

NODA MEXICAN SEAGRILL

Cabo Fish Taco

3201 N Davidson St, Charlotte, NC 28205 • (704) 332-8868

Sun-Thu 11am-10pm • Fri-Sat 11am-11pm

★ House favorite **SPICY**  Vegetarian

Small Stuff

Baja shrimp & Crab Dip \$16.68

Creamy dip made with lump crab meat & seasoned shrimp, served piping hot with crispy pita points

Chips And Salsa \$4.05

Our signature corn & tomato salsas served with tortilla chips

Salsa Trio **SPICY** \$9.14

Roasted Red Tomato Salsa, fresh Habanero Honey Mango Salsa & our signature Green Tomatillo Salsa, served chilled with tortilla chips.

Queso Dip \$7.99

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

Guacamole \$12.59

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

Green Room

Serrano Chicken Salad \$18.35

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

Guacamole Salmon Salad \$20.65

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

Diablo Shrimp Salad \$19.49

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

Sweet Blackened Tuna Salad \$20.15

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



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Cabo Casa Salad	\$12.59
A Blend of fresh greens tossed with tomato, red onions, bell peppers, cucumbers & mushrooms, topped with roasted pumpkin seeds & our house made Border Vinaigrette	

Signature Tacos

Combo Taco	\$17.75
Mix and match any 2 tacos	
Grilled Steak Taco	\$18.11
Grilled steak topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
★ Blackened Mahi-Mahi Taco	\$17.19
Blackened Mahi Mahi topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
Beer Battered Shrimp Taco	\$16.68
Beer battered shrimp topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
Grilled Salmon Taco	\$18.34
Grilled Salmon topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
Grilled Lemon Ahi Tuna Taco	\$18.34
Lemon Pepper grilled ahi tuna topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
Grilled Serrano Chicken Taco	\$16.04
Grilled Serrano Chicken topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
Beer Battered White Fish Taco	\$16.04
Beer battered white fish topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
Flash Fried Tofu Taco	\$14.89
Flash fried tofu topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	

Specialty Tacos

★ Honey Soy Glazed Salmon Tacos	\$19.49
Grilled salmon tossed with our Honey Soy Glaze, stuffed with mixed greens, guacamole, tomato & mixed cheese, finished with our Honey Wasabi Sauce.	
★ Tavarua Tuna Tacos	\$19.49
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	
Lemon Grilled Shrimp Tacos	\$17.54
Lemon-grilled shrimp, stuffed with guacamole, pickled onion, fresh greens, tomato & mixed cheese, finished with our Cilantro White Sauce	



Combo Taco	\$18.50
Mix and match any 2 tacos	
Carne Asada Tacos	\$19.26
Grilled steak sautéed in a roasted tomato sauce with grilled peppers and onions, stuffed with guacamole, tomato, mixed cheese & fresh greens	
Soy Ginger Shrimp Tacos	\$17.19
Beer battered shrimp tossed in our Soy Ginger Glaze, stuffed with cabbage, tomato, guacamole & mixed cheese, finished with sesame seeds & scallions	
BBQ Mahi-Mahi Tacos	\$18.11
Grilled Mango BBQ Mahi-Mahi with Mexi-slaw, tomato, guacamole & mixed cheese, finished with our Cilantro White Sauce	
Thai Chili Tofu Tacos	\$16.04
Flash fried tofu topped with our Sweet Thai Chili Sauce, scallions & sesame seeds, stuffed with guacamole, fresh greens, tomato, & mixed cheese	

