

- TO BEGIN -



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

LOBSTER QUESADILLA

21.50

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

COLOSSAL SHRIMP COCKTAIL

23.50

(3) cocktail sauce & lemon wedge

GARLIC SHRIMP

19.00

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

SHRIMP STUFFED PEPPERS

18.50

sweet piquillo pepper, shrimp & sofrito stuffed, lemon butter

STUFFED MUSHROOMS

18.50

chorizo and gouda stuffed crimini mushroom, sofrito vegetable, fire-roasted chipotle tomato blend

TUNA TOSTADA

21.50

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

OYSTER ON THE HALF SHELL

½ dozen 17.50 // full dozen 29.50
mignonette, cocktail sauce & lemon

SEARED YELLOW FIN TUNA

19.50

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

GOLDEN FRIED CALAMARI

17.50

fried jalapeño, chipotle aioli

SHORT RIB EMPANADAS

19.50

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

QUESO FONDUE STYLE

12.50

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

TACOS DE TOCA

served on warm corn tortillas

SHRIMP

19.50

Toca seasoning, pico de gallo, avocado, pimiento aioli

BEEF SHORT RIB

20.50

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

CRISPY CHICKEN

16.50

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

SALADS

CAESAR

13.50

romaine lettuce tossed with croutons, parmesan, caesar dressing

TOCA VEZ

14.50

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

WEDGE

14.50

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

24 OZ
PORTERHOUSE
74.50

20 OZ
DRY AGED
KANSAS CITY
64.50

RACK OF LAMB
62.50

/// PRIME ///

16 OZ
NEW YORK
STRIP
63.50

16 OZ
RIBEYE
57.50

20 OZ
COWBOY
61.50

14 OZ
BONE-IN
FILET
69.50

8 OZ
FILET
49.50

Each steak at Toca Vez Steakhouse is seasoned with our own proprietary blend of salt & spices. Additionally, steaks are served on a 500 degree plate 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

30.50

herb marinated, rice & black beans, pepper & onion sofrito, pickled jalapeño, coconut cream

BONELESS BEEF

SHORT RIB 36.50

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 31.50

yuca steamed al mojo, caramelized onion, red bell pepper, fresh cilantro, avocado crema

COLOSSAL SHRIMP & POBLANO PEPPER

RISOTTO 38.50

butter poached lobster claws, seafood reduction

CHILEAN SEA BASS 39.50

sweet corn jasmine rice, mixed vegetable escabeche coulis

SEARED JUMBO SEA SCALLOPS

39.50

lemon & parsley risotto, pineapple chutney, charred lemon

ENCHILADA

OF THE DAY 29.50

chefs daily creation

SIDES

SIDES 11.50

Lobster Mac & Cheese (18.50) // Street Corn // Yuca Fries // Creamed Spinach // Mashed Potato
Shoestring Fries // Sautéed Asparagus grated parmesan & balsamic glaze // Truffle Mac & Cheese
Sautéed Mushrooms & Onions // Sautéed Haricot Vert // Cilantro Lime Rice (8.50)

TOCAVEZ
STEAKHOUSE