

# CRUZ

## Soups & Salads

**Cream of Crab**  
Jumbo Lump & Sherry  
cup 8 bowl 10

**Soup Du Jour**  
MKT

### House Made Dressings

Green Goddess, Blue Cheese, Lemon Thyme Vinaigrette, Cilantro Lime Vinaigrette, Caesar or Hidden Valley Buttermilk Ranch

### Arugula Salad 8

Arugula, Candied Bacon & Shaved Parmesan  
~Toasted Pepitas & Lemon Wedges

### Cali Cobb 12

Romaine, Grilled Asparagus, Grilled Santa Fe Chicken, Crispy Bacon, Hardboiled Egg, Roma Tomato, Blue Cheese Crumbles, Avocado & Pickled Red Onion

### Vegetable Cobb 10

Romaine, Arugula, Grilled Asparagus, Portobello Mushroom, Cucumber, Grape Tomato, Pickled Red Onion, Fresh Roasted Corn & Avocado

### Newport Wedge 10

Iceberg Lettuce, Grape Tomatoes, Cucumber, Crispy Bacon & Blue Cheese Crumbles

### Add Ons

6oz Mahi (8), 4oz Tuna\* (8), 5 Fresh NC Santa Fe Shrimp (6), 4oz Santa Fe Chicken Breast (4), 6oz Grilled Portobello Mushroom (2), Char-Grilled Carne Asada (6)

## Steamer Lane Stacks

Avocado, Cucumber, Roma Tomato & Arugula

**Lump Crab** ~ Old Bay Balsamic 18

**Seared Santa Fe Tuna\*** ~ Ginger Wasabi 15

## Tostadas

### Veggie Tostada 9

6" Blue Homemade Corn Tortilla Lightly Fried & Topped with Black Bean Puree, Romaine & Leaf Lettuce Tossed in Lemon Thyme Vinaigrette, Fresh Roasted Corn, Salsa Fresca, Toasted Black Beans & Avocado

### SoCal Tostada 13

6" Blue Homemade Corn Tortilla Lightly Fried & Topped with Black Bean Puree, Cilantro Lime Vinaigrette, Leaf Lettuce, Salsa Fresca, Pickled Red Onion, Avocado, Char-Grilled Carne Asada & Sunny Side Up Egg\*

### Shrimp Po Boy Tostada 10

6" Flour Tortilla Lightly Fried & Topped with Chipotle Remoulade, Lemon Thyme Cabbage Slaw, Salsa Fresca, Pickled Jalapeño, Southern Fried Shrimp & Avocado

### Blackened Tuna Tostada 16

6" Blue Homemade Corn Tortilla Lightly Fried & Topped with Black Bean Puree, Romaine & Arugula, Citrus Salsa Fresca, Blackened Santa Fe Tuna\*, Avocado & Pickled Red Onion

## Rellenos

### Baja 7

Roasted & Stuffed Anaheim Chile  
Lightly Fried with Tomatillo Sauce  
& Mixed Cheese

### Verde 9

Roasted & Stuffed Poblano Chile  
Monterey Jack, Santa Fe Shrimp  
& Caramelized Red Onion  
~ Green Chile & Sweet Corn Cream Sauce

### Rojo 8

Roasted & Stuffed Poblano Chile  
Sharp Cheddar, Chorizo Sausage  
& Pickled Red Onion  
~ Chipotle Tomato & Red Chile Sauce

## Shareables

### Be Deviled Eggs 5

Four Halves Topped with Choice of  
Candied Bacon or Pickled Shrimp

### Queso Blanco 4 | 8

A Blend of Mexican Cheese & Chiles  
add Ground Taco Beef 4  
add Chorizo 4

### Strong Arm Chile Con Queso 11

Seasoned Ground Angus Beef, Queso,  
Salsa Fresca, Guacamole & Sour Cream

### Fresh Guacamole 4 | 8

Made Fresh Daily with  
Hass Avocados Topped with  
Toasted Pepitas

### Mexican Street Corn

Fresh Grilled Corn with  
Ancho Chile Powder, Aioli,  
Fresh Lime & Cotija  
One 3 Two 6

### Southern Slide 13

Three Sliders Served On Buttered & Toasted Rolls  
House Smoked Pulled Pork & Cole Slaw  
Santa Fe Fried Chicken, Crispy Romaine  
& Spicy Sriracha Honey  
Natural Smoked Shaved Ham,  
Metro Deli Swiss & Dijonnaise  
~Bread & Butter Pickles

### Truffle Fries 8

with Crispy Bacon, Sea Salt,  
Fresh Shaved Parmesan  
& Green Onion

### Huntington Roll 15

Grilled Santa Fe Shrimp & Beer Battered Mahi,  
Red Cabbage, Avocado & Monterey Jack  
~Green Goddess Dressing

### Takoshimi 14

Thin Slices of Seared Peppered Ahi Tuna\*  
on Crispy Wontons with Southwestern Rim Salsa

### Cali Cauli 8

Cauliflower Lightly Fried & Tossed in  
Heck Sauce ~ Ranch or Blue Cheese  
Tempura Fried ~ Ginger Wasabi  
Sauteed ~ Lemon Thyme Vinaigrette  
Cali Cauli Combo - Sample of Above

