



407-902-6079

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<https://mrgrassfed.com/>

# Floridian TexMex

## Appetizers

Key Lime Guacamole - A fresh twist on traditional guacamole, enhanced with key lime juice for a Floridian touch, served with plantain chips.

Florida Shrimp Ceviche Tostadas - Citrus-marinated Gulf shrimp served on crispy tostadas, topped with avocado, diced tomatoes, and cilantro.

Gator Bites with Chipotle Aioli - Bite-sized pieces of Florida alligator meat, breaded and fried, served with a spicy chipotle aioli.

Spicy Mango Salsa - A blend of ripe Florida mangoes, jalapeños, red onions, and cilantro, served with homemade tortilla chips.

## Salads

Avocado and Orange Salad - Mixed greens topped with slices of avocado, Florida oranges, jicama, and a citrus vinaigrette.

Blackened Fish Taco Salad - A deconstructed taco salad featuring blackened local fish, romaine lettuce, black beans, corn, pico de gallo, and a lime-crema dressing.



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## Main Courses

Cuban Mojo Pork Tacos - Slow-cooked, grass-fed pork shoulder marinated in a Cuban mojo sauce, served in soft tortillas with pickled onions, pineapple and cilantro.

Grilled Snapper Veracruz - Florida snapper grilled and topped with a Veracruz sauce made from tomatoes, olives, capers, and jalapeños, served with cilantro lime rice.

Tequila Lime Chicken - Marinated grass-fed chicken breast grilled and glazed with a tequila lime sauce, accompanied by roasted sweet potato wedges.

Beef and Reef Fajitas - Grass-fed steak and Gulf shrimp, sautéed with bell peppers and onions, served with flour tortillas and all the fixings.

Black Bean and Plantain Enchiladas - Sweet plantains and black beans rolled in corn tortillas, smothered in a chili sauce, and topped with queso fresco.

## Sides

Cilantro Lime Rice - Fluffy rice seasoned with fresh cilantro and lime juice.

Florida Street Corn - Grilled corn on the cob coated with a lime crema, cotija cheese, and chili powder.

Refried Black Beans - Creamy refried black beans seasoned with garlic and spices.



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Tropical Fruit Coleslaw - A coleslaw with cabbage, mango, pineapple, and a citrus dressing.

## Desserts

Key Lime Pie with a Twist - Classic Floridian key lime pie topped with a tequila-infused whipped cream.

Churros with Chocolate-Orange Sauce - Traditional churros served with a dipping sauce made from dark chocolate and Florida orange zest.

Coconut Flan - A creamy flan infused with coconut milk, garnished with toasted coconut flakes.

Margarita Sorbet - A refreshing sorbet flavored with lime and a hint of tequila, served in a salt-rimmed glass.