





*a Week*  
ALL SERVED WITH FRIED RICE AND SALAD

**HUEVOS AL GUSTO 13**

Three fried or scrambled eggs prepared with your choice of Machac (Shredded Beef), Chorizo or Bacon, Also Available in LA MEXICANA OR RANCHEROS.

**HUEVOS A LA MEXICANA:**

3 scrambled eggs cooked with chopped tomatoes, fresh jalapenos and onions

**RANCHEROS**

3 fried eggs topped with our homemade sauce

**LUNCH QUESADILLAS**

One Quesadilla

**GRILLED CHICKEN 13**

**STEAK 14**

**SHRIMP 14**

**CHILAQUILES ROJOS 14**

Combination of Tortilla Chips with Scrambled Eggs, topped with Steak Strips and Red Sauce

**POLLO LOCO 16**

Chicken Breast topped with Mushrooms, Spinach, Bell Peppers and Onions,

**CHORIZO BURRITOS 13**

Two Chorizo & Egg filled Burritos

**BURRITO SEAFOOD 15**

Flour tortilla, stuffed with shrimp and crawfish, topped with cheese dip and chipotle sauce.

**FRIED RICE**

On a bed of Rice or Fries with your choice of meat, topped with Queso

**GRILLED CHICKEN 16**

**STEAK 17**

**SHRIMP 17**

**TRIO 18**

**FISH OR SHRIMP TACOS 16**

2 tacos with your choice of fish or shrimp, grilled or breaded topped red cabbage and pico de gallo and chipotle sauce

**CAMARONES A LA PLANCHA 16**

Grilled shrimp

**GRACIAS POR  
PREFERIRNOS, TE  
ESPERAMOS PRONTO**



## & DIPS

**GUACAMOLE DIP (MP)**

**SALSA AND CHIPS 4.99**

**CHEESE DIP AND CHIPS 7.99**



### SEAFOOD GUMBO BOWL

10

Crabmeat, Oysters, Shrimp and Okra in a Roux-Based Stock and served over Rice.

### CRAB & CORN BISQUE

10

Apple, Raisin, and Croustons. Mixed in our house sweet Dressing.

Add:  
Chicken 3  
Shrimp 5

### CAESAR SALAD

11

Mixed lettuce with tomato, red onion, celery, cucumber, and croutons

Add:  
Chicken 3  
Shrimp 5

## CALDOS Y BOTANAS

**FRIED PICKLES \$8**

**CHICKEN WINGS (10) \$12**

**FRIED CALAMARI \$12**

**BOOM BOOM SHRIMP \$12**

**FRIED CRAWFISH \$10**

**JALAPENO POPPERS \$10**

**ONION RINGS \$7**

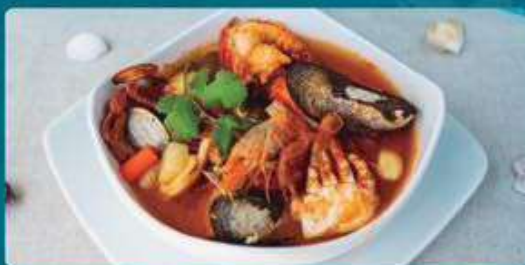
**CRAB CLAWS \$18**

**CHEESESTICKS \$7**



### CALDO DE HUACHINANGO

Red snapper soup cooked with potato, carrot, and celery. **21.99**



### CALDO ESPANTA CRUDAS

Hot soup made of lobster tail, crab meat, shrimp, octopus, Mahi-Mahi, green mussel, and calamari. Cooked with potato, carrot, and celery. **29.99**



### CALDO DE CAMARON

Whole shrimp soup cooked with potato, carrot, and celery. **19.99**



### FRITO DE MARISCOS

Fried Octopus, calamari, and shrimp. **19.99**



### CAMARONES CUCARACHA

Fried shrimp in olive oil and mixed in Mariscal sauce. **23.99**



### CALDO DE LANGOSTINOS

Prawn shrimp soup cooked with potato, carrot, and celery. **26.99**







	<b>SHRIMP NO HEAD</b>	<b>\$14</b>	<b>\$24</b>
	<b>SHRIMP HEAD ON</b>	<b>\$14</b>	<b>\$24</b>
	<b>SNOW CRAB LEGS</b>	<b>MP</b>	<b>MP</b>
	<b>CRAWFISH</b>	<b>SEASONAL</b>	<b>SEASONAL</b>
	<b>CLAMS</b>	<b>\$9</b>	<b>\$15</b>
	<b>GREEN MUSSEL</b>	<b>\$10</b>	<b>\$17</b>
	<b>BLACK MUSSEL</b>	<b>\$10</b>	<b>\$16</b>
	<b>SCALLOPS</b>	<b>\$15</b>	<b>\$28</b>
	<b>SAUSAGE</b>	<b>\$7</b>	<b>\$13</b>
	<b>LOBSTER TAIL</b>	<b>MP</b>	<b>MP</b>
	<b>KING CRAB LEGS</b>		<b>MP</b>
	<b>DUNGENES CRAB</b>		<b>MP</b>

