

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**.....18
house smoked shredded chicken with creamy tomatillo sauce & chipotle sour cream
- SEAFOOD ENCHILADAS**.....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} ^V 15
- CALABACITA** ^{GF} ^V 8
- STREET CORN** ^{GF} ^V 9
- 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
- QUESO FLAMEADO**.....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
- CRAB & AVOCADO SALAD**..... 24
lump crab, shredded cucumber & jicama with honey-cider vinaigrette
- ENSALADA DE LA CASA** ^V15
spring mix, avocado, charred corn, jack cheese, onion, cucumber, tortilla strips with honey chipotle vinaigrette or jalapeno ranch dressing
Pollo + \$7 Asada + \$9 Shrimp + \$6
- TIJUANA CAESER**.....11
grilled romaine, creamy caesar, cracked black pepper, cornbread croutons
Pollo + \$7 Asada + \$9 Shrimp + \$6

El Fin

TRES LECHES

with toasted coconut & cinnamon
.... \$8

CHURRO DONUTS

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

MARGARITA PIE

key lime curd, pina colada cream with charred pineapple
.... \$10

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