### Masonboro Shrimp Bake 15

Santa Fe Shrimp Sauteed with Baja BBQ Sauce,  
Crispy Bacon, Roasted Anaheim Chile,  
Fresh Roasted Corn, Cotija, Green Onion & Cilantro  
~Two 4" Flash Fried Homemade Corn  
or Flour Tortillas  
~Lemon & Lime Wedges

\*These items may be cooked to order. Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Quesadillas

10" Large Flour Tortilla

### De La Casa

Fresh Roasted Anaheim, Green Onion,  
Mixed Cheese & Sour Cream

Santa Fe Chicken 11 Santa Fe Shrimp 12 Carne Asada 12

### Low Down 11

House Smoked Pulled Pork, Sharp Cheddar  
& Smoked Cabbage Slaw

~Baja Bold BBQ Sauce & Ranch Dressing

### SoCal Carne Asada 14

Char-Grilled Carne Asada, French Fries,  
Grilled Yellow Onion & Monterey Jack

~Avocado & Salsa Fresca

### Low Country Shrimp 13

Southern Fried Shrimp, Jack Cheese & Green Onion

~Crispy Romaine, Black Eyed Pea Succotash  
& Salsa Fresca

~Chipotle Remoulade

### BBQ Smoked Chicken 11

House Seasoned Pulled Chicken,  
Crispy Bacon, Mixed Cheese & Grilled Yellow Onion

~Baja Yellar Sauce

### Garden Fresh 11

Fresh Spinach, Grilled Portobello Mushroom,  
Diced Red Pepper, Fresh Roasted Corn,

Caramelized Red Onion & Monterey Jack

~Green Goddess Dressing

## Enchiladas

Choice of Two 6" Homemade White or Blue Corn Tortillas  
~ Ahi Rice & Black Beans

### Green Chile Chicken 14

Char-Grilled Santa Fe Chicken, Spinach & Jack Cheese

~Green Chile Sauce & Salsa Fresca

### Char-Grilled Carne Asada 17

Char-Grilled Carne Asada, Caramelized Red Onion,  
Jack Cheese & Roasted Anaheim Chile

~Red Chile Sauce

### Pacifica Del Mar 18

Grilled NC Fresh Santa Fe Shrimp, Bay Scallops,  
Monterey Jack & Green Onion

~Sweet Corn Cream Sauce, Salsa Fresca & Avocado

### Yucatan Carnitas 13

Slow Roasted Pork, Pickled Red Onion,  
Smoked Cabbage Slaw & Monterey Jack

~Yucatan Sunrise Sauce

### Cowboy Brisket 13

House Smoked Brisket, Grilled Yellow Onion  
& Sharp Cheddar

~Chipotle Tomato Sauce

### Pacifica Vegetable 12

Fresh Spinach, Grilled Portobello Mushroom,  
Fresh Roasted Corn, Arugula & Monterey Jack

~Sweet Corn Cream Sauce

~ Salsa Fresca

## Street Tacos

Choice of two 4" Homemade Flash Fried White Corn, Blue Corn or Flour Tortillas  
~ House Picante, California Chile Sauce, Cilantro & Lime Wedges  
~ Choice of One Side

### Tacos Del Mar 14

Blackened Santa Fe Shrimp & Grilled Santa Fe Mahi, Spicy Cabbage Slaw & Avocado

### Roasted Garlic Shrimp 11

Grilled Santa Fe Shrimp, Mixed Cabbage, Jack Cheese, Cotija, Lemon Garlic Sauce & Salsa Fresca

### Citrus Shrimp 11

Grilled Santa Fe Shrimp, Citrus Cabbage, Cotija & Salsa Fresca

### Cali Carne 13

Char-Grilled Carne Asada, Avocado, Cotija & Salsa Fresca

### El Puerco 8

House Smoked Pulled Pork, Smoked Cabbage Slaw & Pickled Red Onion

### Island Chicken 9

Grilled Jerk Chicken, Romaine Lettuce, Jack Cheese, Pickled Red Onion & Pineapple Salsa Fresca

### Yucatan Carnitas 7

Slow Roasted Pork, Pickled Red Onion, Jalapeno, Cotija Cheese & Citrus Salsa Fresca

### El Vaquero 8

House Smoked Brisket, Smoked Cabbage Slaw, Grilled Yellow Onion & Baja BBQ

### East West Fish 15

One Blackened Mahi, Shaved Green Cabbage, Salsa Fresca & Avocado

One original K38 Baja Fish Taco ~ Dos Equis Beer Battered Mahi, Shaved Red Cabbage, Mixed Cheese, Roma Tomato  
~Cali Ranch

### The Trifecta 15

One Ground Beef, One Santa Fe Chicken & One Baja Mahi ~ Crispy Romaine, Mixed Cheese & Salsa Fresca

## Sides

Mexican  
Street Corn

Broccoli

Grilled  
Asparagus

Mini  
Casa Salad

Ahi Rice

Black Beans

Fries

Fresh Fruit

\*These items may be cooked to order. Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.