

- TO BEGIN -



CRAB STUFFED PEPPERS 18.50

sweet piquillo peppers with a blue crab filling, oven roasted. lemon butter

CHARRED THICK CUT BACON 17.50

tender smoked bacon glazed with pure maple syrup

GARLIC SHRIMP 19.00

gundillas, chile, lemon, herbs, crushed garlic, grilled crostini

HOUSE GUACAMOLE 14.50

smashed ripe avocado dressed with lime juice, serrano pepper, red onion, cilantro and served with warm tortilla chips

COLOSSAL SHRIMP COCKTAIL 23.50

three huge shrimp, cocktail sauce & lemon wedge

TUNA TOSTADA 21.50

sushi grade yellowfin tuna, lime & cilantro avocado, ginger sesame seeds, mango, chipotle jalapeño cream

OYSTER ON THE HALF SHELL

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

SEARED YELLOW FIN TUNA 19.50

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

GRILLED OCTOPUS 21.00

olive tapenade, crispy yuca, cherry tomato, spicy aioli

LOBSTER QUESADILLA 21.50

jalapeño aioli, mango pico

GOLDEN FRIED CALAMARI 17.50

lightly breaded & gently flash fried calamari, fried jalapeños, chipotle aioli

QUESO FONDUE STYLE 12.50

warm cheese dip with a slight kick of spice from green chilis. Served with warm tortilla chips... add chorizo for 5.00

TACOS DE TOCA

served on warm corn tortillas

VEGGIE 16.50

chipotle lime marinated portobello mushroom, mashed avocado, pinto bean purée, corn salsa, pickled onion

TEMPURA SHRIMP 19.50

smashed avocado, red cabbage slaw, chipotle honey aioli

BEEF SHORT RIB 20.50

slow braised short rib, asadero cheese, pickled jalapeño & onion, lime cilantro 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 72.50

20 OZ DRY AGED KANSAS CITY 62.50

RACK OF LAMB 60.50

/// PRIME ///

16 OZ NEW YORK STRIP 61.50

16 OZ RIBEYE 55.50

20 OZ COWBOY 59.50

14 OZ BONE-IN FILET 67.50

8 OZ FILET 47.50

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 28.50

garlic & herb marinade, yellow rice, pinto bean purée, pepper & onion sofrito, lemon natural jus

BONELESS BEEF SHORT RIB 34.50

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 29.50

sweet corn purée, cilantro lime rice, pineapple serrano pico

COLOSSAL SHRIMP & RISOTTO 35.50

dusted with house seasoning, crabmeat, asparagus & red pepper risotto

SEARED GROUPE 39.50

little neck clams, mashed potatoes, roasted cherry tomatoes, white wine pesto

SEARED JUMBO SEA SCALLOPS 38.50

creamy sweet corn risotto, crispy bacon lardons, onion & mango chutney

ENCHILADA OF THE DAY 29.50

chefs daily creation

SIDES

SIDES 11.50

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