

## CEVICHE & RAW

### SHRIMP & SCALLOP CEVICHE VERDE\*

Creamy, herb-green ceviche of Florida pink shrimp and scallops, avocado, cucumber, jicama, serrano, knob onions **\$17.50**

### CEVICHE TROPICAL\*

Ora King salmon, fresh mango, spicy-tangy jamaica chamoy, jicama, Michoacán avocado, red onion, cilantro **\$18**

### CLASSIC FRONTERA CEVICHE\*

Hawaiian albacore, lime, tomatoes, olives, cilantro, green chile **\$16**

### OYSTERS\*

Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa, fresh limes.

Ask for today's selection  
½ doz: **\$22** / 1 doz: **\$42**

### OYSTERS & CEVICHE PLATTER\*

One dozen oysters and accompaniments. Classic Frontera Ceviche, Tropical.

Full size: **\$60** / Half-size: **\$30**

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### CEVICHE TRIO\*

Classic Frontera Ceviche, Shrimp & Scallop Ceviche Verde, Ceviche Tropical **\$25**

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## AGAVE & WINE

Fortaleza Still Strength Blanco **\$23**

Derrumbes San Luis Potosi **\$17**

Santo Cuviso Bacanora **\$21**

2018 Raventós i Blanc, **Blanc de Blancs**, Conca del Riu Anoia, Penedès, Spain **\$14 • 55**

NV Etienne Calsac, **Extra Brut, Blanc de Blancs**, L'échappée Belle, Champagne, France **\$26 • 83**

\*Items can be served raw or undercooked or contain undercooked ingredients.

Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.