

# Alcomar

CHEFS Alma Alcocer & Jeff Martínez

## APPETIZERS

### GULF OYSTERS\*

orange-habanero mignonette, cholula cocktail sauce, lemon. one dozen 23 • half a dozen 12

### WOOD GRILLED GULF OYSTERS

mojo butter, bacon, manchego cheese. 16

### GUACAMOLE VERDE

grilled pineapple, serrano purée. tostadas. 12  
[+] lump crab meat 3

### XNI-PEC SALMON CEVICHE\*

sashimi salmon, lime, coconut water, red onion, habanero, cucumber, avocado, cilantro. yucca. 14

### CEVICHE VERDE\*

corvina, serrano, mint, jicama, tomatillo, green olives, avocado. yucca. 14

### AGUACHILE\*

sea scallop crudo, serrano, lime, cucumber, cilantro, avocado. tostadas. 16

### MANGO CHIPOTLE CAMPECHANA

shrimp, scallop, crab, mango, jicama, avocado. yucca. 17

### PASTOR OCTOPUS TOSTADAS

guac, pineapple, cilantro, onions. piquín salsa. 13

### CRISPY SHRIMP\*

panko crusted shrimp, shallots, escabeche, pickled xalapeño tartar. 13

### QUESO FLAMEADO

melted asadero cheese. tortillas. 13  
[+] chorizo verde 1 • shrimp tikin xic 2 • mojo crab 3

### MUSHROOM GORDITAS

chipotle mushrooms, refried white beans, manchego cheese, guac. piquín salsa. 11

HAPPY HOUR  
EVERY DAY • 3-6:30

Monday to Friday 11 - 3

## LUNCH SPECIALS

2 TACOS saffron rice, white beans. 14  
Excluding lobster tacos.

SOUTH FIRST SALAD local lettuce, goat cheese, tomatoes, avocado, radishes, jicama, garbanzos. xalapeño vinaigrette.  
grilled tuna\* 15 • crab cake 16

MOLE XICO CHEESE ENCHILADAS saffron rice, fried plantains, spicy pickled onions. 14

STEAK TORTA\* akaushi hanger, refried white beans, manchego cheese, spicy pickled onions, avocado, arugula. piquín salsa. 16  
[+] fried egg\* 2 • bacon 3

## SOUPS & SALADS

### SHRIMP POZOLE ROJO

hominy, oregano, radishes, avocado, cabbage. tostadas. sm 9 • lg 13

### BUTTERNUT SQUASH & LOBSTER BISQUE

ancho, xoxoyotes, pepitas, epazote. sm 11 • lg 15

### ALCOMAR SALAD

spinach, arugula, raw beets, olives, jicama, avocado, pepitas. 12  
[+] grilled salmon\* or shrimp tikin xic 7  
akaushi hanger steak\* 9

dressings xalapeño vinaigrette • coriander-lime yogurt • pineapple vinegar and oil

## SPECIALTIES

### ADOBO GRILLED SHRIMP

stacked enchiladas, manchego cheese, potatoes, spinach. smoked tomato morita salsa. crema, avocado. 25

### FLOUNDER MOJO DE AJO

grilled green beans, roasted onions, tomatoes. tortillas. 24

### HALF GRILLED CHICKEN & MOLE XICO

sweet plantains, saffron rice, white beans. tortillas. 23

### PORK SHANK CARNITAS

tomatillo corn salsa, chayote, potatoes. refried white beans. tortillas. 26

### GRILLED STEAK TAMPIQUEÑA\*

10oz akaushi chimichurri marinated flap steak, manchego cheese enchiladas. xalapeños toreados, refried white beans. tortillas. 29  
[+] three grilled shrimp tikin xic 7

### WOOD GRILLED CALAMARI\*

spinach, olives, caper mignonette, grilled lemon aioli. baguette. 15

### LOCAL LETTUCE & GOAT CHEESE

tomatoes, avocado, radish, jicama, garbanzos. sm 10 • lg 13

### TORTILLA CRUSTED CRAB CAKE

spicy arugula salad, raw beets, tomatoes, avocado, jicama, crispy capers, grilled lemon aioli. 17

### LOBSTER ENCHILADAS

poblano, onion, asadero cheese enchiladas. mojo lobster. spinach salad, avocado, saffron rice. 27  
[+] hanger steak\* 9

### RED SNAPPER & MOLE VERDE

butternut squash, xoxoyotes, swiss chard, pepitas. 33

### ACHIOTE GRILLED SALMON\*

caper mignonette, herb salad, radishes. saffron rice, white beans. tortillas. 23

### BUTTERNUT POBLANO RELLENO

swiss chard, goat cheese. roasted garlic pecan cream. saffron rice. 23

### SHRIMP & CRAB RELLENO

corn meal dusted anaheim, asadero cheese, epazote, mojo lobster. spicy pickled onions. saffron rice. 31

### — sides —

3 grilled shrimp tikin xic 9  
adobo grilled salmon\* 11  
akaushi hanger steak\* 11  
4oz grilled lobster tail 14

cauliflower flan 7  
lobster enchilada 11  
roasted butternut  
in mojo butter 7

green beans with  
serrano purée 7  
xalapeños toreados 3  
handmade corn tortillas 3

