



En la Noche



STARTERS

Chips and Salsa	Corn & Flour Tortillas	\$4	Add Fresh Guacamole	\$4
Loco Veggie Empanadas	filled with Queso de Cabra, Mushrooms and Spinach	\$8		
Coconut Crusted Gulf Shrimp	with a Spicy Apricot Chutney	\$9		
Masa-Crusted Calamari	with Avocado-Chipotle Dipping Sauce	\$10		
Masa-Crusted Virginia Oysters	with Tomato-Cucumber Pico de Gallo	\$11		
Locos' Nachos	4 Cheeses, Red Beans, Lettuce, Tomatoes & Poblanos topped w/Guacamole and Sour Cream	\$11		
Locos' Nachos	with Ground Beef or Chicken	\$13		

SALADS

House Salad	Queso Fresco, Veggies, Pepitas & Roasted Tomato Vinaigrette	\$6
Loco Caesar Salad	with Queso Cotija, Roasted Garlic and Crispy Tortillas	\$8
Ensalada Fresca	Greens, Manchego Cheese, Plantains and Citrus Vinaigrette	\$9
Lump Crab Salad	with Jicama, Peppers, Watercress and Lime-Chile Vinaigrette	\$11

BURRITOS and TAMALES

All served w/Baby Greens and 2 Cremas (Chipotle and Avocado-Jalapeno)

Loco Burrito	w/Ground Angus Beef or Roasted Chicken or Grilled Vegetables Stuffed w/ Rice and Beans and Goodies	\$12
Roasted Pork Tamale	served with Beans and Rice	\$12
Wild Mushroom Tamale	served with Beans and Rice	\$12
Grilled Flank Steak Burrito	Caramelized Onions, Peppers, Rice & Beans	\$14
Grilled Shrimp Burrito	with Pickled Cabbage, Tomatoes, Rice & Beans	\$14
JC's Cod Burrito	with Pico de Gallo, Queso Fresco, Rice & Beans	\$14

ENTREES

Braised Pork in Red Chile Sauce	over Rice and Beans w/Cilantro Mojo & Chipotle Crema	\$14	with "Best of What's Around™" Fried Egg	\$16
Locos Tacos de Pescados	Fried Cod Filets served open faced over Corn Tortillas, Cabbage Slaw, Spicy Pickled Veggies, Rice & Red Beans & 2 Cremas	\$15		
Arroz con Pollo	Roasted Chicken with sliced Avocado, Pico de Gallo, Red Chimichurri Sauce & Chipotle Crema	\$16		
Pan Seared Pork Chops	served over Mashed Potatoes, topped with Grilled Pepper-Onion Medley, Cilantro Mojo & Baby Greens	\$16		
Masa-Crusted Catfish Filet	served over Red Beans & Rice, topped with Sweet Potato Salsa, Garlic Spinach & Chipotle Crema	\$16		
Grilled Strip Steak	Mashed Potatoes, Oyster-Mushroom Gravy & Baby Greens	\$18		
Grilled Tuna (served r-mr only)	over Green Rice with Grilled Calamari Salad	\$18		

SIDES

Black Beans	\$3	Garlic Spinach	\$3
Red Beans	\$3	Guacamole	\$4
Mashed Potatoes	\$3	Yucca Fries	\$3.50
Green Rice	\$3	Fried Plantains	\$3.50



BRUNCH



Starters:

Organic Yogurt Cocktail	Fruit & Organic Granola Drizzled with Apricot Syrup	\$5
Chips and Salsa	\$4	Add Made-to-Order Guacamole \$4
Sopa Del Dia	\$6	
Maria's Empanadas	with Queso Fresco, Roasted Poblanos and Pork Carnitas	\$7
Loco Veggie Empanadas	filled with queso de Cabra, Mushrooms and Spinach	\$7
Masa Crusted Calamari	with Avocado-Jalapeno Dipping Sauce	\$9
Masa Crusted Oysters	with Tomato-Cucumber Pico de Gallo	\$11

Salads:

House Salad w/Veggies, Queso Fresco, Toasted Pepitas & Roasted Tomato Vinaigrette	\$6
Loco Caesar Salad with Queso Cojita, Roasted Garlic and Crispy Tortillas	\$7
Lump Crab Meat Tortilla Salad with Lime Chili Vinaigrette	\$11

Entrees:

Breakfast Quesadillas	two home-made tortillas, with rice, red beans, two eggs sunny side up, tomatoes & three pepper sofrito with sweet chili sauce	\$8
Avocado, Mushrooms and Tomato Scramble	served with Warm Tortillas	\$9
Locos Rancheros	Crispy Flour Tortillas, Frijoles Negros and Huevos, Queso Fresco and Chipotle Crema	\$9
Breakfast Burrito	Huevos, Rice, Frijoles, Queso Fresco, Two Salsas and Avocado Jalapeno Crema	\$9
	with Ground Angus Beef	\$11
Poached Shrimp and Chorizo Scramble	served with Warm Tortillas	\$9
Loco Taco de Pescados	Fried Cod Filet served Open-Faced over a Warm Corn Tortilla with Red Cabbage Slaw, Frijoles and Rice	\$9
ABC's Brioche French Toast	with Apricot Maple Syrup	\$9
Braised Pork in Red Chili Sauce	over Frijoles Negros and Arroz	\$9
	with "Best Of What's Around"™ Fried Egg	\$11
Grilled Pork Chop	with breakfast potatoes, 2 sunny side up eggs, Crawfish and Wild Mushroom Ragout	\$11

