

BITES

Grilled Pita & Dip Trio (V) ~ \$12

red beet hummus, tzatziki, moroccan eggplant
add crudités +\$4

Portuguese Sardines ~ \$14

tinned sardines with lemon & herbs
served with grilled toasts and seafood butter

Poisson Cru (GF) ~ \$14

ahi tuna marinated in coconut milk and lime
juice, cucumber, cherry tomato, shaved ginger
and carrot, served in a half coconut

Vagabond Chips (V) ~ \$12

lightly fried squash, zucchini, eggplant
served with tzatziki dip

Quesabirria (GF) ~ \$13

short rib, chihuahua cheese
served with consomme dipping sauce

Yuca Fries (VG, GF) ~ \$9

hand cut fried yuca
served with a spicy peruvian dipping sauce

King's Sliders ~ \$13

two double patty sliders, american cheese,
pickles, special sauce, on King's Hawaiian rolls

Little Neck Clams ~ \$15

sautéed little neck clams, fish fumet foam
served with grilled bread

SIDES

Grilled Baby Bok Choy ~ \$6

Indonesian Coconut Rice ~ \$6

Salvadorian Rice & Beans ~ \$6

Grilled Avocado ~ \$7

Grilled Asparagus ~ \$8

Grilled Squash & Zucchini ~ \$7

Pineapple Fried Rice ~ \$8

Hand Cut Fries ~ \$7