Wraps & Burritos

★ Shrimp & Chicken Burrito	\$17.54
Blackened shrimp & seasoned chicken wrapped with black beans, rice, roasted red peppers, guacamole, cheese & our Cilantro White Sauce	
Mexi-Mahi Burrito	\$17.53
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	
Carne Asada Burrito	\$17.54
Grilled steak sautéed in a roasted red tomato sauce with grilled peppers and onions, wrapped with refried beans, rice, guacamole & mixed cheese, finished with Southwest Aioli	
Epic Tuna Burrito	\$18.35
Grilled Ahi Tuna wrapped with black beans, rice, guacamole, roasted red peppers & mixed cheese, finished with our Cilantro White Sauce	
Honey Wasabi Tuna Burrito	\$18.35
Grilled Ahi Tuna wrapped with rice, mushrooms, carrots, celery, onions, peppers, tomato & mixed cheese, finished with our Honey Wasabi Sauce	
Baja Veggie Wrap 	\$14.09
Bell peppers, red onions, roasted red peppers, mushrooms, cucumbers, fresh greens, tomato, guacamole & mixed cheese, finished with our Southwest Aioli	
Burrito Verde	\$16.39
Sautéed mushrooms, onions, roasted red peppers, zucchini, yellow squash, spinach, bell peppers, black beans, rice, guacamole & mixed cheese, finished with our Cilantro White Sauce	



Southwest Chicken Wrap **\$15.24**

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

Thai Shrimp Wrap **\$16.39**

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

Quesadillas

Chicken Quesadilla **\$16.69**

A grilled flour tortilla stuffed with sautéed peppers & onions, mixed cheese & grilled chicken

Spinach Quesadilla **\$16.05**

A grilled flour tortilla stuffed with sautéed peppers & onions, mixed cheese & sautéed spinach

Cheese Quesadilla **\$14.69**

A grilled flour tortilla stuffed with sautéed peppers & onions & mixed cheese

Steak Quesadilla **\$18.34**

A grilled flour tortilla stuffed with sautéed peppers & onions, mixed cheese & grilled steak

Shrimp Quesadilla **\$17.93**

A grilled flour tortilla stuffed with sautéed peppers & onions, mixed cheese and grilled shrimp.

Rosarita Fajitas

Chicken Rosarita Fajitas **\$19.49**

Grilled Chicken and sautéed bell peppers & onions in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream

Steak Rosarita Fajitas **\$20.41**

Steak and sautéed bell peppers & onions in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream

Salmon Fajita **\$22.39**

Grilled salmon fillet served on sizzling onions and peppers, topped with mango salsa and tequila lime creamy sauce.

Shrimp Rosarita Fajitas **\$20.13**

Grilled Shrimp and sautéed bell peppers & onions in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream

Veggie Rosarita Fajitas **\$17.19**

Mixed Vegetables and sautéed bell peppers & onions in our unique Kiwi-Teriyaki Fajita Sauce served with rice, mixed cheese, fresh greens, tomato salsa & sour cream



Big Swells – Rasta Pasta

Steak Baja Bowl \$20.75

A huge taco bowl stuffed with seasoned rice, black beans & sautéed seasonal veggies served with grilled steak

Shrimp Baja Bowl \$20.13

A huge taco bowl stuffed with seasoned rice, black beans & sautéed seasonal veggies served with grilled shrimp

Tuna Baja Bowl \$20.99

A huge taco bowl stuffed with seasoned rice, black beans & sautéed seasonal veggies served with a grilled ahi tuna steak

Chicken Baja Bowl \$19.49

A huge taco bowl stuffed with seasoned rice, black beans & sautéed seasonal veggies served with grilled chicken

Tofu Baja Bowl \$17.50

A huge taco bowl stuffed with seasoned rice, black beans & tofu

Veggie Baja Bowl \$15.50

A huge taco bowl stuffed with seasoned rice, black beans & sautéed seasonal veggies

Rasta Pasta \$23.50

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

Salmon Baja Bowl \$21.79

A huge taco bowl stuffed with seasoned rice, black beans & sautéed seasonal veggies served with grilled salmon

