



APPETIZERS

FOREST MUSHROOM CROQUETTES 9
SHITAKE, PARMESAN CHEESE,
SPICY GARLIC, MORITA PEPPER AIOLI

GOLDEN COAST CALAMARI 16
BREADED CALAMARI AND CHERRY
PEPPERS TO A GOLDEN CRISP SERVED
WITH MARINERA SAUCE

CARIBBEAN COCONUT SHRIMP 15
SHRIMP COATED IN COCONUT, SERVED
WITH A ZESTY CITRUS
MARMALADE SAUCE

 **MUSSELS IN RED TOMATO SAUCE 14**
SERVED WITH GARLIC BREAD
CHOICE OF FRA DIAVOLO OR
HOUSE-MADE MARINARA SAUCE

SPANISH GARLIC SHRIMP 15
LEMON, GARLIC BUTTER, WHITE
WINE, PAPRIKA. SERVED
WITH GARLIC BREAD

GUACAMOLE AND CHIPS 10
MALANGA &
FLOUR TORTILLA CHIPS

 **PULPO A LA PARRILLA 21**
GRILLED OCTOPUS SERVED WITH
PATATAS BRAVAS. LEMON AIOLI

ROYALE STEAK TOSTONES 13
SKIRT STEAK, GUACAMOLE, PICO
DE GALLO, LEMON AIOLI
ADD: SHRIMP+3

STEAK EMPANADAS 9
STEAK EMPANADA WITH MORITA
CHIPOTLE AIOLI

SPICY STEAK TIPS 22
FILET MIGNON, CHERRY PEPPERS, THYME,
SPICY GRAVY. SERVED WITH GARLIC BREAD

LATIN STREET TRIO 13
FRESH GUACAMOLE, CRISPY PORK, PICO DE
GALLO, LEMON AIOLI, TOSTONES

RAW BAR

FUEGO TUNA TARTARE 21
FRESH DICED TUNA, AVOCADO, MANGO,
SESAME SEEDS, HOUSE PONZU SAUCE,
MALANGA CHIPS

MARKET CEVICHE 16
FISH, CITRUS JUICES, RED ONIONS,
CILANTRO, ROCOTO PEPPER, CAMOTE

MARKET OYSTERS MP
COCKTAIL SAUCE, HORSERADISH, MIGNONETTE

JUMBO SHRIMP COCKTAIL 18
U/10 JUMBO SHRIMP COOKED IN HERBS
LEMON WINE, IMMERSSED IN FLAVORS
OF THE SEA

SOUPS & SALADS

LOBSTER BISQUE 12
RICH AND VELVETY FRENCH-STYLE LOBSTER CREAM
HOUSE FAVORITE

FRENCH ONION SOUP 10
TOPPED WITH MELTED CHESSE
AND TOASTED CROUTONS

CAESAR SALAD 9
ROMAINE HEARTS, SHAVED PARMESAN
CHEESE AND CROUTONS

AVOCADO SALAD 13
MIXED GREENS, CHOPPED ASPARAGUS,
RED ONIONS, DRIED BERRIES, JEREZ
VINAGRETTE

GARDEN MIX GREENS SALAD 10
LETTUCE TOSSED WITH RIPE TOMATOES,
RED ONION, FETA CHEESE,
AND KALAMATA OLIVES

PESTO CAPRESE SALAD 13
FRESH MOZZARELLA, TOMATO AND PESTO
DRIZZLED WITH EXTRA VIRGIN OLIVE OIL
AND BALSAMIC GLAZE

UPGRADE YOUR SALAD
CHICKEN +8 | STEAK +12 SHRIMP +10 | TWO 3OZ LOBSTER TAILS +16

An 20% gratuity is added to parties of 5 or more, shared by our team to thank them for making your visit great.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALLERGENS NOTICE: Please inform your server of any food allergies or dietary restrictions. While we take precautions, our kitchen is not a nut, dairy, gluten, or allergen-free environment.

