

DINNER

FOR THE TABLE

serves 4 - 6

Santos Nachos

STARTERS

Aguachile

Gulf Shrimp • Jalapeño • Grilled Pineapple • Crispy Tortilla

Fried Vidalia Onions

Hot Honey

House Smoked Salmon

with Chef's Dressing & Crispy Tortillas

SALADS

Kale & Quinoa Salad

Chopped Kale • Spiced Walnuts • Scallions • Quinoa
Add Chicken
Add Shrimp
Add Salmon

Grilled Caesar

Grilled Romaine • Fried Quinoa • Cornbread Croutons • Shaved Parmesan

Add Chicken
Add Shrimp
Add Salmon

House Dressings:

Rocoto Buttermilk Parmesan

Roasted Garlic Vinaigrette

House-made Buttermilk Bleu

KIDS EATS

Crispy Chicken Tenders

Sweet Potato Fries

Fried Catfish & Corn Grits

Coffee

Espresso

Cappuccino

with Gluten Free Biscotti

MAINS

Add Kale or Caesar Salad

Santos Burger

Sharp White Cheddar • House-made Pickles • Smoky Tomato Jam • Avocado Aioli • Fries

Roasted Peruvian Chicken Bowl

Chicory Stewed Black Beans • Trinity Rice

GULF FAVS

Add Kale or Caesar Salad

Catfish "90" Fried Des Allemands Catfish

Trinity Rice • Crawfish Creole Sauce

"Shrimp & Grits"

Andouille & Jumbo Gulf Shrimp • Street Corn Grits • Bacon Jam Pico

"Stairway to Heaven"

Fried Catfish • Fried Crab Cake • Roasted Gulf Shrimp stacked high as the Heavens over House Cornbread • Creamy Rocoto Sauce • Charred Okra

CHOPS/STEAKS

Add Kale or Caesar Salad

Pisco Sour & Herb Brined Double Cut Pork Chop

Bacon Jam Pico • Street Corn Grits

Chili & Pineapple Marinated Ribeye

Green Onion Chimichurri • Smashed Potatoes

A LA CARTE

Roasted Street Corn Grits

Chicory Stewed Black Beans

Remoulade Slaw

Fries

SWEETS

"Cookies & Milk"

Dark Chocolate Chip & Chili Spiced Cookies • Vanilla Bean Custard

Croissant & Cornbread "Bread" Pudding

Dulce de Leche Whiskey Sauce