CITRUS SAL

TUESDAY - SATURDAY 4PM - 9PM



BLACKENED MAHI TACO

cabbage slaw, pico de gallo, dijon aioli 6.

PORK BELLY TACO cilantro & lime slaw, crispy shallots 6.

FRIED AVOCADO TACO

black bean & corn relish, cojita cheese, pickled tomatillos 5.

SHRIMP TACO

pineapple, candied jalapeños, cucumber, ají amarillo vinaigrette, rice cracker crumble 6.

FRIED CHICKEN TACO+

mole, avocado crema, cilantro, watermelon pico 5.

TO SHARE

FRESH-MADE JALAPEÑO **CHIPS & GUACAMOLE** minced onion, cotija, cilantro 13.

GRILLED STREET CORN

flaming hot cheeto crumbs. smoked mayonnaise, cotija 10.

WARM AGAVE GLAZED **BLUE CORNMEAL BISCUITS**

hibiscus-honey butter & poblano-pepperjack spread 14.

CARAMELIZED SWEET POTATO+

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

NTRODUCING

FIESTA-BOX

(SERVES 2 BUT WE DON'T JUDGE) 48.

CHIPS & GUAC CHURROS TACOS

(select 3 of the following)

2 BLACKENED MAHI TACOS 2 PORK BELLY TACOS **2 FRIED AVOCADO TACOS 2 SHRIMP TACOS 2 FRIED CHICKEN TACOS**

CALL FOR PICK-UP 617-424-6711

OR VISIT WEBSITE TO ORDER PICKUP VIA TOAST TAKEOUT

SIDES

BAG OF TORTILLA CHIPS 3.

SIDE OF GUACAMOLE

SIDE OF QUESO

SIDE OF SALSA

DESSERTS

DOLE WHIP

pineapple sorbet, fresh crushed pineapple 7.

"CHURRO" BITES

vanilla dulce 10.

SOFT SERVE SORBET OF THE DAY watermelon 5.

ADD A CERVEZA

TECATE

NARRAGANSETT **BOOMSAUCE IPA**

6.

CITRUS & SALT HOUSE MARGARITA MIX lime juice, agave

BEAUTIFUL LIAR prickly pear, lime juice, agave, orange flower water

TEQUILA IS CHEAPER THAN THERAPY mango-jalapeño purée, cucumber, lime juice, agave

TEQUILA TAKE THE WHEEL coconut & pomegranate purée,

EXECUTIVE CHEF JASON SANTOS | CHEF DE CUISINE ZACHARY GROSSMAN



+ CONTAINS NUTS