SOLOMON’S LANDING: The right spot for Cabo’s best marina-side dining, drinking

The best meals in Cabo with a view that simply can’t be beat!

Solomon’s Landing has been a local and tourist favorite ever since it opened after a hurricane nine years ago. Because it’s perched on the Cabo marina’s edge and because the bar is built in a circle, Solomon’s Landing is a great place to sit and watch the people go by, and to meet both the locals and the tourists as they return from their fishing trips.

Great fish stories abound around the bar. Owners Brian Solomon and his wife Dawn are nearly always on hand to talk to guests and to make sure they’re well taken care of, of whether ordering food or some of their trademark drinks.

Solomon’s has gained a reputation for delicious shrimp, chicken, fish and carne asada tacos, with fresh salsas made every day. Oh, and Brian is justly proud of his hamburgers, enchiladas, sashimi, fish ceviche and assorted surpri""""es. He is a gourmet chef, and he runs a professional kitchen.

Many people ask the Tuna Jackpot staff, “Where’s the best lobster in Cabo?” Hands down, we feel it’s Solomon’s. This is the real, cold water, full-bodied, sweet lobster. As Brian points out, his lobster is not the warm water black lobster species that can often be chewy and stringy.

Solomon’s serves cold water lobster he brings in from the north in two sizes: the 20-ounce for 350 pesos (about $31) and the 350-ounce for 500 pesos (about $44). Solomon’s lobsters come with your choice of mashed potatoes, rice or baked potato, and, oh yes — his famous warm garlic bread.

Brian claims the preparation makes a difference also. In and out of that pot in a big hurry assures the perfect lobster at Solomon’s. Everything on the menu is outstanding at Solomon’s, especially the steaks. There is a wonderful filet mignon with mushroom sauce accompanied with mashed potatoes, rice and veggies al dente, and the corn-fed, aged, 2-pound porterhouse t-bone is superb.

If you want the best lobster and steak in Cabo, Solomon’s serves cold water lobster he brings in from the north, in two sizes: the 20-ounce for 350 pesos (about $31) and the 350-ounce for 500 pesos (about $44). Solomon’s lobsters come with your choice of mashed potatoes, rice or baked potato, and, oh yes — his famous warm garlic bread.

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