

# SEAFOOD

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<b>GAMBAS AL AJILLO</b>	16
Shrimp sizzling in olive oil, garlic and chili	
<b>CALAMARES A LA ROMANA</b>	12
Squid rings battered and fried	
<b>MEJILLONES AL VAPOR</b>	15
Steamed mussels in a savory tomato garlic sauce	
<b>PULPO A LA GALLEGA</b>	18
Tender octopus with olive oil, paprika, an potatoes	
<b>BACALAO</b>	12
Salt cod battered and fried	
<b>COQUINAS</b>	14
Small clams sauteed with garlic and parsley	
<b>ALMEJAS DIABLO</b>	16
Clams cooked in spicy creole sauce	
<b>CHANGURRO</b>	17
Scallops on the shell with crabmeat and cheese	
<b>ON THE HALF SHELL - RAW</b>	
Almejas al Natural, East Coast Clams	16
Ostras al Natural, East Coast Oysters	20