cabo fish taco®

BAJA SEAGRILL

× Charlotte ×

Skip to DRINK MENU

× Small Stuff ×

Queso Dip

Piping hot melted cheese blended with Chipotle Peppers, served with tortilla chips for dipping... 5.25

Guacamole

A house blend of avocado, lime juice, cilantro & our signature spices, served with onions, jalapeños & tomato salsa... 8.75

Crispy Calamari

Calamari rings, flash fried & served with our roasted red tomato salsa… 11.50

Baja Shrimp & Crab Dip

Creamy dip made with lump crabmeat & seasoned shrimp, served piping hot with crispy pita points..... 10.95

Salsa Trio

Roasted Red Tomato Salsa,
fresh Pineapple Mango Salsa &
our signature Green Tomatillo Salsa,
served chilled with tortilla chips.
Try them all or mix & match... 4.95

× The Green Room ×

Cabo Casa Salad

A blend of fresh greens tossed with tomato wedges, red onions, bell peppers, cucumbers & mushrooms, topped with roasted pumpkin seeds, fresh herbs & our house made Border Vinaigrette... 9.50

*Sweet Blackened Tuna

Tropically blackened Ahi Tuna topped with our Mango-Pineapple Chutney, served over our Cabo Casa Salad... 13.75

Diablo Shrimp

Jerk rubbed Jumbo Shrimp & pineapple chunks skewered & grilled with our Mango BBQ Sauce, served over our Cabo Casa Salad... 13.50

*Guacamole Salmon Salad

Grilled herb-rubbed salmon topped with fresh guacamole, served over our Cabo Casa Salad... 14.50

Serrano Chicken

Grilled chicken breast marinated with Rosemary & Serrano Peppers, served over our Cabo Casa Salad... 12.95

Try your salad in a crispy taco bowl... 2.00

×The Taco Stand×

Served with your choice of side

×Cabo Signature Tacos×

A Baja specialty! Two flour tortillas stuffed with cabbage, tomato, guacamole, cheese & finished with our Cilantro White Sauce.

YOUR CHOICE OF:

Beer-battered Tofu... 9.95

Grilled Serrano Chicken... 11.25

Beer-battered White Fish... 11.50

Beer-battered Shrimp... 12.25

Grilled Steak... 12.25

Crispy Calamari ... 11.95

Blackened Mahi-Mahi... 12.25

*Grilled Lemon Ahi Tuna... 12.50

*Grilled Salmon... 12.75

×Cabo Specialty Tacos×

Thai Chili Tofu Tacos

Beer battered tofu topped with our Sweet Thai Chili Sauce,stuffed with guacamole, fresh greens,tomato & mixed cheese... 11.95

BBQ Mahi-Mahi Tacos

Grilled Mango BBQ Mahi-Mahi with Mexi slaw, tomato, guacamole & mixed cheese, finished with our Cilantro White Sauce... 12.75

Lemon Grilled Shrimp Tacos

Lemon-grilled shrimp, stuffed with guacamole, pickled onion, fresh greens, tomato & mixed cheese, finished with our Cilantro White Sauce... 12.50

Calamari Fritos Tacos

Flash fried Calamari rings topped with our Roasted Red Pepper Tomato Salsa stuffed with Mexi slaw, guacamole, & mixed cheese... 12.50

*Carne Asada Tacos

Grilled steak sautéed in a roasted tomato sauce with peppers and onions, stuffed with guacamole, tomato, mixed cheese & fresh greens... 12.50

*Honey Soy Glazed Salmon Tacos

Grilled salmon tossed with our Honey Soy Glaze, stuffed with mixed greens, guacamole, tomato & mixed cheese, finished with our Honey Wasabi Sauce... 12.95

Soy Ginger Shrimp Tacos

Beer battered shrimp tossed in our Soy Ginger Glaze, stuffed with lettuce, tomato, guacamole & mixed cheese, finished with sesame seeds & scallions... 12.50

*Tavarua (Tav-a-roo) Tuna Tacos

Blackened lemon rubbed Ahi tuna in a Kiwi-Pineapple Fajita Sauce, stuffed with fresh greens, tomato, guacamole & mixed cheese, topped with our Honey Wasabi Sauce... 13.25