A La Carte Tacos

A La Honey Soy Glazed Salmon Taco \$7.91

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

A La Lemon Grilled Shrimp Taco \$6.90

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

A La Grilled Steak Taco \$6.90

Grilled steak topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole

A La Carne Asada Taco \$7.33

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



A La BBQ Mahi-Mahi Taco	\$7.33
Grilled Mango BBQ Mahi-Mahi with Mexi-slaw, tomato, guacamole & mixed cheese, finished with our Cilantro White Sauce	
A La Grilled Serrano Chicken Taco	\$6.50
Grilled Serrano Chicken topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
A La Blackened Mahi-Mahi Taco	\$6.90
Blackened Mahi Mahi topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
A La Grilled Salmon Taco	\$7.20
Grilled Salmon topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
A La Tavarua Tuna Tacos	\$7.91
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	
A La Beer Battered Shrimp Taco	\$6.60
Beer battered shrimp topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
A La Soy Ginger Shrimp Taco	\$6.90
Beer battered shrimp tossed in our Soy Ginger Glaze, stuffed with cabbage, tomato, guacamole & mixed cheese, finished with sesame seeds & scallions	
A La Thai Chili Tofu Taco	\$6.35
Flash fried tofu topped with our Sweet Thai Chili Sauce, scallions & sesame seeds, stuffed with guacamole, fresh greens, tomato, & mixed cheese	
A La Grilled Lemon Ahi Tuna Taco	\$7.20
Lemon Pepper gilled ahi tuna topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
A La Beer Battered White Fish Taco	\$6.20
Beer battered white fish topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	
A La Flash Fried Tofu Taco	\$5.95
Flash fried tofu topped with our Cilantro White Sauce, stuffed with cabbage, tomato & guacamole	

Sides

Fries	\$3.60
Deep-fried golden fries, typically seasoned with spices, offering a crispy texture.	
Plantains	\$3.60
Fried sweet plantains typically topped with Mexican crema and queso fresco, offering a blend of sweetness and creaminess.	



Guacamole Pasta Salad **\$3.60**

Guacamole pasta salad features pasta typically tossed with creamy guacamole, diced tomatoes, onions, cilantro, and a hint of lime for a refreshing side dish.

Baja Rice **\$3.60**

Typically prepared with white rice, tomatoes, onions, and a blend of Mexican spices.

Plain Rice **\$3.60**

Steamed white rice typically served as a side dish, offering a simple and versatile accompaniment to your meal.

Only Black Beans **\$3.60**

Simmered black beans typically prepared with onions, garlic, and Mexican spices, offering a rich and savory side dish.

Mexi Slaw **\$3.60**

Shredded cabbage and carrots typically tossed with cilantro and a lime dressing, creating a refreshing side.

Black Beans & Rice **\$3.60**

Black beans seasoned with onions, garlic, and spices, paired with rice, typically garnished with cilantro and pico de gallo.

Refried Beans **\$3.60**

Mashed pinto beans typically fried and topped with cheese, offering a classic Mexican side dish.

Bellywashers

Limeade **\$3.00**

Freshly squeezed lime juice sweetened with sugar, offering a classic limeade taste.

Mr.Pibb **SPICY** **\$2.50**

Mr. Pibb: A classic carbonated beverage, typically featuring a bold blend of spicy cherry and cola flavors, commonly enjoyed as a refreshing drink option.

Sprite **\$2.50**

Classic, cool, crisp lemon-lime flavored taste that's caffeine free

Lemonade **\$2.50**

Freshly squeezed lemons blended with organic cane sugar and filtered water.

Ginger Ale **\$2.50**

A carbonated beverage typically featuring a mild ginger flavor and effervescence, offering a refreshing and bubbly experience.

Sweet Tea **\$2.50**

Brewed black tea sweetened with sugar, offering a classic, refreshing taste typical of a southern favorite.

Coca-Cola Zero Sugar **\$2.50**

Enjoy the great taste of Coca-Cola with zero sugar, zero calories



Unsweet Tea **\$2.50**

Brewed unsweetened tea served over ice, offering a pure and clean taste for those who prefer their tea without added sweetness.

Coca-Cola **\$2.50**

Coca-Cola Original Taste — the crisp, refreshing taste you know and love

Diet Coke **\$2.50**

Take a Diet Coke break with this refreshing, no-calorie soft drink

Prices and availability subject to change. Please ask your server about daily specials.

