



Call ahead for Carry Out
and Weekly Changing Specials

410-437-8999

Hours: Tues.–Thurs. 4pm–9pm
Fri. & Sat. 4pm–10pm

LISTA'S CATERS
PRIVATE PARTIES
at your place or ours!
(see reverse for details)

APPETIZERS & SMALL PLATES

- Guacamole** Served with assorted corn chips, jalapeño slices, and diced tomato on the side. 9.5
- Garlic Shrimp Appetizer** Our #1 seller! Lista's famous jumbo shrimp—garlicky, spicy, irresistible! 11.5
- Chile con Queso** Piping hot chile and cheese spiked with assorted peppers and pico de gallo. Served with chips. 6.5
- Taquitos** Shredded pork rolled into crispy corn tortillas – served with house salsa, sour cream. 7
- Edamame** Soy beans steamed in the pod and lightly seasoned with sea salt. 6
- Baked Crab Dip** Cream cheese, jumbo lump crabmeat, mozzarella, served with crusty bread and flour chips. 11
- Chicken Fingers** Lightly seasoned deep-fried chicken tenders with house-cut fries. 10.5
- Mr. Tim's Shrimp** Chile lime shrimp flame-broiled with grilled asparagus, cocktail sauce. 11
- Filipino Lumpia** Egg rolls filled with ground pork and ginger, quickly fried, and served with assorted dipping sauces. 7
- Nachos** Crisp corn chips, mixed cheese, refries, tomatoes, green onions, sliced jalapeños and sour cream. 10
— add ground beef 12 — add steak or chicken 14
- Handmade Tamales** Home-style corn masa with pork red chile steamed in natural husks. 9
- Grilled Quesadillas** Large flour tortilla folded with mixed cheese, pico and chipotle salsa, with sour cream and house salsa. 9.5
— add Chicken or Steak 14
— add Shrimp or Crab 17

SIGNATURE SOUPS

- Black Bean Soup** Perfectly seasoned, served with diced onions & rice. 4.5 cup / 6 bowl
- Cajun Cream of Crab Soup** Award winning recipe, just slightly spicy. 5.5 cup / 7 bowl
- Coney Island Chili** A classic chili with or without beans – cheese, onions. 5 cup / 6.5 bowl
- Maryland Crab Soup** With the freshest crab meat and vegetables. 5 cup / 7.5 bowl
- Pork Green Chile** The pride of our family served with warm flour tortillas. 7 bowl

CRISP SALADS

- House Salad** Greens, tomatoes, cucumbers, carrots, red onions and croutons. 5
- Caesar Salad** Crisp romaine, croutons, chilled Caesar dressing, parmigiano reggiano. 8
— add chicken or steak 14 — add grilled shrimp 20
- Kathy's Salad** Mixed greens, tomato wedges, strawberries, mixed nuts, crumbled Gorgonzola cheese with flame-broiled flat iron steak or chicken. 15
— add grilled shrimp 20
- Taco Salad** Lettuce, corn chips, cheese, salsa, tomatoes, sour cream – beef or chicken. 15
- Fried Chicken Salad** Mixed greens, onions, tomato wedges, carrots, cucumbers, candied pecans, red onions all topped off with breaded fried chicken strips. 15
- Fajita Fiesta Salad** Assorted lettuce, diced tomatoes, cucumbers, onions, corn, shredded cheese, black beans, and tortilla strips with steak or grilled chicken. 15
— with grilled shrimp or salmon 18
- Grilled Seafood Salad** Mixed greens, tomato wedges, cucumbers, red onions, carrots, all topped with grilled shrimp and scallops with chilled lump crab. 22

SANDWICHES

- All sandwiches served on a toasted brioche roll with lettuce, tomato, onion, pickle, & fries (*unless otherwise noted).*
- Seasoned Pulled Pork Sandwich** Our classic mild red chile and pineapple marinated, slow-cooked. 11
- Jumbo Lump Crab Cake Sandwich** Nana Kline's recipe fried or broiled – jumbo lump. 16
- Blackened Chicken Sandwich** Nicely seasoned and grilled – cheddar cheese and chipotle aioli. 11
- Back Yard Burger** Juicy, premium 8 oz. beef burger flame-broiled and finished with melted cheese and bacon. 12
- West Side Chile Burger** Juicy, premium 8 oz. beef burger with a special chile, diced onions, mustard, and shredded cheese. 12
- The Denver Burger** Back home it's called a "Tortilla Burger." Flame-broiled ground beef between two flour tortillas with refries smothered with green chile and cheese, trimmed with lettuce and tomato, house-cut fries.* 16

ENTRÉES

All entrées are served with your choice of potato or rice and a grilled vegetable (*unless otherwise noted).

