

STARTERS

LOCO GUACAMOLE \$10: MADE FRESH TABLESIDE IN YOUR CHOICE OF REGULAR OR SPICY, SERVED WITH LOCO SALSA & TORTILLA CHIPS.

STEAKHOUSE NACHOS FOR TWO \$20: GRILLED ONIONS, PEPPERS, MUSHROOMS AND SAUTEED PRIME RIB, TOPPED WITH WHITE QUESO AND GREEN ONIONS.

SOUTHWEST EGGROLLS \$12: THREE (3) FRIED EGGROLLS STUFFED WITH A PRIME BEEF, ROASTED CORN AND BLACK BEAN STUFFING, SERVED WITH A CILANTRO, LIME AND CHIPOTLE DIPPING SAUCE.

QUESO FUNDIDO \$10: CHEESE DIP COMBINED WITH HOMEMADE CHORIZO, TOMATOES, GREEN CHILIES, SEASONINGS, AND SERVED WITH TORTILLA CHIPS.

TRADITIONAL NACHOS \$14: CRISP TORTILLA CHIPS WITH BEANS, SEASONED GROUND BEEF, AND MELTED CHEESE, TOPPED WITH JALAPENO PEPPERS AND SERVED WITH PICO, SOUR CREAM AND GUACAMOLE. POPCORN SHRIMP \$16

GARLIC CHIPOTLE CHICKEN WINGS \$12: EIGHT (8) FRIED CHICKEN WINGS TOSSED IN GARLIC CHIPOTLE BUTTER AND SERVED WITH A CHIPOTLE RANCH DIPPING SAUCE.

CRAB STUFFED JALAPENOS \$14: SERVED WITH CHIPOTLE RANCH DIPPIN' SAUCE.

LOCO SAMPLER \$18: TWO (2) CRAB STUFFED JALAPENOS, ONE (1) SOUTHWEST EGGROLL, THREE (3) CHICKEN WINGS, AND QUESO FUNDIDO, SERVED WITH PICO & GUACAMOLE.

SALADS

GRILLED STEAK SALAD \$18: SLICED GRILLED TENDERLOIN SERVED ON A BED OF LETTUCE TOPPED WITH GRILLED ONIONS AND PEPPERS, FRIED PEPPERJACK CHEESE CROUTONS AND CHIPOTLE RANCH.

TACO SALAD \$15: ICEBERG LETTUCE LAYERED WITH SEASONED GROUND BEEF, REFRIED BEANS, DICED TOMATOES, BLACK OLIVES AND CHEDDAR CHEESE, SERVED IN A CRISPY FLOUR TORTILLA SHELL AND TOPPED WITH SOUR CREAM AND GUACAMOLE.

DINNER SALAD \$7: SHREDDED LETTUCE TOPPED WITH CHEESE, BLACK OLIVES, TOMATOES & GREEN ONIONS, SERVED WITH CHOICE OF DRESSING.

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED. 18% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE. SERVICE GRATUITY IS NOT INCLUDED IN COMPLIMENTARY TOTALS.

SOUPS

TORTILLA \$7: TRADITIONAL SOUP MADE WITH SEASONED BROTH, CHICKEN, TOMATOES, AVOCADO & CHEDDAR AND SERVED WITH CRISPY TORTILLA STRIPS.

SHRIMP & ROASTED CORN POBLANO CHILE BISQUE \$12: GULF SHRIMP COMBINED WITH FIRE ROASTED CORN AND CHILIES IN A VELVETY CREAM SOUP.

LOCO FAVORITES

~ALL FAVORITES AND COMBOS SERVED WITH REFRIED BEANS & RICE~

BURRITO \$20: OUR SIGNATURE BEANS & CHEESE LAYERED IN A WARM FLOUR TORTILLA WITH YOUR CHOICE OF CHICKEN OR SEASONED GROUND BEEF THEN TOPPED WITH YOUR CHOICE OF RED OR GREEN CHILE SAUCE. STEAK \$22

ENCHILADAS \$17: AVAILABLE WITH YOUR CHOICE OF SEASONED GROUND BEEF, CHICKEN, OR CHEESE WITH YOUR CHOICE OF HOMEMADE RED OR GREEN ENCHILADA SAUCE ON TOP.

