



× BLACKSBURG ×

Skip to [DRINK MENU](#)

× SMALL STUFF ×

BAJA SHRIMP & CRAB DIP

Creamy dip made with lump crabmeat & seasoned shrimp, served piping hot with crispy pita points... 11.75

CRISPY CALAMARI

Calamari rings, flash-fried & served with our Roasted Red Tomato Salsa & our Cabo Banging Baja sauce ... 13.50

SALSA TRIO

Roasted Red Tomato Salsa, fresh Habañero Honey Mango Salsa & our signature Green Tomatillo Salsa, served chilled with tortilla chips. Try them all or mix & match... 5.95

GUACAMOLE

A house blend of avocado, lime juice, cilantro & our signature spices, served with onions, jalapeños & tomato salsa... 8.50

QUESO DIP

Piping hot melted cheese blended with Chipotle Peppers, served with tortilla chips for dipping... 5.95

SPINACH & ARTICHOKE DIP

Creamy dip loaded with artichoke hearts & spinach, served piping hot with crispy pita points... 10.50

× 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 & our house made Border Vinaigrette... 9.95

*SWEET BLACKENED TUNA

Tropically blackened Ahi Tuna topped with our Mango-Pineapple Chutney, served over our Cabo Casa Salad... 15.25

DIABLO SHRIMP

Jerk rubbed jumbo shrimp & pineapple chunks skewered & grilled with our Mango BBQ Sauce, served over our Cabo Casa Salad... 14.95

*GUACAMOLE SALMON SALAD

Grilled herb-rubbed salmon topped with fresh guacamole, served over our Cabo Casa Salad... 15.95

SERRANO CHICKEN SALAD

Grilled chicken breast marinated with Rosemary & Serrano Peppers, served over our Cabo Casa Salad... 12.75

**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:

FLASH-FRIED TOFU... 10.95

GRILLED SERRANO CHICKEN... 11.75

BEER-BATTERED WHITE FISH... 11.75

BEER-BATTERED SHRIMP... 12.50

GRILLED STEAK... 13.25

CRISPY CALAMARI ... 12.95

BLACKENED MAHI-MAHI... 13.25

*GRILLED LEMON AHI TUNA... 13.50

*GRILLED SALMON... 13.95

× 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... 13.95

LEMON GRILLED SHRIMP TACOS

Lemon-grilled shrimp, stuffed with guacamole, pickled onion, fresh greens, tomato & mixed cheese, finished with our Cilantro White Sauce... 13.50

BUFFALO SHRIMP TACOS

Beer battered shrimp tossed with a spicy garlic buffalo sauce, stuffed with fresh greens, tomato, guacamole, mixed cheese & finished with our Cilantro White Sauce... 13.25

CARNE ASADA TACOS

Grilled steak sautéed in a roasted tomato sauce with peppers and onions, stuffed with guacamole, tomato, mixed cheese & fresh greens... 13.95

*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... 14.25

SOY GINGER SHRIMP TACOS

Beer battered shrimp tossed in our Soy Ginger Glaze, stuffed with cabbage, tomato, guacamole & mixed cheese, finished with sesame seeds & scallions... 13.50

*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... 14.25

BANGING BAJA TACOS

Beer battered shrimp tossed with our Baja Bang Bang Sauce served in two flour tortillas stuffed with mixed greens, tomato, guacamole & mixed cheese... 12.95

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... 11.95

THAI SHRIMP WRAP

Blackened shrimp wrapped with guacamole, fresh greens, pickled onions, carrots, celery, cucumbers, tomato & mixed cheese, finished with our Thai Chili Sauce... 13.75

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... 13.75

*EPIC TUNA BURRITO

Grilled Ahi Tuna wrapped with black beans, rice, guacamole, roasted red pepper & mixed cheese, finished with our Cilantro White Sauce... 13.95

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... 11.95
add **Tofu** 2.00

SHRIMP & CHICKEN BURRITO

Blackened shrimp & seasoned chicken wrapped with black beans, rice, roasted red peppers, guacamole & mixed cheese, finished with our Cilantro White Sauce... 13.50

*HONEY WASABI TUNA BURRITO

Grilled Ahi Tuna wrapped with rice, mushrooms, carrots, celery, onions, peppers, tomato & mixed cheese, finished with our Honey Wasabi Sauce... 14.25

× QUESADILLAS ×

A grilled flour tortilla stuffed with sautéed peppers & onions, mixed cheese & your choice of:

SHRIMP	STEAK	CHICKEN	SPINACH	CHEESE
12.95	12.95	12.50	10.95	10.25

add Pineapple 1.00

× 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 14.50 **Shrimp** 14.95
Steak 15.50 or **Veggie** 11.95

BAJA BOWLS

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

***Salmon** 15.95 ***Tuna** 15.95
Jumbo Shrimp 15.75
Steak 15.95 or **Chicken** 14.50

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... 17.95

× SIDES ×

MODELO REFRIED BEANS

BLACK BEANS & RICE

BAJA RICE

MEXI SLAW

JALAPEÑO CHEDDAR MASHERS

AVOCADO PASTA SALAD

FRIED PLANTAINS +\$1

× BELLYWASHERS ×

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale,
Sweetened & Unsweetened Tea,
Pink Lemonade, Coffee & Decaf... 2.75

Orange, Pineapple, Cranberry,
Grapefruit Juice, Herbal Teas & Limeade... 2.95


Red Bull... 3.95


Fentimans Ginger Beer... 3.25

Maine Root Beer... 3.25



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www.cabofishtaco.com

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OPEN 7 DAYS A WEEK!

