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10 Crazy Tacos From Around the U.S.

By Linnea Covington

Lately it seems like every joint has a taco on their menu - whether it be a traditional carnitas, or some kind of fusion-y version like a seared tuna or kimchi taco. Chefs everywhere are getting more experimental than ever in an attempt to reinvent this classic crowd-pleasing Mexican staple. Some do it by using raw fish or by fusing flavors from other cuisines, and others...by adding bugs. Yup you heard that correctly. Check out our list of some of the most exotic tacos we could find being served across the country. What's the craziest taco you've ever eaten? Let us know in the comments.

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Tuna Poke Wonton Tacos, Beauty & Essex, NYC

Is it Mexican or Chinese? Regarding the tuna poke wonton tacos at New York's Beauty & Essex, the answer is both. Chef and owner **Chris Santos** fries up wonton skins nice and crispy, and then tops them with tiny cubes of fresh tuna and micro cilantro. On top of that he adds a bit of crisp radish and some creamy wasabi kewpie, also known as Japanese mayonnaise. Santos also has fun with his lobster tacos too, modeling them off your basic Baja fish taco but using beer-battered Maine lobster instead of white fish.