Baby Back Ribs Slow-cooked, falling off the bones tender. Choose “Smokey and Mild” or “Hot Habañero, Pineapple BBQ.” 21 — small plate 13

House Rib Eye Flame-broiled, blackened, garlic-sauced, ranchero, or Thai pineapple. 28

Mixed Grill Flame-broiled flat iron steak with our very popular garlic shrimp. 25

Flat Iron Steak Our favorite cut, cilantro, lime, and garlic marinated, flame-broiled, served with rice, refried beans, sour cream, pico de gallo, and hot salsa verde.* 24

Salsa Chicken Flame-broiled chicken breast with mild ranchero sauce or hot salsa verde served on a crispy corn tortilla with rice, black beans & pico de gallo.* 17

Nana Kline’s Crab Cakes Two jumbo lump Baltimore-style crab cakes with just enough of Nana’s secret ingredients to hold them together. 26 — half order 17

Atlantic Salmon Beautiful, oven-broiled filet. Choose pecan-encrusted or garlic-sauced. 20 — OR Grilled and Stuffed with Crab 27

Garlic Shrimp Jumbo shrimp herb-seasoned, cooked in garlic white wine, light tomato sauce. 22

Fried Shrimp Lightly breaded (almost naked), flash-fried and served with spicy cocktail sauce. 22

Fish Tacos Lightly corn-dusted mahi mahi with cabbage, cilantro, chipotle aioli, shredded cheese, and fresh lime. Served with Spanish rice and black beans.* 15

TAG-A-LONGS & SIDES

- Baked Potato, Grilled Asparagus, House-Cut Fries, or Sweet Potato Fries 4
- Spanish Rice, Refried Beans, Black Beans, Charro Beans, or House Vegetable 4
- Meat Taco, Bean Tostada, Meat Enchilada, or Cheese Enchilada 4
- Smothered Burrito 7
- Fresh Guacamole 5
- Sour Cream 3

MODERN AMERICAN

Authentic American entrées inspired by the food of Northern New Mexico and Colorado

⇒ BURRITOS ⇐

A large flour tortilla stuffed with your choice of meat – smothered with your choice of chile and melted cheese.

The Cowboy Flame-broiled flat iron steak - onions, cheese, charro beans, Texas chili. 17

The Fajita Flame-broiled chicken or steak – cheese, onions, peppers, red or green chile. 17

The Original Seasoned ground beef or chicken, refries, rice, red or green chile and cheese. 17

⇒ ENCHILADAS ⇐

Corn tortillas either rolled or layered with your choice of filling, red or green chile or one of our specialty sauces, & melted cheese.

Santa Fe Layered with seasoned ground beef or pulled chicken, diced onion, cheese smothered with red or green chile- with a side of rice and refried beans. 17.5

Crab/Asparagus Jumbo lump crab cake with grilled asparagus all smothered with our Cajun cream and jack cheese – served with rice and black beans. 19.5

Old Mexico Grilled chicken layered in soft corn tortillas with a very special jalapeño sauce and jack cheese – rice, black beans, sour cream, and pico de gallo. 17.5

⇒ CARNITAS ⇐

New Mexican Carnitas Slow cooked, citrus-seasoned chunks of pork finished with onions, peppers and grilled jalapeños, served with sour cream, pico de gallo, Spanish rice, refried beans, and warm flour tortillas. 17

⇒ FAJITAS ⇐

With all the fixins to “Roll Your Own” including grilled onions, peppers, charro beans, cheese, sour cream, pico de gallo, and warmed flour tortillas. Mix ‘em up!

Grilled Vegetables 18	Fish 19.5
Chicken 18	Shrimp 23
Flat Iron Steak 19.5	

⇒ COMBINATIONS ⇐

Sour Cream Combo Ground beef or chicken, burrito, enchilada, soft taco, beans, and Spanish rice. 17

The All-Time Favorite Pork tamale, smothered bean burrito, crispy tostada, beans, and Spanish rice. 17



We Cater Private Parties 7 Days & Nights Weekly

Listas caters private parties 7 days and nights weekly at your place or ours. The best occasions deserve the best food and service, so make a memory here! We have over 40 years of experience catering Weddings, Rehearsals, Birthdays, Anniversaries, Showers, Graduations, Retirements, Banquets, and School Events.



ListasGrill.com

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