

## APPETIZERS

## MARISCOS

## FIESTA PLATTER 14.95

Nachos, cheese quesadillas, chimichangas, taquitos and fried shrimp, served with sour cream and guacamole.

MARISCOS FIESTA DIP 8.95
Skillet filled with beans, melted cheese, quacamoles, tomatoes and jalapeños.

## FRESH GUACAMOLE 7.95

QUESO FUNDIDO 7.95
+chorizo or jalapeños.

## QUESADILLA 8.95

Served with guacamole and sour cream.

+ Asada, pastor, shredded chicken or shredded beef 4.
+Shrimp or crab sautéed with pico de gallo 5.

SEAFOOD

SHRIMP 13.95
Served with rice and beans. Prepared with your choice of the following:

RANCHERO Tomato based salsa.
GARLIC Garlic and mushroom sauté.

DIABLO Spicy red chilli salsa.
VERACRUZ Tomato based salsa with white wine and green olives.

MUSHROOMS, PEPPERS, ONIONS Mushrooms, bell peppers, onion sauté.

## SEABASS FILET 13.95

Grilled seabass filet served with rice and vegetables. Prepared Veracruz style or with garlic and mushrooms.

## SALMON FILET 13.95

Grilled salmon filet served with rice and vegetables.

SPECIALTY PLATE 19.95 Fish, shrimp, octopus, carb sautéed with pico de gallo, peppers, onions.Served with rice and guacamole.

## FRIED SHRMP/FIED FISH 12.95

 Served with rice and French fries.NACHOS 8.95
Chips layered with beans, pico de gallo, queso or monterrey jack cheese, served with guacamole and sour cream.

+ Asada, pastor, shredded chicken or shredded beef 4 .

HOUSE SALAD 5.95
Romaine, roasted corn, avocado, red onion, tomato, cheese.
Choice of ranch or cilantro lime dressing.
Add to entrée for 3.95.

## FLAUTAS COMBO

Taquitos and chimichangas served with guacamole and sour cream.
Chicken/beef 9.95 Seafood 12.95.


MOJARRA 12.95
Whole tilapia fish, served with rice and French fries. Prepared with your choice of the following: +\$2.

RANCHERO Tomato based salsa.
GARLIC Garlic and mushroom sauté.

DIABLO Spicy red chilli salsa.
VERACRUZ Tomato based salsa with white wine and green olives.

MUSHROOMS, PEPPERS, ONIONS
Mushrooms, bell peppers, onion sauté.

COSTA AZUL 15.95
Bacon wrapped shrimp stuffed with jalapeño. Served with rice and French fries.

## CAMARONES EN SU CAMA

 12.95Shrimp sautéed with onion, bell peppers served on top of bed of rice.
Served with beans.

## SEAFOOD LOVERS 22.95

Sautéed octopus and shrimp served on top of grilled seabass, served with rice and vegetables.

LOBSTER TAILS 36.95
6 oz. lobster tails. Served with vegetable and baked potato.

## ENCHILADAS

Served with rice and beans

## CHEESE 9.95

## VEGETARIAN 10.95

Celery, carrots, mushrooms, corn, pico de gallo sautéed served with sour cream.

## CHICKEN/BEEF 11.95

Shredded chicken or beef, served with guacamole and sour cream.

SHRIMP, CRAB OR MIX 13.95 Shrimp, crab or bath sautéed with pico de gallo, served with sour cream.

## BURRITOS

Served with rice and beans

+ Guacamole and sour cream 2.50 .

BEAN AND CHEESE 6.95
CARNE ASADA 10.95
CARNITAS 9.95
MACHACA 9.95
CHILE VERDE/ CHILE COLO-
RADO 9.95
Pork with red or Green chili.


## FAITRS

Served with rice, beans, guacamole, sour cream, pico de gallo.

| BEEF 14.95 | VEGGIE 9.95 |
| :--- | :--- |
| CHICKEN 12.95 | COMBO OF 215.95 |
| SHRIMP 13.95 | COMBO OF 318.95 |

SHRIMP 13.95
FISH 13.95

## TACOS

Served with rice and beans
ASADA 12.95
Garnished with pico de gallo.
CARNITAS 11.95
Garnished whit pico de gallo.
PASTOR 11.95
Garnished with cilantro and onion.

AL CARBON 13.95
Steak and bacon.Served with guacamole.

SHRIMP 12.95
Sautéed shrimp with pico de gallo.Garnished with cheese, lettuce.

FISH 12.95
Fried Pollock fillets, garnished with lettuce, cheese, pico de gallo.

CHIMICHANGAS
Served with rice, beans, guacamole and sour cream. Beef/chicken 10.95 Shrimp/crab 12.95.

TAQUITOS 9.95
Chicken or beef.Served with rice, beans, quacamole and sour cream.

TACO SALAD 11.95
Flour tortilla bowl filled with rice, beans, guacamole, sour cream and garnish.

+ Asada, carnitas, shredded chicken or shredded beef.

CARNITAS PLATE 11.95 Chunks of tender pork, served with rice, beans, pico de gallo.

## TORTAS

Served with French fries 10.95
ASADA
CARNITAS CHIKEN
PASTOR
AL CARBON

## OYSTERS, CEVICHE Y

## COCKTAILS

$1 ⁄ 2$ Dozen I Dozen.
FRESH OYSTERS market
WITH SHRIMP market

## WITH CEVICHE market

## FLAMED OYSTERS

 marketSautéed with shrimp and served with diablo sauce, melted cheese.

## AGUACHILES 12.95

Shrimp in fresh lime juice with serrano peppers, cucumbers, red onion.

## FISH CEVICHE

Pollock mixed with pico de gallo.
Tostada 6.95 I Plate 12.95

## STEAKS

Served with two sides:
Beans, rice, french fries, small salad, vegetable medley, baked potato + \$1.

## SHRIMP CEVICHE

Shrimp mixed with pico de gallo, cucumbers
Tostada 6.95 I Plate 12.95.

## SEAFOOD CEVICHE

Fish, shrimp, crab, octopus mixed with pico de gallo, cucumbers. Tostada 7.95 I Plate 13.95

## SHRIMP COCKTAIL

12.95

Shrimp, pico de gallo, avocado, house cocktail broth.

## CAMPECHANO COCK-

TAIL 15.95
Shrimp, octopus, oysters, pico de gallo, avocado, house cocktail broth.


## CARNE ASADA 14.95

Servedwith guacamole, pico de gallo.

+ cheese enchilada 2.95.


## STEAK RANCHERO

14.95

Sirloin steak bits sautéed with onions, bell peppers, jalapeños.

## SIRLOIN STEAK 16.95

8 oz. Sirloin.

## T BONE COMBO 19.95

10 oz. Served with shrimp or crab enchilada.


PICK 210.95
PICK 312.95
PICK 414.95

## TACO

Shredded beef or chicken.
Asada, pastor, carnitas +\$1.

NEW YORK 18.95
8 oz. New York strip.
CHICKEN BREAST 12.95
Melted cheese, avocado, pico de gallo on top.

## ADD ONS

5 Grilled Shrimps 5 I 5 Fried Shrimps 8
5 Bacon wrapped Shrimp 10 I Lobster tail 15

