///PRIME///

16 OZ **NEW YORK STRIP** ***68.50***

16 OZ **RIBEYE** ***58.50***

20 OZ **COWBOY** ***66.50***

14 OZ **BONE-IN FILET** ***78.50***

10 OZ **FILET** ***55.50***

Each steak at Toca Vez Steakhouse is seasoned with our own proprietary blend of spices & salt and dressed with melted, unsalted butter.



SAUCE
red wine demi, classic béarnaise, chimichurri 4.50 each



SHRIMP
6 addt'l large shrimp dusted in blackened seasoning 16.50



LOBSTER TAIL
dusted with cajun spice, sea salt & butter 36.50



OSCAR STYLE
jumbo lump crab, asparagus, béarnaise sauce 18.50



BLEU CHEESE CRUST
creamy bleu, roasted garlic 7.50

ENTREES

ALL NATURAL HALF ROASTED CHICKEN ***33.50***
herb marinated, rice & black beans, pepper & onion sofrito, pickled jalapeño, coconut cream

BONELESS BEEF SHORT RIB ***39.50***
mashed potato, fried shallot, baby carrot, balsamic glaze

PORK CHOP ***38.50***
sweet potato au gratin, haricot vert, bacon, maple glaze

FAROE ISLAND SALMON FILLET ***33.50***
charred scallion jasmine rice, pepper & onion sofrito, coconut citrus beurre blanc

COLOSSAL SHRIMP & LOBSTER POLENTA ***41.50***
charred poblano polenta, tomato, roasted butternut squash, sweet corn, chile-lime dust, seafood reduction

CHILEAN SEA BASS ***43.50***
sweet corn jasmine rice, mixed vegetable escabeche coulis

SEARED JUMBO SEA SCALLOPS ***43.50***
sweet corn, edamame & fire roasted pepper succotash, cilantro, bacon lardons, cranberry & mango chutney

CHICKEN ENCHILADA ***30.50***
queso fresco, pinto bean purée, cilantro lime rice, salsa verde

SIDES

SIDES 13.50

street corn /// yuca fries /// creamed spinach /// mashed potato /// shoestring fries
truffle mac & cheese /// sautéed asparagus grated parmesan & balsamic glaze /// sautéed haricot vert
sautéed mushrooms & onions /// cilantro lime rice (11.50) /// lobster mac & cheese (20.50)

TOCA VEZ STEAKHOUSE