

#sicharro #sustainableseafood



#primerib #champagne #local

Oysters del Rey[†]

open late fri & sat

FRESH OYSTERS! ^{GF} see our board for the best of the harvest, served 3 per order with house cocktail sauce & citrus | *check the board!*

"The Billy Dunn" oysters served with a splash of cerveza modelo, bacon, salsa negra & sea salt +.75 ea

BACON BACKED BLUE POINT OYSTERS ^{GF} (3) baked with bacon fat chimichurri, toasted jalapeño & lime butter 11

BLUE POINT OYSTERS "ROCKA" STYLE ^{GF} (3) baked with crema de chile raja, bacon & sea salt 11

"Twice Baked" ^{GF} any of our oysters infused with sea salt, a hit of CBD oil, hemp seed & essential herbs +2 ea

The Tower del Rey^{†GF}

seafood sampler built for 2 or more with lobster, oysters, crab legs, dos coronitas, oyster shooters & shrimp | *market & extra coronitas* +3

Ceviche, Shrimp & Shells^{†GF}

EL COCTEL 13

shrimp, octopus, clamato

AGUA CHILE 14

marinated scallop, cilantro

AJI CEVICHE 12

ahi, avocado, citrus

EL VEGAN CEVICHE 9

avocado, vegetables & mango

SHRIMP COCKTAIL ^{GF} (4) house made sauce, lime | 12

CRAB LEGS ^{GF} chilled alaskan king | 1/2 lb market

MUSSELS BORRACHOS (1lb) local forbes chorizo & vino 15

EL CHARRO ESCARGOT (6) famous carne seca & garlic butter 12

Botanas, Ensaladas y Sopas

SOPA DEL DÍA ^{GF} seasonal rotation of seafood recipes served by the cup, please ask your server for today's recipe mkt

CHIMIS DE CAMARONES four shrimp & queso picante mini chimis, guacamole y crema **add enchilada style** +3 10

BRIE TIME BABY baked brie, az grass fed chorizo, apricot plum salsa & bacon served with pan tostado, chips & fresh apple 10

TABLESIDE CAESAR[†] baby romaine, anchovy, parmesan, egg & dijon serves 2 **add chicken or shrimp** +7 16

BEETS BY REY ^{GF} fresh beets, arugula, goat cheese, shaved fresno chile, chiltepin oil & agave vinaigrette 12

ASPARAGUSTOS! ^{GF} oven roasted asparagus & nopalito spears, bacon, olive oil, sea salt & crema de chile raja 10

BACON BOCADITOS ^{GF} bacon wrapped shrimp, scallop and octopus trio with tajín sand & chipotle crema 10

Toda la Cocina

CATCH '22 RELLENO ^{GF} chile relleno con salsa verde with chimichurri shrimp, seared scallops, grass fed chorizo & queso casero 19

LOBSTER TAMALADA ^{GF} tamale stuffed lobster served with drawn butter of garlic & chiltepin mkt

BRANZINO VERACRUZ ^{GF} tomato, olive, capers, nopalito, oregano & roasted asparagus spears 22

CARTEL DE CAMARONES (CULICHI) ^{GF} sinaloa style shrimp, arroz, nopalitos & choice of tortillas 19

ENCHILADAS BANDERAS lobster, shrimp & halibut recipes, tres salsas, flour tortillas, avocado, frijoles & arroz 22

THE TACO TRIFECTA ^{GF} hit the taco lottery with one of each; **lobster al' pastor, prime surf & turf & chipotle halibut** on corn tortillas 18

TEQUILA'D TROUT ^{GF} guajillo & ancho chile rubbed steelhead trout with a tequila dijon reduction & herb roasted vegetables 24

HALIBUT A LA MADRE ^{GF} pan seared, manzanilla miso, curandero herbs, arugula, agave & chiltepin oil mkt

CHARVIDA SALMON ^{GF} [†] citrus roasted salmon, ginger jalapeño slaw, pepitas, avocado & hemp seed 22

POLLO DIABLO cage free half chicken basted in spicy diablo sauce, mashed papas & choice of tortillas ^{GF w/com} 19

HOLA HEMP TAMALES ^{GF} (2) vegan, original & chipotle kind with house greens **NOT VEGAN?** add chimichurri shrimp +7 15

EL MIXTO! trio of a **full lobster tail, diver scallops & shrimp mojo de ajo style** served with house calabacitas, arroz & tortillas ^{GF w/com} 35

Charro Prime Rib^{†GF}

tucson's only grass-fed prime rib | 22 day aged | ancho au'jus | green chile horseradish | mashed papas **OR** corn tamal

12oz CHARRA 32 16oz CHARRO 39

Prime Extras[†]

ADD LOBSTER ^{GF}
full tail with butter *mkt*

ADD SHRIMP ^{GF}
with chimichurri +9

LA MONICA STYLE ^{GF}
crab, raja & asparagus +12

ESTILLO CHARRO ^{GF}
mixed peppers & manchego +5

The Del Rey French Dip[†]

shaved grass-fed prime rib, tucson's famous barrio bread, green chile horseradish, ancho chile au'jus & mashed papas 15

Sides

ARROZ ^{GF}
y frijoles 4

ENSALADA ^{GF}
house greens 5

SM. GUAC! ^{GF}
with chips 6

NOPALES ^{GF}
cactus & chile 6

PAPAS ^{GF}
mashed 6

TORTILLAS
flour/corn ^{GF} 2

BREAD
toast/butter 2

TAMALE
corn 6

We source only grass fed all-natural beef & cage free poultry and our seafood program is governed by strict sustainable guidelines set by The Monterey Bay Aquarium Seafood Watch program.

[†] Note: Eating raw or undercooked foods may cause foodborne illness. GF = recipes sensitive to gluten free diets. Please note that we are not a kitchen without gluten and we cannot guarantee against cross-contamination. We ask that you please inform us of any dietary allergies or concerns. FLORES CONCEPTS © 2019 RCF LLC