## DAILY SPECIALS Favorites of the People

W/ CORN & POTATO

### MONDAY \$35

1/2LB BLACK MUSSEL  
1/2LB SHRIMP  
1/2LB SNOW CRAB

### TUESDAY \$35

1/2LB CLAMS  
1/2LB SHRIMP  
1/2LB SNOW CRAB

### WEDNESDAY \$34

1/2LB SAUSAGE  
1/2LB SHRIMP  
1/2LB SNOW CRAB

### THURSDAY \$39

1/2 LB SHRIMP  
1 LB SNOW CRAB

### WEEKEND \$49

1/2 LB LOBSTER TAIL  
1/2 LB SHRIMP  
1/2 LB SNOW CRAB

AVAILABLE EVERY DAY

### THE BEST \$45

1/2 LB SAUSAGE  
1/2 LB SHRIMP NO HEAD  
1/2 LB BLACK MUSSEL  
2 SNOW CRAB CLUSTERS

### 225 SUPERIOR \$90

1/2 LB SAUSAGE  
1/2 LB SHRIMP  
1/2 LB LOBSTER TAIL  
1/2 LB BLACK MUSSEL  
1 & 1/2 LB SNOW CRAB





Grilled Ribeye Steak served with rice, salad, chile toreado. 30.99



### **RIBEYE CON CAMARONES ZARANDEADOS\***

Grilled Ribeye Steak and marinated shrimp, served with rice, beans, nopal, chile toreado and salad. 37.99

### **EL ALTAMIRA\***

Grilled Ribeye Steak, Chicken, and shrimp. Served with rice, beans, nopal, chile toreado and salad. 35.99

### **SURF AND TURF**

Grilled Ribeye Steak, Shrimp, and Lobster tail. Served with Rice, Salad, Nopal, & Chile Tornado. 43.99

### **CHICKEN SANDWICH**

Fried chicken breast, cheese, pickles, lettuce, tomato and our signature sauce on a toasted bun for the ultimate savory experience, served with fries. 16.99



### **DOUBLE MUSHROOM**

Double 1/2 Lb Patty topped with Sautéed Mushrooms, Grilled Onions tossed in our Special BBQ Chipotle Sauce with Pepper Jack, American Cheese, and Bacon. 17.99

### **PASTA POBLANA**

Fettuccine pasta tossed in poblano sauce and roasted red bell peppers, topped with parmesan cheese.  
Choice of: -Chicken 18.99 - Shrimp 20.99 - Salmon\* 22.99

### **PASTA ALFREDO**

Fettuccine pasta tossed in Alfredo sauce and mushrooms, topped with parmesan cheese.  
Choice of: -Chicken 18.99 - Shrimp 20.99 - Salmon\* 22.99

### **MR. BURGER**

A 1/2 lb. homemade beef patty topped with crispy bacon, fried onions, cheese, and our signature sauce on a toasted bun for the ultimate savory experience. 15.99



### **CRAB CAKE (2)**

Fried or Grilled served with 2 side items 17.99

### **MAHI MAHI & SHRIMP**

Grilled or Blackened Mahi Mahi Fish & Jumbo Shrimp 23.99

### **QUESADILLA**

Large quesadilla with grilled bell pepper, tomato, onion, and your choice of meat. Served with rice. 17.99

### **BURRITO EL MARISCAL**

Large Burrito filled with grilled or fried Shrimp, Octopus, and fish, rice, beans, guacamole, chipotle sauce, and cheese sauce. Topped with cabbage mix and pico de gallo. 18.99



### **TACOS GOBERNADOR**

### **TACOS DE CAMARON**

### **TACOS DE PULPO (3)**

Tacos filled with grilled





### CAMARONES CULICHI

Sautéed shrimp with cheese gratin, cooked in a poblano and butter sauce. Served with rice and vegetables. 21.99



### CAMARONES ENCHIPOTLADOS

Sautéed shrimp with cheese gratin, cooked in a light chipotle sauce. Served with rice and vegetables. 20.99

### CAMARONES A LA DIABLA

Sautéed shrimp cooked in a tomato and chile de arbol-based sauce. Served with rice and vegetables. 19.99

### CAMARONES AL AJILLO

Sautéed shrimp cooked in garlic, crushed chile guajillo, white wine, and a touch of lime. Served with rice and vegetables. 19.99



### CAMARONES ZARANDEADOS

Grilled shrimp opened and marinated with light chile butter. Served with rice and house salad. 22.99

### COCKTAIL

A combination of fresh boiled shrimp, our own special del mar cocktail sauce, pico de gallo, and avocado. Served with crackers 20.99

**CAMARON** Shrimp 20.99

**PULPO** Octopus 22.99

**LEVANTA MUERTOS** Shrimp, Octopus, Scallops. Cluster 24.99

### CAMARONES A LA PLANCHA

Grilled shrimp served with rice and vegetables. 19.99

### CAMARONES AL MOJO DE AJO

Sautéed shrimp cooked in butter garlic sauce, white wine, and a touch of lime. Served with rice and vegetables. 19.99