11:00^{AM} - 10:00^{PM} SUN.-THURS.

11:00^{AM} TILL LATE FRI.-SAT.

*brunch service on Sundays

*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.



× 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!

THE ORIGINAL CABORITA

Our casa margarita. Margaritaville Oro tequila, triple sec, OJ, and our house mix. 6 / 12

EL CHEAPO

Low on funds? We got you covered. Made with house tequila, triple sec, house mix, and a splash of OJ. 4 / 8

WORKMAN'S MARGARITA

A lime margarita made with our house tequila, triple sec, and house mix. 4 / 8

SKINNYRITA

Counting Calories or cutting back on sugar? This margarita blends Margaritaville Oro Tequila, triple sec, fresh lime juice, soda water, and low-calorie agave nectar. 7 / 14

SOURPATCH

Find sours mix too sweet? This is the margarita for you: Margaritaville Oro tequila, triple sec, fresh lime juice, and just a splash of our house mix. 7 / 14

CONGELADO

If you like your margaritas frozen, this is the drink for you. A perfect, icy blend of Margaritaville Oro Tequila, triple sec, and house mix. 7 / 14

Regular | Pineapple | Orange

Strawberry + \$0.50

Pomegranate + \$0.50

Blood Orange + \$1.00

ANGRY AMIGO

This spicy, lime margarita packs more bang for your buck. A double shot of Pepe Lopez Silver Tequila, triple sec, house mix, and jalapenos. 7

AZULARITA

A tropical spin on margaritas: made with Margaritaville Oro Tequila, blue curacao, pineapple juice, and house mix. 7 / 14

PURPLE HAZE

Feeling fruity? This margarita blends Margaritaville Oro Tequila, blue curacao, cranberry juice, and pineapple juice. 7 / 14

POMARITA

A fresh take on our Caborita: Margaritaville Oro Tequila, pomegranate liqueur, a splash of OJ, and house mix. 7.50 / 15

BLOOD ORANGE MARGARITA

A taste of the Mediterranean. This margarita combines Olemeca Altos Plata Tequila, triple sec, lemon juice, blood orange, and OJ. 8 / 16

PURA VIDA

Live the "simple life" with this Costa Rican influenced margarita: Corazon Blanco Tequila, Grand Marnier, and house mix. Garnished with an orange. 10 / 20

BAJA GOLD COAST

A Gold Coast classic made with 1800 Reposado, Grand Marnier, house mix, and a splash of OJ. 11 / 22

PERFECT WAVE

A Cabo favorite: a perfect blend of Cabo Wabo Blanco Tequila, Grand Marnier, Cointreau, and house mix. 12 / 24

SILVER SURFER

Made with Herradura Silver Tequila, Cointreau and house mix. Garnished with a lime and lemon. 13 / 26

NECTAR OF THE GODS

A divine combination of Patron Silver Tequila, Cointreau, and house mix. 15 / 30

CLASSIC LIME

SWEET & FRUITY

TOP SHELF

× CABO'S SPECIALTIES ×

AUNT TERESA'S SANGRIA

An old family recipe made with red wine, Myers dark rum, triple sec, and our secret blend of juice and fresh fruit. 6.50

MOJITO

A classic mojito made with Bacardi Superior rum, house mix, and muddled mint. Finished with soda water. 6.00

BLOODY MARY

The Cabo take on the classic cocktail. Made with Tito's vodka and our own slightly spicy house made mix. 8.00

× MULES ×

All mules are served with Fentiman's Ginger Beer in a traditional copper mug and garnished with lime.

MOSCOW MULE

Traditional Moscow mule served with Skyy vodka, lime juice, and ginger beer. 7.00

THE BIG SHANDY

House-infused cucumber Stolichnaya vodka, mint, ginger beer, and a splash of soda water. 8.50

KENTUCKY MULE

Jim Beam Devil's Cut bourbon, lime juice, mint, and ginger beer. 9.00

× CABO'S WINE LIST ×

REDS

House Cabernet Sauvignon	6	/	24
House Pinot Noir	6	/	24
Diseno Malbec	8	/	32
J Lohr Cabernet Sauvignon	10	/	40

WHITES

House Chardonnay	6	/	24
House Pinot Grigio	7	/	28
Seaglass Chardonnay	8.5	/	34
Seaglass Sauvignon Blanc	8.5	/	34

× CABO'S CERVEZAS ×

Corona	5.00
Corona Light	5.00
Tecate	4.50
Pacifico	5.00
Bud	4.00
Bud Light	4.00
Miller Lite	4.50
Sol	4.50
Michelob Ultra	4.50
Coors Light	4.50
Yuengling	4.50
Mango White Claw	6.00

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