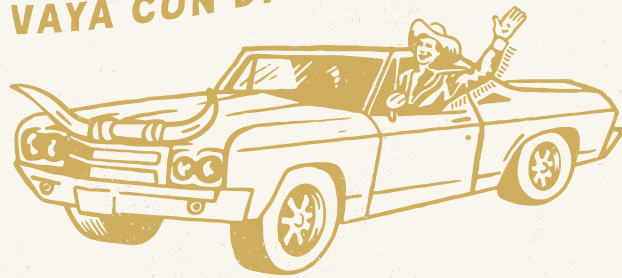


El Camino

VAYA CON DIOS, FRIENDS.



COMIDA & BAR

314 N CHAPARRAL ST CORPUS CHRISTI, TX 78401 | 361.826.0596

¡HACE FRÍO!

- OYSTERS WITH LIME GRANITA** ^{GF}19
half dozen locally sourced gulf oysters
- GULF CAMPECHANA** ^{GF}21
crab & shrimp cocktail with avocado, cucumber & cilantro
- FRESH CEVICHE** ^{GF}19
gulf white fish marinated in lime with tomatoes, onions & avocado crema
- TUNA TOSTADAS**18
ahi tuna with jalapeno ponzu, chipotle crema, avocado, fried garlic & jalapenos

SIZZLIN' PLATES

PLATES SERVED WITH RICE, CHARRO BEANS AND ALL THE FIXIN'S

- BEEF FAJITA**38
1/2 pound of mesquite grilled outside skirt steak
- POLLO ASADO** ^{GF}25
1/2 pound of adobo marinated chicken breast
- 50/50 PLATE**32
1/4 pound skirt steak & 1/4 pound adobo marinated chicken
- EL CAMINO PARRILLADA**65
1/2 pound outside skirt steak, 1 link boarri craft sausage, 3 smoked pork ribs & 2 tequila glazed quail
- WATERSTREET PARRILLADA**75
1/2 pound outside skirt steak, 3 tex-mex bbq oysters, 3 shrimp brochettes & mesquite grilled lobster tail

★★★ PLATOS FUERTES ★★★

- COMBINATION PLATE NO.83**22
one beef enchilada, one tinga enchilada & a crispy taco
- TACOS AL CARBON**22
chopped outside skirt steak rolled in flour tortilla and topped with chile con queso
- STEAK TAMPIQUENA**30
8oz outside skirt steak topped with roasted peppers and broiled oaxaca cheese
- SUIZAS ENCHILADAS** ^{GF}18
house smoked shredded chicken with creamy tomatillo sauce & chipotle sour cream
- SEAFOOD ENCHILADAS** ^{GF}24
shrimp and crawfish with roasted peppers topped with poblano cream sauce and avocado crema
- SHORT RIB ENCHILADAS**25
smoked beef short rib with chile ancho gravy & chipotle sour cream
- DUELING CHILE RELLENOS**22
beef picadillo & chicken tinga stuffed poblano peppers served "Christmas style" with ancho and tomatillo sauces

- SIDES**
- CHEESE ENCHILADAS**8
- GUACAMOLE SALAD** ^{GF} ^V15
- CALABACITA** ^{GF} ^V8
- STREET CORN** ^{GF} ^V9
- BBQ GREEN BEANS** ^{GF}8

BOTANAS

- CHILE CON QUESO**11
loaded with guacamole & sour cream
Tinga + \$5 Asada + \$9 Shrimp + \$6
- TEX-MEX BBQ OYSTERS**25
chargrilled gulf oyster topped with chipotle butter and parmesan cheese
- CHORIQUESO**15
broiled oaxaca cheese with chorizo, poblanos & flour tortillas
- DYNAMITE STICKS**15
crawfish and shrimp flautas with guacamole & chipotle sour cream
- NACHOS**12
served with guacamole, pico de gallo, sour cream & jalapenos
Tinga + \$5 Asada + \$9 Shrimp + \$6
- QUESADILLAS** ^V15
served with guacamole, pico de gallo, sour cream & jalapenos
Tinga + \$5 Asada + \$9 Shrimp + \$6

SOUPS & SALADS

- ROASTED POBLANO SOUP**9
creamy & peppery soup with tortilla strips, red onion, and crema
- CHILE SHRIMP CALDO**11
homemade shrimp stock with pasilla and ancho chiles & mexican squashes
- PALETERA SALAD** ^{GF} ^V11
shaved cabbage slaw with jicama and red onion, chunky tomatoes and cucumbers, tajin chargrilled pineapple served with jalapeno lime vinaigrette
- ENSALADA DE LA CASA** ^V15
spring mix, avocado, charred corn, jack cheese, onion, cucumber, tortilla strips with your choice of house dressing
Tinga + \$5 Asada + \$9 Shrimp + \$6
- TIJUANA CAESAR**11
whole romaine, creamy caesar, cracked black pepper, cornbread croutons
Tinga + \$5 Asada + \$9 Shrimp + \$6

·jalapeño lime vinaigrette ·honey chipotle vinaigrette
·creamy caesar ·jalapeño ranch

El Fin

TRES LECHEs
with toasted coconut, cinnamon, & caramel
.... \$8

CHURRO DONUTS
central kitchen brioche glazed donuts & tossed in cinnamon sugar
.... \$6

MARGARITA PIE
key lime curd, topped with whipped cream & prickly pear syrup
.... \$10

·Consuming raw or undercooked shellfish may increase your risk of foodborne illness
·Chicken may contain bones

^{GF} GLUTEN FREE & ^V VEGETARIAN OPTIONS AVAILABLE