

## - TO BEGIN -



### LOBSTER QUESADILLA

23.50

roasted pepper, onion, monterey jack, jalapeño aioli, mango pico

### CHARRED THICK CUT BACON

17.50

smoked bacon, maple syrup glaze

### HOUSE GUACAMOLE

14.50

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

### GOLDEN FRIED CALAMARI

17.50

fried jalapeño, chipotle aioli

### SHRIMP CEVICHE

21.50

marinated in chili citrus juice, diced mango, avocado, cucumber, serrano pepper, tortilla chips

### COLOSSAL SHRIMP COCKTAIL

26.50

cocktail sauce & lemon wedge

### QUESO FONDUE STYLE

14.50

green chili, warm tortilla chips... add chorizo for 5.00

### SWEET CORN TAMALES

24.50

jumbo lump crabmeat, pico de gallo, smashed avocado, salsa verde, chipotle aioli

### OYSTER ON THE HALF SHELL

1/2 dozen 18.50 // full dozen 32.50

mignonette, cocktail sauce & lemon

### GARLIC SHRIMP

19.00

Smoky guajillo chili, lemon, fresh herbs, garlic, grilled crostini

### SEARED YELLOWFIN TUNA

19.50

sesame crusted sushi grade tuna, sliced cucumber, jalapeño, grilled pineapple, spicy avocado purée

### SHORT RIB EMPANADAS

15.50

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

### COCONUT SHRIMP & SWEET PLANTAIN CROQUETTE

19.50

coconut shrimp filled, avocado & hearts of palm salad, spicy chili aioli, soy glaze

### TUNA TOSTADA

22.50

sushi grade yellowfin, lime & cilantro avocado, soy ginger, sesame seed, mango, chipotle jalapeño cream

### TACOS DE TOCA

served on warm corn tortillas

### TEMPURA SHRIMP

21.50

smashed avocado, red cabbage slaw, chipotle honey aioli

### BEEF SHORT RIB

23.50

slow braised short rib, mushroom, asadero cheese, pickled jalapeño & onion, cilantro jalapeño cream

### CRISPY CHICKEN

18.50

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

\*veggie tacos available upon request

## SALADS

### CAESAR

13.50

romaine lettuce tossed with croutons, parmesan, caesar dressing

### TOCA VEZ

15.50

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

### WEDGE

15.50

cherry tomato, raw onion, bacon, bleu cheese

## - RAW & CHILLED -

### TOWER FOR 3

COLOSSAL SHRIMP // LOBSTER // TUNA // OYSTERS // CRAB

with all the accoutrements 120.00

### TOWER FOR 6

COLOSSAL SHRIMP // LOBSTER // TUNA // OYSTERS // CRAB

with all the accoutrements 225.00

## STEAK & CHOPS

STEAKS ARE SERVED ON A 500°F PLATE.

24 OZ  
PORTERHOUSE  
79.50

20 OZ  
DRY AGED  
KANSAS CITY  
69.50

RACK OF LAMB  
74.50

### /// PRIME ///

16 OZ  
NEW YORK  
STRIP  
67.50

16 OZ  
RIBEYE  
57.50

20 OZ  
COWBOY  
65.50

14 OZ  
BONE-IN  
FILET  
72.50

10 OZ  
FILET  
54.50

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 3.50 each



### SHRIMP

6 add'l large shrimp dusted in blackened seasoning 15.50



### LOBSTER TAIL

dusted with cajun spice, sea salt & butter 35.50



### OSCAR STYLE

jumbo lump crab, asparagus, béarnaise sauce 17.50



### BLEU CHEESE CRUST

creamy bleu, roasted garlic 6.50

## ENTREES

### ALL NATURAL HALF ROASTED CHICKEN

32.50

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

37.50

sweet potato au gratin, haricot vert, bacon, maple glaze

### FAROE ISLAND SALMON FILLET

32.50

charred scallion jasmine rice, pepper & onion sofrito, coconut citrus beurre blanc

### COLOSSAL SHRIMP & POBLANO PEPPER RISOTTO

39.50

butter poached lobster claws, seafood reduction

### CHILEAN SEA BASS

42.50

sweet corn jasmine rice, mixed vegetable escabeche coulis

### SEARED JUMBO SEA SCALLOPS

42.50

sweet corn, edamame & fire roasted pepper succotash, cilantro, bacon lardons, cranberry & mango chutney

### CHICKEN ENCHILADA

29.50

queso fresco, pinto bean purée, cilantro lime rice, salsa verde

## SIDES

SIDES 12.50

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 (10.50) /// lobster mac & cheese (19.50)

**TOCAVEZ**  
STEAKHOUSE