

KANTINA

HAPPY HOUR

BUY ONE, GET ONE FREE

· COCKTAILS, DRINKS & BEER ·

CHICKEN WINGS \$1750

8 wings, french fries, BBQ, ranch, buffalo or mango habanero dressing.

CHICKEN TENDERS AND FRIES \$1650

5 pieces of chicken tenders served with honey mustard.

STARTERS

FISH & CHIPS \$1850

Atlantic cod fish breaded, tempura in beer batter, with fries and tartar sauce.

CEVICHE MIXTO \$1850

Peruvian-style fish & shrimp ceviche marinated in leche de tigre, red onions, cilantro.

CRISPY CALAMARI \$1850

Fried calamari, arrabbiata sauce, lemon.

COCONUT SHRIMP \$1950 With sweet chili.

BLUE POINT OYSTERS \$1950* 6 Blue Point oysters.

SALADS

KANTINA \$1850

Mixed greens, cherry tomatoes, red onions, carrots, cucumbers, balsamic dressing.

CAESAR \$17⁵⁰

Baby romaine lettuce, croutons, parmesan cheese, Caesar dressing.

GREEK SALAD \$1850

Baby romaine lettuce, feta cheese, tomatoes, onions, cucumbers, black olives, lemon dressing.

AVOCADO TOMATO \$1950

Avocado, chopped tomatoes, red onions, cilantro, lemon dressing.

COBB SALAD \$1850

Iceberg lettuce, tomatoes, avocado, blue cheese, boiled eggs, crispy bacon, blue cheese dressing.

SPINACH SALMON SALAD \$2550

Baby spinach, cherry tomatoes, red onions, feta cheese, mustard dressing.

ADD TO ANY SALAD: CHICKEN \$6, SHRIMP \$9, SALMON* \$15

FISH & SEAFOOD

GRILLED SALMON \$2950*

MAHI-MAHI \$29⁵⁰ 8 oz fillet with potato wedges, sautéed spinach, and lemon caper sauce.

 $\begin{array}{c} Whole \ Fried \ Red \ Snapper \ \$39^{50} \\ \text{Served with white rice, salad, and lemon caper sauce.} \end{array}$

GRILLED SHRIMP \$2950 Lemon garlic brushed with rice and veggies.

CLASSIC PAELLA \$39⁵⁰ Yellow rice with shrimp, mussels, clams, calamari, onions, peppers, and green peas.

EAST COAST PAELLA FOR TWO \$11050

2 lobster tails, calamari, shrimp, clams, mussels yellow rice, peppers, onions, and green peas. SEAFOOD GRILL FOR TWO \$110⁵⁰ 2 lobster tails, salmon fillet, grilled shrimp, mashed potatoes, and asparagus.



MEATS

POLLO A LA PLANCHA \$24⁵⁰

Grilled chicken breast with sautéed onions, rice, and beans.

CHICKEN PARMIGIANA \$2750

Breaded chicken breast topped with mozzarella cheese and marinara sauce, served with linguine pasta.

LAMB CHOP \$3850

12 oz grilled lamb chop with red wine mushroom sauce, served with mashed potatoes and sautéed spinach.

PORK BBQ RIBS \$2950

BBQ pork ribs with wedge potato fries.

CHURRASCO \$3650*

Grilled skirt steak served with rice, beans, and chimichurri sauce.

NEW YORK \$4850*

12 oz New York steak served with wedge potato fries, sautéed mixed vegetables, and demi-glace sauce.

SANDWICHES

CUBAN SANDWICH \$1850

Roasted pork, ham, Swiss cheese, pickles, mustard.

CHICKEN SANDWICH \$1850

Grilled chicken breast with Swiss cheese, bacon, lettuce, tomato, mayonnaise.

THE SMASH **BURGER \$23**50 USDA Prime smash

cheeseburger with American cheese, lettuce, tomato, and pickles.



PASTAS & RISOTTOS •

FETTUCCINE ALFREDO \$2350

Parmesan cheese, butter, and black pepper.

Penne Salmon \$24⁵⁰

Vodka pink sauce with chopped salmon.

LASAGNA \$2450

Bolognese and béchamel.

SPAGHETTI CARBONARA \$1950

Guanciale, parmesan, egg yolk, and black pepper.

GNOCCHI \$25⁵⁰

Potato dumpling pasta with choice of bolognese meat ragù or four cheese sauce.

SPINACH RAVIOLI \$23⁵⁰

Green ricotta and spinach ravioli in a creamy white mushroom sauce.

SHRIMP PARMESAN RISOTTO \$2950

Rice with mascarpone cheese, parmesan. asparagus, and shrimp.

SEAFOOD PASTA \$3850

Mussels, clams, shrimp, calamari, cherry tomato, and white wine sauce.

ADD TO ANY PASTA:

Chicken \$6 | Shrimp \$9 | Salmon* \$15 | Steak* \$10 | Lobster Tail \$25 | Mushrooms \$4

REAL MEXICAN

NACHOS \$1550

Tortilla chips, melted cheese, black beans, sour cream, guacamole, pico de gallo, jalapeños.