FAJITA FIESTA \$28: MESQUITE GRILLED CHICKEN OR BEEF SERVED SIZZLING OVER PEPPERS & ONIONS WITH ALL THE FIXINGS. SHRIMP \$30 | ALL THREE \$32

CHIMICHANGA \$20: FLOUR TORTILLAS FILLED WITH CHEDDAR CHEESE, AND YOUR CHOICE OF SEASONED SHREDDED CHICKEN OR SEASONED GROUND BEEF, FRIED CRISPY AND TOPPED WITH LOCO ENCHILADA SAUCE AND MELTED CHEESE. STEAK \$22

QUESADILLAS \$20: SERVED WITH ALL THE FIXINGS AND AVAILABLE WITH YOUR CHOICE OF GRILLED CHICKEN, SEASONED GROUND BEEF, BOUDIN & PEPPERJACK CHEESE, OR CHEESE. SHRIMP \$22 STEAK \$24

LOCO SEAFOOD PASTA \$30: GRILLED SHRIMP, CRABMEAT AND FRIED SHRIMP TOSSED WITH A CREAMY SOUTHWESTERN AU GRATIN SAUCE SERVED OVER FETTUCCHINI NOODLES WITH GARLIC & CHIPOTLE CHEESE TOAST ON THE SIDE.

LOCO TACOS \$18: THREE (3) TACOS, CRUNCHY OR SOFT, WITH A CHOICE OF SEASONED GROUND BEEF OR CHICKEN WITH ALL THE FIXINGS. SHRIMP OR STEAK \$20

LOCO SEAFOOD BURRITO \$26: SAUTÉED GULF SHRIMP AND LOUISIANA CRAWFISH TAILS COMBINED WITH OUR REFRIED BEANS, PEPPER JACK AND CHEDDAR CHEESE TOPPED WITH RANCHERO SAUCE.

LOCO COMBO \$20: ONE (1) SEASONED GROUND BEEF TACO, ONE (1) CHEESE ENCHILADA, AND ONE (1) CHICKEN OR BEEF CHIMICHANGA, SERVED WITH PICO, GUACAMOLE AND SOUR CREAM.

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FROM THE GRILL

SOUTHWEST BURGER \$15: 8 OZ. SEASONED BEEF AND CHORIZO PATTY, DRESSED WITH LETTUCE, TOMATO, CHIPOTLE MAYO, PEPPERJACK CHEESE AND FRIED JALAPEÑOS, SERVED WITH A SIDE OF SEASONED FRIES.

RIBEYE STEAK \$30: SEASONED AND GRILLED TO PERFECTION, SERVED WITH SOUTHWESTERN MAC N' CHEESE AND SWEET POTATO BURRITO.

GRILLED SHRIMP KABOB \$22: EIGHT (8) LARGE SHRIMP, RED BELL PEPPER, PURPLE ONION AND ZUCCHINI, ALL MARINATED AND GRILLED, SERVED WITH SOUTHWESTERN MAC N' CHEESE AND SWEET POTATO BURRITO.

SWEETS

SOPAPILLAS \$8: HOMEMADE SWEET DOUGH DEEP-FRIED TO A GOLDEN BROWN, TOPPED WITH POWDERED SUGAR, AND SERVED WITH HONEY ON THE SIDE.

MEXICAN MUDD CAKE \$10: CHOCOLATE FLOURLESS CAKE BAKED IN A HOMEMADE FLAKY PIE CRUST TOPPED WITH CHOCOLATE GANACHE AND SERVED WITH VANILLA ICE CREAM ON AN ALMOND FLORENTINE COOKIE THEN GARNISHED WITH FRESH FRUIT TOPPED WITH CHOCOLATE SHAVINGS AND POWDERED SUGAR.

CHIMICHANGA CHEESECAKE \$10: NEW YORK STYLE CHEESECAKE AND BANANAS COVERED WITH PUFF PASTRY, DEEP-FRIED & ROLLED IN CINNAMON SUGAR, SERVED WITH CARAMEL SAUCE, SUGARED PECANS AND VANILLA ICE CREAM.

BEVERAGES \$3

COKE

DIET COKE

SPRITE

LEMONADE

DR. PEPPER

ICE TEA

ROOT BEER

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