

RAW BAR

OYSTERS ON THE HALF SHELL*

rotating varieties; ask your server for today's selection 3./each

TECATE POACHED PEEL & EAT SHRIMP

prickly pear mignonette, valentina cocktail sauce, atomic horseradish cream 4./each

AHI TUNA CEVICHE*

fresh pineapple, ají amarillo vinaigrette, candied jalapeño, taro chips 14.

FRESH-MADE JALAPEÑO KETTLE CHIPS & GUACAMOLE

minced onion, cotija, cilantro 12.

• kick it old school & ask for our hand-cut tortilla chips •

CHIPOTLE BUTTERNUT SQUASH BISQUE

mexican chocolate croutons, cilantro oil, mezcal cream 9.

GRILLED STREET CORN

flaming hot cheeto crumbs, smoked mayonnaise, cotija 8.

BABY ARUGULA & GOLDEN BEET SALAD

chipotle yogurt, candied kumquats, pumpkin seed crunch 9.

CUMIN-CRUSTED SEA SCALLOPS*

corn purée, bacon jam, pickled fresnos 16.

CHILAQUILES

goat cheese queso, salsa de rojo, crème fraîche 12.

SIMPLE FRIED SHRIMP

hot agave honey, toasted coconut, sour orange 12.

CRISPY CHILE-LIME CHICKEN WINGS

charred onion & blue cheese relish, green onion ranch 12.

PAN-ROASTED MUSSELS

blistered cherry tomatoes, chorizo, saffron butter broth, iggy's focaccia 15.

BAKED WAGYU ALBONDIGAS

chihuahua cheese, epazote, chile morita 14.

BRAISED SHORT RIB

broken yellow rice, smoked paprika chimichurri, ancho-fig marmalade 15.

CARAMELIZED SWEET POTATO+

hibiscus-honey butter, whipped goat cheese, marcona almonds 9.

SWEET & HOT CHARRED OCTOPUS

griddled gordita, avocado spread, cucumber-radish salad 16.

PULLED PORK, CHEDDAR & REFRIED BEAN EMPANADAS

burnt tomato salsa, lemon crema 9.

HAMACHI CRUDO TOSTADA*+

miso, ruby red grapefruit, toasted nut salsa 15.

TACOS

SWEET PLANTAIN TACOS

roasted pepper salsa, feta, crunchy corn 10.

BLACKENED MAHI TACOS

cabbage slaw, pico de gallo, dijon aioli 11.

NEW ENGLAND LOBSTER TACOS

smashed avocado, pickled onions, brown buttered crumbs 16.

BRAISED BRISKET TACOS

sumac onions, mint, arbol salsa, micro chives 10.

DESSERTS

"CHURRO" BITES

vanilla dulce, mezcal chocolate 10.

DOLE WHIP

pineapple sorbet, fresh crushed pineapple 7.
• add aged rum +4. •

SOFT SERVE SORBET OF THE DAY

salted pretzel cone 5.

* These items may be cooked to order or served raw/undercooked.

* Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

+ CONTAINS NUTS

EXECUTIVE CHEF JASON SANTOS |  @CITRUSSALTBOS

A vibrant watercolor illustration featuring two skulls and various flowers. In the top left, a purple skull is shown in profile. In the bottom center, a blue and white skull is shown from the front. The background is filled with a variety of flowers, including pink peonies, orange and yellow poppies, and purple roses, all rendered in a soft, painterly style. The overall color palette is rich and diverse, with a mix of purples, blues, pinks, oranges, and greens.

CITRUS & SALT

COASTAL MEXICAN

BEST OF
BOSTON
2019

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