BURRITO BOWL OR WRAP \$1850 Mexican rice, black beans, lettuce, guacamole, pico de gallo, sour cream, white cheese.

Guacamole Chips and Salsa \$1650 Homemade guacamole with chips & salsa.

 $\begin{array}{c} \textbf{CHICKEN FLAUTAS \$18^{50}} \\ \text{4 rolled crispy corn tortillas filled with chicken, topped with red sauce, sour cream, cheese, and lettuce.} \end{array}$

$\begin{array}{c} \textbf{CHICKEN HARD-SHELL TACOS $24^{50}} \\ \textbf{3 tacos with lettuce, pico de gallo, cheese, sour cream, and cilantro.} \end{array}$

MAHI MAHI TACOS \$2450 Tempura fish in a flour tortilla with guacamole, lettuce, chipotle mayo, and cilantro.

$\begin{array}{c} \textbf{SHRIMP TEMPURA TACOS $24^{50}} \\ \textbf{Tempura shrimp in a flour tortilla with white cheese, guacamole,} \\ \textbf{lettuce, chipotle mayo, and cilantro.} \end{array}$

BIRRIA TACOS \$2550

Slow-braised beef in birria broth with onions and cilantro. Served with soft corn tortillas (suggested).

STEAK TACOS \$2550*

Grilled steak, soft corn tortillas, white raw onions, cilantro. PORK CARNITAS TACOS \$2450

Soft shell with onions and cilantro.

CHICKEN QUESADILLA \$1950 Flour tortilla filled with cheese and chicken.

 $\begin{array}{c} FAJITAS\\ \text{Saut\'eed peppers \& onions.} \\ \text{Chicken 26^{50} | Steak 28^{50} | Shrimp 28^{50} | Combo* 32^{50}} \end{array}$

MEXICAN SAMPLER APPETIZER \$48⁵⁰ 4 coconut shrimp, 5 chicken wings, cheese quesadilla, 3 pieces of chicken flautas.



KIDS MENU \$10

KIDS PIZZA KIDS PASTA GRILLED CHICKEN BREAST MAC & CHEESE

SIDES \$7

RICE (MEXICAN / WHITE / YELLOW) MASHED POTATO POTATO WEDGES **ASPARAGUS** SALAD FRIES MIXED VEGGIES

LANTINA TASTE THE DIFFERENCE



FRIED PLATTER \$4450 Combination of fried coconut shrimp, calamari, wings and daily catch fish and fries.



MARGHERITA \$1850 Tomato sauce, mozzarella cheese, basil



LAND AND SEA \$6550 12oz grilled lamb chops & jumbo shrimps butter garlic brushed, mashed potato and sauté spinach, mushroom sauce.



MEAT GRILL FOR 2 \$12550* New York steak, skirt steak, flap steak, chicken, sausage, fries and salad..



MEXICAN CHEF COMBO \$7250 One order chicken flautas, one order shrimp tacos, fajita combo, fresh guacamole and chips.



LOBSTER PAELLA FOR 1 \$5950 Yellow rice, onions, peppers, shrimp, calamari, mussels, and clams, topped with an 8 oz lobster tail.

ARTISAN WOOD-FIRED PIZZA

MARINARA \$1550

Tomato sauce, garlic, oregano, basil, anchovies, black olives

MARGHERITA \$1850

Tomato sauce, mozzarella cheese, basil

CHEESUS \$1850

Mozzarella cheese, scamorza, parmesan, ricotta A playful twist on Jesus. "Jesus!" "Jeeez!" is a very common expression in America, and this name plays with that while celebrating a cheese-lover's heaven.

VEG-LIFE \$1850

Eggplant, zucchini, cherry tomatoes, olives, bell peppers

A nod to "Thug Life," flipped into "Veg Life" for the plant-based lifestyle.

BEE MY PEPPERONI \$2250 Tomato sauce, Mozzarella cheese, pepperoni, homemade

hot honey Inspired by bees and honey. The homemade hot honey drizzled on top makes the connection.

HAM IT UP \$2350

Zucchini cream, scamorza, traditional italian ham, parmesan shavings

Wordplay: "Ham it up" means to exaggerate or playfully show off. Here it's prosciutto (ham) doing the work.

HOT 2 HOT \$2450

Tomato sauce, caramelized red onions, 'nduja (spicy Calabrian spreadable salami), heart of burrata

A spicy combo that lives up to its name. The title recalls an old favorite from the pizzeria.

PARMA-DISE \$2550

Mozzarella cheese, Parma ham, arugula, parmesan shavings Wordplay between "Paradise" and Parma ham. Parma ham paradise on a pizza.

TRUFFLE SHUFFLE \$2950

Truffle cream, mozzarella cheese, heart of burrata Direct reference to the classic 80s movie The Goonies, where the "Truffle Shuffle" dance became iconic.

SPECIAL

PINEAPPLE EXPRESS \$2250

OG CHICKEN \$2250

Inspired by the comedy movie Pineapple Express.

Fresh mozzarella, pineapple, ricotta, crispy Parma ham Fresh mozzarella, chicken, bell peppers, jalapeños A nod to the slang "OG" (Original Gangsta)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. TAXES NOT INCLUDED IN PRICES. A MANDATORY 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK