

loco

taqueria & oyster bar

CEVICHEs AND RAW BAR

- >★ OYSTER ESCABECHE with tuna crudo and aji.....12
- >★ DIVER SCALLOP CEVICHE with cucumber salsa verde and pickled habanero mango ice.....12
- >★ SEA BASS CEVICHE with amarillo leche de tigre and green mango, thai basil ice.....10
- >★ TUNA CRUDO with avocado, lime cream, tempura flakes.....14

GUACAMOLE

- > GUACAMOLE with crispy tortilla chips.....9
- > CHARRED PINEAPPLE GUACAMOLE with espellete tortilla chips.....12
- > SMOKED FISH GUACAMOLE with salt and vinegar tortilla chips.....12

TACOS

- > BAJA STYLE FRIED FISH with charred jalapeno and pineapple salsa, pear and ginger slaw, and avocado.....12
- > FRIED ZUCCHINI with smoked tomatillo salsa and manchego crema.....9
- > LOBSTER with griddle onions, warm pickled corn and butter relish.....16
- > COLA PORK CARNITAS with griddle onions and charred cara cara orange and pineapple salsa.....10
- > GRILLED AVOCADO with marinated oyster mushrooms, sriracha lime aioli, cotija.....9
- >★ CARNE ASADA with chimichurri marinated skirt steak, charred green onions, avocado, romesco.....12
- > BRAISED CHICKEN with sweet potato puree, chili de arbol, citrus marinated asian pear.....10
- > FRIED OYSTERS with charred green onions, sriracha lime aioli, cucumber pickles.....14
- >★ SURF AND TURF with chimichurri marinated skirt steak, smoked tomatillo salsa, fried rock shrimp, aji Amarillo aioli.....15

APPS

- > CHARCOAL GRILLED STREET CORN with garlic and chili mojo sauce, cotija cheese, and espellette.....8
- > FRIED ROCK SHRIMP with espelette, aji amarillo aioli and avocado.....14
- > PAPAS BRAVAS with ancho ketchup and mojo sauce.....9
- > QUESO DIP with chihuahua queso and crumbled chorizo...10
- > CRISPY FRIED MASA with manchego, chimichurri, grilled pineapple, pickled cilantro.....10
- > AGRODOLCE BEAN SALAD with baby lettuce, manchego cheese, and white harissa vinaigrette.....12
- > CHOPPED SALAD with marinated beans, pickled smoked corn, tomato, avocado, goat cheese, and passion fruit vinaigrette.....13

- > STEAMED CLAMS with chorizo, fingerling potato, corn and aji.....15
- > SPICY DUCK TAQUITOS with plum sauce.....12
- > ROASTED PEPPER AND ONION TOSTADA with avocado, charred pineapple salsa, chili de arbol, roasted vegetable gastrique.....9
- > CRAB AND POTATO CHURROS with charred green onion tartar sauce.....12
- > MUSHROOMS ESCABECHE A LA PLANCHA with marinated oyster mushrooms and pickled cilantro stems.....9
- > GRILLED OYSTERS with roasted red pepper butter and ash salsa.....11
- > SCALLOPS ESCABECHE with strawberry poppy seed salad and ash salsa.....15

> Gluten-free menu item

★ Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
★★ Please let your server know if you have food allergies.

MAINS

- > CITRUS CREMA MARINATED HALF CHICKEN with pineapple mango salsa and papas bravas.....18
- > TENDERLOIN STEAK SKEWERS marinated with chimichurri, over avocado salad with citrus dressed greens, pomegranate seeds, and manchego cheese.....20
- > CRISPY GRILLED SEABASS with chili and coconut sweet potato mash, citrus dressed greens, charred pineapple salsa, and roasted vegetable gastrique.....18
- > BRAZILIAN SEAFOOD STEW with coconut lobster broth.....24



HOURS: MONDAY THROUGH FRIDAY 5PM - 1AM SATURDAYS & SUNDAYS 10AM - 1AM
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A little crazy is a good thing.



BOOZE

DRAFTS

- Modelo Especial, MEX, 5
- Negra Modelo, MEX, 6
- Pacifico, MEX, 6
- Plum Island Belgian White, MA, 6
- Castaway IPA, HI, 6
- Harpoon IPA, MA, 6
- Angry Orchard Cider, MA, 6
- Budweiser, MO, 5

HERE - \$5

- Bud Light
- Coors Light
- Narragansett
- Miller High Life

THERE - \$6

- Corona, MEX
- Corona Light, MEX
- Sol, MEX
- Tecate, MEX
- Victoria, MEX
- Bohemia, MEX
- Presidente, Dominican Republic
- Imperial, Costa Rica
- Suprema, El Salvador
- Estrella Damm Daura, Spain
- Dragon Stout, Jamaica

CIDER - \$6

- Downeast
- Bantam

MARGARITAS

EL JEFE 9 - House Marg: El Jimador blanco tequila, secret marg-mix, fresh lime juice, and a dash of agave.