SIDES:

Seasoned Rice	\$3	Fried Plantains	\$3.50
Breakfast Potatoes	\$3	Homemade Tortillas	\$2
Red or Black Beans	\$3	Fresh Fruit	\$3
Grilled Chorizo	\$3.50	Fresh Guacamole	\$4

Bebidas:

Mimosa	Fresh squeezed orange juice with sparkling Cava	\$7
Bloody Miguelito	A fiery mix of Tomato Juice, Roasted Chilis, and Lime Juice and Absolut Vodka	\$7
Loco Greyhound	Freshly Squeezed Grapefruit Juice with Absolut Vodka	\$6
Cran-Rita	The Classic Sauza Margarita with a splash of Cranberry	\$6
Veuve Clicquot	750 ml. Fine Reims Champagne	\$75

Loco Lunch

STARTERS

Chips and Salsa	all home-made here	\$4	Add Fresh Guacamole	\$4
Maria's Empanadas	filled w/Queso Fresco, Roasted Poblanos & Pork Carnitas			\$8
Veggie Empanadas	filled w/Queso de Cabra, Mushrooms and Spinach			\$8
Masa-Crusted Calamari	with Avocado-Chipotle Dipping Sauce			\$9
Masa-Crusted Oysters	with Tomato-Cucumber Salsa			\$11

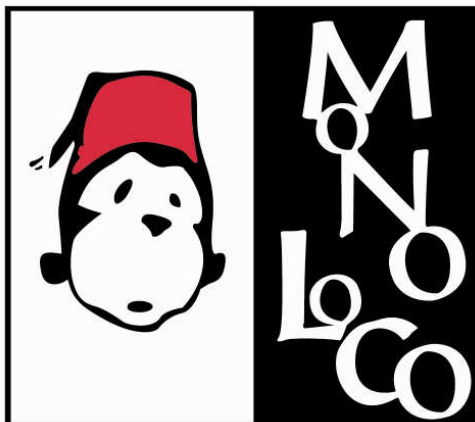
SALADS

House Salad	w/ Veggies, Queso Fresco, Pepitas & Tomato Vinaigrette			\$6
Loco Caesar Salad	w/ Queso Cojita, Roasted Garlic and Crispy Tortillas			\$8
Jumbo Lump Crab	tossed w/Watercress, Roasted Peppers, Jicama, and Lime Chile Vinaigrette			\$11

ENTREES

Loco Burrito	Roasted Chicken, Ground Angus Beef or Grilled Vegetables, served with Rice, Beans and Two Salsas			\$11
Roasted Corn and Pork Tamale	served w/Beans, Rice & Avocado-Jalapeno Crema			\$11
Roasted Corn and Mushroom Tamale	w/Beans, Rice and Avocado-Jalapeno Crema			\$11
Loco Fajitas	Mushroom \$9 Chicken \$9 Shrimp \$10 Grilled Steak \$12			
	with Roasted Veggies, Pico de Gallo, Queso Fresco, Flour Tortillas, a side of Guacamole, Rice and Beans			
Open-Faced Shrimp Quesadilla	w/Pico de Gallo and Queso Fresco			
	Served on 2 House made Tortillas			\$9
Braised Pork in Red Chile Sauce	over Black Beans and Rice \$9 w/ Fried Eggs			\$11
Our Fish Taco	served open faced with Cod, Jicama, Cabbage Slaw, Red Beans and Rice and Avocado Jalapeno Crema			\$10
Grilled Pork Chop	w/Cilantro Mojo, Black Beans and Rice \$10 w/ Fried Eggs			\$12
Masa Crusted Catfish	over Red Beans and Rice with Sweet Potato Salsa, and Garlicky Spinach			\$10
Coconut Crusted Salmon	over Warm Red Bean Salad			\$10
Grilled Flank Steak Burrito	with Caramelized Onions and Tomatoes			\$11

Sample Party Menu



Welcomes the Ellicott Group

Starters

Masa-Crusted Virginia Oysters
Chesapeake Bay Oysters on the Half-Shell
Tuna Tartare
Coconut Crusted Shrimp
Maria's Empanandas

Salad Course

Jumbo Lump Crab Salad
Jicama, Peppers, Watercress & Lime-Chile Vinaigrette

Main Course

Blue Corn Crusted Softshell Crabs
Habanero Salsa and Corn & Shrimp Sautee
Grilled Strip Steak
Crispy Potatoes, Mushroom-Oyster Gravy & Onion Rings
Jumbo Lump Crabcakes
Rice with Yellow Pepper Coulis & Crawfish Sautee
Grilled Tuna
over Green Rice, Grilled Calamari Salad & Truffle Oil
Tamarind Glazed Pork Ribs
w/Mashed Potato and Crispy Fried Onions
Mushroom and Goat Cheese Corn Burrito
w/ Red Beans and Rice

Dessert

Key Lime Pie
Mayan Chocolate Cake