FUEGO FAVORITES

LEMON CHICKEN FRANCESE 22

CHICKEN BREAST SAUTÉED IN A LEMON BUTTER SAUCE, SERVED WITH CREAMY MASHED POTATOES AND ASPARAGUS

THE OLD OUTFIT (ROPA VIEJA) 25

BRAISED SHREDDED BEEF, MORO RICE, MADUROS AND PLANTAIN CHIPS

PRIME SOLOMILLO ENCEBOLLADO 24

TENDER PORK SERVED WITH RICE AND BLACK BEANS

FETTUCCINE ALFREDO 21

FETTUCCINE TOSSED WITH PARMESAN CREAM SAUCE

ADD: CHICKEN +4, SHRIMP +6, STEAK +8, 2 LOBSTER +16
wheel show

PESTO FETTUCCINE ALFREDO 19

SERVED WITH GARLIC BREAD

ADD: CHICKEN +4, SHRIMP +6, STEAK +8, LOBSTER +10 OR TWO 3 OZ LOBSTER +16

CHICKEN PARMIGIANA 21

HAND-BREADED CHICKEN BREAST, MOZZARELLA, PARMESAN, HOUSE MARINARA SAUCE LAYERED OVER LINGUINE

PERUVIAN LOMO SALTEADO 24

FILET MIGNON TIPS, ROASTED GARLIC, RED AND GREEN BELL PEPPERS, RED ONION, PLUM TOMATO, FRENCH FRIES

CLASSIC CUBAN SLOW-ROASTED PORK DISH 24

MARINATED PORK WITH GARLIC AND LIME (MOJO CRIOLLO), SERVED WITH MORO RICE, MIX SALAD AND SWEET FRIED PLANTAINS

ALL-AMERICAN DELUXE BURGER 19

JUICY PAT LAFRIEDA PATTY TOPPED WITH CRISP LETTUCE, FRESH TOMATOES, RED ONION, PICKLES, MELTED AMERICAN CHEESE AND LEMON AIOLI. SERVED WITH FRENCH FRIES



PRIME FUEGO BURGER 25

JUICY PAT LAFRIEDA PATTY TOPPED WITH BACON, SMOKED HAM, ROASTED PINEAPPLE, LETTUCE, TOMATOES, LEMON AIOLI AND MOZARELLA CHEESE. SERVED WITH FRENCH FRIES
fuego experience

SEAFOOD

SEAFOOD FRA DIAVOLO 39

MEDLEY OF CLAMS, MUSSELS, CALAMARI, AND SHRIMP WITH GARLIC, SHALLOTS, AND HERBS, FINISHED WITH FRESH BASIL, CHERRY TOMATOES AND SHAVED PARMESAN

MAR Y TIERRA 42

10 OZ SKIRT STEAK, 5 SHRIMP, TOSTONES. SERVED WITH CHIMICHURRI

ADD: TWO 3 OZ LOBSTER TAILS+16



PARGO FRITO 36

FRIED WHOLE RED SNAPPER. SERVED WITH WHITE RICE. TOSTONES AND SALAD

PAN-SEARED ATLANTIC SALMON 29

FRESH ATLANTIC SALMON PAN-SEARED SERVED WITH A CAPER LEMON BUTTER SAUCE, MASHED POTATOES AND GRILLED ASPARAGUS

SEAFOOD PAELLA FOR TWO 48

LOBSTER TAIL, SHRIMP, CLAMS, MUSSELS, CALAMARI. SERVED ON A BED OF SAFFRON VALENCIA RICE WITH SOFRITO AND GREEN PEAS FOR TWO

BRANZINO 38

SERVED WITH A FOUR CHEESE RISSOTO, CHERRY TOMATOES AND CHOPPED ASPARAGUS
ADD: TWO 3 LOBSTER TAILS+16

MEAT CUT

ALL OUR STEAKS ARE FLAME-GRILLED OVER AN OPEN FIRE, SEASONED WITH OUR HOUSE RUB, SERVED WITH YOUR CHOICE OF SIGNATURE SAUCE AND ONE SIDE.

GRILLED SKIRT STEAK 14 OZ 39

PRIME NEW YORK STRIP 16 OZ 44

PICANHA 14 OZ 37

sautéed onions & roasted garlic

PRIME FILET MIGNON 10 OZ 54

PRIME RIBEYE 16 OZ 47

The Tomahawk

PRIME EXPERIENCE
42 OZ 149
FOR TWO

Porterhouse

PRIME EXPERIENCE
32 OZ 115
FOR TWO

UPGRADE YOUR MEAT

SHRIMP +10 TWO 3 OZ LOBSTER TAILS +16

SIGNATURE SAUCE

RED WINE DEMI | MUSHROOM SAUCE | ROASTED GARLIC BUTTER | CHIMICHURRI | FUEGO STEAKHOUSE SAUCE

SIDES

GRILLED ASPARAGUS 8 | SAUTÉED GARLIC SPINACH 5 | SAUTEED VEGETABLES 5 | FRENCH FRIES 5 | MADUROS 5 | TOSTONES 5 | MASHED POTATOES 5 | TRUFFLE MASHED POTATOES 8 | RICE & BEENS 6 | MAC & CHEESE 8

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