LITTLE DEVIL 10 - Wicked Hot: Jalapeno infused Zanovan repo tequila, a little Comblor, Lejay cassis, fresh lime.

COCO 10 - Coconut Marg: Maestro Dobel tequila, secret marg-mix, fresh lime, and coconut.

CHICA LOCO 10 - Fruity & Awesome: Don Julio blanco tequila, Comblor, passion fruit, muddled strawberries and cucumber. Topped with a splash of cava rose.

OJO ROJO 10 - Sweet & Vicious: El Jimador repo tequila, cherry bounce liquor, couple shakes of bitters, simple.

COCKTAILS \$10

RAINBOW DRAGON - Tequila Mai Tai: Gran Centenario anejo tequila, fresh lime, house triple sec, simple, orgeat syrup, topped with Plantation rum.

ISSABELA'S MOJITO - Brugal silver rum, muddled mint and lime, simple, soda.

EL TONTO - Smokey Mule: El Peloton mezcal, fresh lime, house-made grenadine, ginger beer.

LOW RIDER - Bulleit Bourbon, Fernet-Ballet, fresh lemon, fresh lime, peach liqueur, splash of ginger beer.

THE SIESTA - Ketel One, Lillet blanc, agave, fresh grapefruit.

OUR FAVORITE PEOPLE - Spring 44 gin, Sorel hibiscus liqueur, squeezed lemons, grape simple.

BUBBLES

- Cava Rose, Codorniu, Spain.....8/28
- Cava Rose, Juve y Camps, Spain.....10/37
- Brut, Gruet, New Mexico.....11/44
- Cava Brut, Codorniu, Spain.....8/28

WHITE BY THE GLASS

- Godello, Chateau Avanthia, Spain.....11
- Callet Blend, Quibia, Spain.....10
- Albarino, Burgans, Spain.....8
- Torrontes, Nieto, Spain.....9
- Verdejo, Oro De Castilla, Spain.....8

WHITE BY THE BOTTLE

- Trakoli, Txomin Etxaniz, Spain.....50
- Pedro Jimenez, Mayu, Chile.....30
- Rioja Blanco, Muga, Spain.....45
- Chardonnay, Catena, Argentina.....42
- Sauvignon Blanc, Santa Digna Torres, Chile.....36

RED BY THE GLASS

- Garnacha, Ludovicus, Spain.....9
- Mencia, A Portela, Spain.....10
- Carmenere, Calina, Chile.....8
- Rioja, Rio Madre, Spain.....9

RED BY THE BOTTLE

- Pinto Noir, Luigi Bosca, Argentina.....36
- Rioja, Muga, Spain.....55
- Cabernet Blend, Cousino-Macul, Chile.....48
- Malbec, Cuvelier Los Andes, Argentina.....42

SANGRIA 10/38 - Red wine, brandy, lots of fruit

TEQUILA?
& MEZCAL?



TEQUILA

BLANCO REPOSADO ANEJO

	BLANCO	REPOSADO	ANEJO
ArteNom Seleccion	10	11	12
Casa Noble	11	13	15
Casamigos	12	13	14
Chamucos	10	11	12
Chinaco	9	11	13
Corralejo	9	10	11
DeLeon	19	24	28
Don Julio	10	12	14
El Capo	9	10	11
El Jimador	8	8	9
El Sagrado	9	10	11
El Tesoro	10	11	12
Fortaleza	10	12	14
Gran Centenario	8	9	11
Herradura	10	11	12
Maestro Dobel	10	12	
Milagro	10	12	14
Milagro Seleccion	12	14	16
Partida	11	12	13
Riazul	11	12	14
Siete Leguas	10	12	14
Tequila Ocho	11	12	14
Zapopan	8	8	
Tenoch		16	

>> Prices reflect 1.5oz pours.
Make any tequila a marg for \$2

WOAH BABY!

Chinaco Negro	45
Clase Azul Reposado	22
DeLeon Extra Anejo	80
Don Julio 1942	28
Gran Mayan Ultra Anejo	26
Herradura Seleccion Suprema	65
Gran Centenario Leyenda	48

MEZCAL

Mezcal Vago		Del Maguey	
*Espadin	11	*Vida	8
*Elote	12	*Tobala	21
*Mexicano	20	*Pechuga	26
Montelobos	11	Peloton De Muerte	8
Fidencia Unico	10		

BLANCO: Blanco, silver, plato, crystal, or white.
The agave spirit in its truest form unaged or aged less than 2 months in stainless steel or neutral oak.

REPOSADO: "Rested", Reposado tequila is aged from 2-12 months usually in American white oak barrels.
This oak treatment enhances depth and flavor.
Killer for sipping.

ANEJO: "Aged", Anejo tequilas are aged from 1 to 3 years in oak barrels.