Roadside Wraps & Burritos

Served with your choice of side

Southwest Chicken Wrap

Cool herb rubbed chicken wrapped with guacamole, fresh greens, tomato salsa & mixed cheese, finished with our Southwest Aioli... 11.50

Thai Shrimp Wrap

Blackened shrimp wrapped with guacamole, fresh greens, pickled onions, carrots, celery, cucumbers, tomato & mixed cheese, finished with our Thai Chili Sauce... 12.95

Baja Veggie Wrap

Bell peppers, red onions, roasted red peppers, mushrooms, cucumbers, fresh greens, tomato, guacamole & mixed cheese, finished with our Southwest Aioli... 10.95
add **Tofu** $2.00

*Carne Asada Burrito

Grilled steak sautéed in a roasted red tomato sauce with peppers & onions, wrapped with refried beans, rice, guacamole & mixed cheese, finished with Southwest Aioli... 12.75

*Epic Tuna Burrito

Grilled Ahi Tuna wrapped with black beans, rice, guacamole, roasted red pepper & mixed cheese, finished with our Cilantro White Sauce... 12.95

Shrimp & Chicken Burrito

Blackened shrimp & seasoned chicken wrapped with black beans, rice, roasted red peppers, guacamole & mixed cheese, finished with our Cilantro White Sauce... 12.95

Burrito Verde

Sautéed fresh seasonal veggies, mushrooms & onions, wrapped with black beans, rice, roasted red peppers, guacamole & mixed cheese, finished with our Cilantro White Sauce... 12.50
add **Tofu** 2.00

*Honey Wasabi Tuna Burrito

Grilled Ahi Tuna wrapped with rice, mushrooms, carrots, celery, onions, peppers, tomato & mixed cheese, finished with our Honey Wasabi Sauce... 12.95

Mexi-Mahi Burrito

Grilled Mahi- Mahi sautéed in a green tomatillo sauce with peppers and onions wrapped with avocado, refried beans, rice, cheese, and our Southwest Aioli sauce.... 12.95

×Big Swells×

Rosarita Fajitas

Sautéed bell peppers & onions in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream. You wrap em'.

Chicken 14.25 ***Steak** 14.95
Shrimp 14.75 **Veggie** 11.95
add Tofu 2.00

Baja Bowls

A huge taco bowl stuffed with seasoned rice, black beans & sautéed seasonal veggies served with your choice of Grilled:

Chicken 13.95 ***Steak** 14.50 **Shrimp** 14.75
***Tuna** 14.95 ***Salmon** 14.95 **Tofu** 11.50

Rasta Pasta

Jerk Chicken & jumbo shrimp tossed with bow-tie pasta, red & green bell peppers, pineapple chunks, squash, zucchini & red onions in a pineapple cream sauce... 16.50

× Sides ×

MODELO REFRIED BEANS

BLACK BEANS & RICE

BAJA RICE

MEXI SLAW

JALAPEÑO CHEDDAR MASHERS

AVOCADO PASTA SALA

× Bellywashers ×

Coke | Diet Coke | Sprite
Ginger Ale | Pink Lemonade
Sweet/Unsweetened Tea | Coffee/Decaf
3.50

Juices: Orange | Pineapple | Cranberry | Grapefruit
Milk | Limeade | Shirley Temple
4.00

cabo fish taco®
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www.cabofishtaco.com

3201 North Davidson StreetCharlotte NC

(704) 332-8868

OPEN 7 DAYS A WEEK!
SUN. - THURS.
11:00 AM - 10:00 PM
FRI. - SAT.
11:00 - 11:00 PM

*We use the freshest ingredients. Seafood such as tuna or other seasonal selections may be ordered to temperature. Please be aware that consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially, if you have certain medical conditions.

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BAJA SEAGRILL

× CABO'S MARGARITAS ×

Surf's Up! Try any of these versions of a classic margarita made with our very own fresh, homemade sweet and sour mix!