## PULPO



### PULPO TAMPICO

Fried Octopus covered in a light spicy sauce. Served in a bed of rice and steamed vegetables. 30.99



**PULPO AL AJILLO** Sautéed Octopus cooked in garlic, crushed chile guajillo, white wine, and a touch of lime. Served with rice and vegetables. 30.99



### PULPO A LA DIABLA

Sautéed Octopus cooked in a tomato and chile de arbol-based sauce. Served with rice and vegetables. 30.99





## PLATILLOS DE CEVICHE



### CEVICHE DE JAIVA\*

Crab meat ceviche mixed tomato, red onion, cilantro and lime juice, topped with avocado slices (MP)



### CEVICHE MARISCAL\*

Shrimp, Octopus, and fish mixed with cucumber, red onion, mango and spicy salsa. 23.99



### CEVICHE DE CAMARON\*

Shrimp ceviche mixed tomato, red onion, cilantro, and lime juice. Topped with avocado slices. 20.99

### CEVICHE MANGO HABANERO

Shrimp with mango, habanero, lime juice, tomato, red onion, cilantro, cucumber, and topped with avocado. 21.99

### TORRE DE MARISCOS

A seafood tower made from a combination of shrimp, scallops, octopus, fish, red onion, cilantro, cucumber, and avocado, marinated in our house seafood sauce. 27.99

## MOLCAJETES



### MOLCAJETE SAYULITA\*

Grilled top sirloin, chicken, chorizo, shrimp, and octopus in a bed of fried calamari. Garnished with grilled nopal, cebollin, avocado, queso fresco. Topped with tomatillo sauce. Served with rice, beans, and tortillas. 34.99

### MOLCAJETE SUPERIOR

### MOLCAJETE



<b>SHRIMP</b>	<b>\$16</b>
<b>CATFISH</b>	<b>\$15</b>
<b>OYSTER</b>	<b>\$19</b>
<b>CHICKEN TENDER</b>	<b>\$14</b>
<b>CRAWFISH TAILS</b>	<b>\$17</b>
<b>SUPER PLATTER FOR TWO</b>	<b>\$40</b>

8 Shrimps, 2 Tilapia Fillets, 3 Hushpuppies, 2 Chicken Tenders, 6 Oysters w/ Fries and Coleslaw

<b>SHRIMP</b>	<b>\$15</b>
<b>CATFISH</b>	<b>\$13</b>
<b>OYSTER</b>	<b>\$16</b>
<b>CHICKEN TENDER</b>	<b>\$13</b>
<b>CRAWFISH TAILS</b>	<b>\$17</b>

# PESCADOS

## HUACHINANGO



### HUACHINANGO PRINCIPE

Red snapper lightly floured and marinated in chipotle, garlic, and soy sauce. Served with rice and salad. **MP**



### HUACHINANGO GRAN BAHIA

Fried Whole red snapper topped with scallops, shrimp, and bell pepper. Served on a bed of cheese sauce with rice and vegetables. **MP**



### HUACHINANGO ZARANDEADO

Whole opened red snapper marinated with a light chile butter. Served with rice and vegetables. **MP**



### HUACHINANGO VERACRUZANA

Fried whole Red Snapper covered in a tomato based sauce with capers, olives, and shrimp. Served with rice and vegetables. **MP**



## FILETE CULICHI

Grilled Mahi Mahi with cheese gratin, cooked in a poblano and butter sauce. Served with rice and vegetables. **21.99**

## PESCADO AL GUSTO

### A la plancha 17.99

Grilled Fillet, served with rice and vegetables

### Al Ajillo 17.99

cooked in garlic, crushed chile guajillo, white wine, and a touch lime. Served with rice and vegetables

### Al Mojo de Ajo 17.99

cooked in butter garlic sauce, white wine, and a touch of lime. Served with rice and vegetables

### A la Diabla 17.99

cooked in a tomato and chile de arbol based sauce. Served with

## MOJARRA AL GUSTO

FRIED AND MARINATED WHOLE FISH TILAPIA. SERVED WITH RICE AND SALAD.





# CHAROLAS BOTANERAS

MAKE YOUR OWN CHAROLA

**PICK 3: \$75**

**PICK 5: \$100**

CEVICHE DE CAMARON

CEVICHE DE PESCADO

CEVICHE MANGO HABANERO

CEVICHE MIXTO

AGUACHILE ROJO

AGUACHILE VERDE

AGUACHILE NEGRO

CAMARONES COCIDOS

BLACK MUSSELS

OYSTERS

SCALLOPS (CALLO DE HACHA)

ATUN

## PREMIUM SEAFOOD

King Crab (1/2lb)	\$25
Lobster Tail ( 1 tail)	\$15
Snow Crab (1 cluster)	\$15



**ADD 6PACK  
\$25**



*Huichola*

6.99

*Chapita*

14.99

*Cuata*

19.99

*El Ken*

21.99

*La Barbie*

23.99

*Superior*