## TACOS on handmade corn tortillas

### AHI TUNA PASTOR\*

pineapple, onion, cilantro. lime. 6

### AKAUSHI HANGER STEAK\*

bacon, asadero, onions, guacamole. 6

### GRILLED LOBSTER TAIL

2 tacos, onions, poblanos, goat cheese, avocado. 15

### CHICKEN MOLE

roasted chicken, mole, spicy pickled onions. 5

### GRILLED CORVINA

serrano slaw, veggie escabeche, avocado. lime. 5

### GRILLED SHRIMP TIKIN XIC

xalapeño slaw, avocado. lime. 5

## DESSERTS

### BUÑUELOS

strawberries, whipped coconut tequila cream. 8

### SOPAPILLA CHEESECAKE

guajillo honey, berries. 9

### EL REY CHOCOLATE TART

pink salt, mexican vanilla ice cream. 10

### SEASONAL CREME BRÛLÉE

and cookie. 8

### SPICED PECAN APPLE CRISP

chipotle sugar, dulce de leche ice cream. 9

## WEEKEND BRUNCH

SANDÍA MIMOSA 5    BLOODY MARY 6    CAFÉ CAMILA 6

### AVOCADO TOAST

grilled baguette, avocado, pico, arugula, evoo. 11

[+] fried egg\* 2 • bacon 3  
smoked salmon\* 6

### FRIED EGG TORTA\*

refried white beans, manchego cheese, spicy pickled onions, avocado. purple, yukon potatoes. 13

[+] akaushi hanger steak\* 5 • bacon 3

### FRIED EGG GORDITAS\*

chorizo verde, refried white beans, spinach, piquín salsa. crema, avocado. 15

### PORK CARNITAS & POACHED EGGS\*

crispy pork, tomatillo corn salsa, chayote, potatoes. refried white beans. tortillas. 19

### CHILAQUILES

tostadas in morita salsa, asadero cheese, crema, cilantro, avocado. 2 fried eggs\*. 14

[+] mojo crab 5

### CHORIZO VERDE SCRAMBLE\*

tomatillo corn salsa, asadero cheese. purple, yukon potatoes. tortillas. 15

### BUTTERNUT SQUASH OMELETTE\*

mole verde, swiss chard, goat cheese, pepitas. refried white beans. tortillas. 16

### MOJO LOBSTER OMELETTE\*

poblanos, onions, goat cheese, asparagus. purple, yukon potatoes. 21

We proudly serve cage-free eggs.

## WINE

### BUBBLES

Simonet Blanc de Blanc  
France 10 / 40

Pierre Sparr Crémant Brut Rosé  
Alsace-France 12 / 48

### WHITE

Tiefenbrunner Pinot Grigio  
Alto Adige-Italy 10 / 40

Eric Chevalier Chardonnay  
Val De Loire-France 10 / 40

Apolloni Chardonnay  
Willamette-Oregon 11 / 44

Clos Henri, 'Petit Clos' Sauvignon Blanc  
New Zealand 12 / 48

Torres Pazo das Bruxas Albariño  
Galicia-Spain 13 / 52

### ROSÉ

Vitiano Rosato Sangiovese Blend  
Italy 10 / 40

Figuere Magali Rosé  
Cotes de Provence-France 13 / 52

### RED

JL Giguiere, Black's Station Malbec  
California 10 / 40

Sí Vale! Tempranillo  
Rioja-Spain 10 / 40

Bertani Valpolicella  
Veneto-Italy 11 / 44

Elouan Pinot Noir  
Willamette-Oregon 12 / 48

Finca Decero Cabernet Sauvignon  
Mendoza-Argentina 13 / 52

## BEER

### MEXICAN BOTTLES

pacífico 5

dos xx 5

negra modelo 5

corona light 5

### LOCAL CANS

firemans #4 blonde ale 5.5

fire eagle ipa 5.5

pearl snap pils 5.5

eastciders original 5.5

## DRINKS

topo chico 4

mexican coke 4

black currant iced tea 4

limonada 5

san pellegrino aranciata 4

seasonal agua fresca 5

raspberry iced herbal tea 4

peruvian coffee 4

HAPPY HOUR  
EVERY DAY • 3-6:30

## MARGARITAS

### DON CARLOS

don julio blanco, cointreau, lime. pink salt rim. 13

### TULUM

herradura silver, grand marnier, orange, lime, agave. rocks. 12

### ROSITA

olmeca altos plata, triple sec, watermelon, lime, agave, cholula. el chile rim. rocks. 11

### COYOACÁN

del maguey mezcal, hibiscus, lime, wagave. smoked hibiscus salt. rocks. 12

### PLAYA

jimador silver, triple sec, lime, agave. frozen or rocks. 10

### FLAQUITA

jimador reposado, lime, agave, soda. rocks. 11

### PEPINO PICOSO

frozen margarita, house cucumber-xalapeño purée. el chile rim. 11

### COCO TROPICAL

frozen margarita, pineapple juice, coconut milk, ginger liqueur. cinnamon, sugar rim. 11

### WATERMELON SWIRL

frozen margarita swirled with watermelon juice. 11

### SANGRÍA SWIRL

frozen margarita swirled with our house sangría. 11

## COCKTAILS

### MEZCAL MANDARINA

del maguey vida mezcal, jimador reposado, san pellegrino aranciata. el chile rim. rocks. 11

### TE AMO

tito's vodka, elderflower liqueur, macerated berries, lemon, mint. 11

### MEZCAL MULE

del maguey mezcal, gingerbrew, xocolatl mole bitters. 10

### DOÑA ROSA

9 banded bourbon, ginger liqueur, lemon, basil. 10

### JACKED SANGRÍA

spanish red, jack daniel's, crème de cassis, fruit juices. 9

### MICHELADA TOREADA

modelo, lime, cholula, worcestershire, el chile rim, xalapeño toreado. 7

### BLOODY MARY

serrano-citrus infused vodka, house bloody mix. el chile rim. 9

### CAFÉ CAMILA

43 licor, 9 banded bourbon, double strength coffee, cream. 9

### SANDÍA MIMOSA

watermelon, sparkling wine. 8