CLASSIC LIME

EL CHEAPO

Low on funds? Not to worry… drink'em like the Baja locals do: fresh, tasty & super-easy on the pockets. 6 / 11

THE ORIGINAL CABORITA

A new tradition. Our casa margarita blends Sauza Gold tequila, triple sec, OJ, and fresh house mix. 7.50 / 14

THE CABORITA SLIM

All the taste while watching your waist, this responsible margarita blends 100% Blue Agave Lunazul Blanco tequila, triple-sec, fresh lime juice & a splash of soda water. 8 / 15

CONGELADO

If you like your margaritas frozen, this is the drink for you. A perfect, icy blend of Montezuma Gold Tequila, triple sec, and house mix.
Seasonal Varieties on rotation. 7 /13

EL GRINGO

Grab this bull by the horns! This margarita is a blend of El Toro Gold tequila, triple-sec and our house margarita mix. 8 / 15

SWEET & FRUITY

AZULARITA

Try something new…it's blue. Made with Sauza Extra Gold Tequila, Blue Curacao, Pineapple juice & our house mix. 8 / 15

POMEGRANATE MARGARITA

A refreshingly cool and tangy variation of our original margarita. A unique combination of Sauza Extra Gold tequila, Pama Liqueur & our fresh house mix. 9 / 17

QUEEN CITY MARGARITA

Put a twist on the original margarita featuring Lunazul Blanco Silver tequila, triple Sec, blood orange purée and our house mix with a splash of Sprite. 9 / 17

TOP SHELF

JALARITA

Turn up the heat with this crisp, spicy margarita with Altos Reposado Tequila muddled with fresh jalapenos, Triple Sec and our house sweet and sour mix. 10 / 19

SILVER SURFER

This one is for adventurers and superheroes… a brave combination of Lunazul Blanco tequila, DeKuyper O3, house mix and an extra squeeze of lemon. 11 / 21

NECTAR OF THE GODS

Our heavenly margarita. A divine combination of Altos Blanco tequila, Grand Marnier & our signature mix. 13 / 25

PERFECT WAVE

It's what we have all been searching for. Experience our finest margarita. Homemade sweet and sour mix, Hornitos Cristalino Anejo tequila and the perfect amount of Cointreau & Grand Marnier. 15 / 29

× CABO'S WINE LIST ×

REDS

Sokol Blosser Pinot Noir, Oregon	11	/ 40
The Seeker Malbec, Argentina	8	/ 30
Goats Do Roam Red Blend, South Africa	9	/ 34
Sean Minor Cabernet Sauvignon, Cali	10	/ 38
McManis Petit Syrah, Cali	8	/ 30

WHITES

Caposaldo Pinot Grigio, Italy	7	/ 26
Hess Shirtail Ranchess Sauvignon Blanc, Cali	8	/ 30
J. Cristoph Riesling, Germany	6	/ 22
Drumheller Chardonnay, Washington	7	/ 26
Charles and Charles Rosé, Washington	7	/ 26
Poema Cava, Spain	-	30

× CABO'S CERVEZAS ×

DOMESTIC CANS	
Bud Light	5.5
Miller Lite	5
Coors Light	5
Mich Ultra (12oz.)	4.5
Yuengling	5
Blue Moon	6.5
Wildberry Truly 16oz.	5.5
IMPORTED CANS	
Tecate (16oz.)	5
Modelo Especial	6.5
Heineken	6.5
CRAFT CANS	
NoDa Hop 'N Drop	7.5
Sierra Nevada	6
BOTTLED BREWS	
Corona	5.5
Corona Light	5.5
Negra Modelo	5.5
Pacifico	5.5
Heineken N/A	5.5

× CRAFT & DRAFT ×

Tap 1: Pabst Blue Ribbon 3.5

Tap 2: Triple C Brewing 3C IPA 6.5
Charlotte, NC

Tap 3: Legion Brewing Juicy Jay IPA 7.5
Charlotte, NC

Tap 4: Birdsong Brewery Jalapeño Pale Ale 6.5
Charlotte, NC

Tap 5: NoDa Brewing Jam Session Pale Ale 6.5
Charlotte, NC

Tap 6: Golden Road Brewing Mango Cart Wheat 7
Los Angeles, CA

Tap 7: Dos Equis Lager 5.5
Monterrey, Mexico

Tap 8: Dos Equis Ambar 5.5
Monterrey, Mexico

Tap 9 - Tap 16
Are designated for rotating drafts in order to bring you the freshest and most current beers available. Please see our table tent inserts and ask your server to find out what the newest brews available are!

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