

MARISCOS SEAFOOD



All seafood dishes are served with rice and refried beans.

CAMARONES

RANCHEROS - \$18

Shrimp cooked with bell peppers, onion and tomatoes in ranchera sauce. Corn or flour tortillas upon request.

MOJO DE AJO - \$18

Shrimp sautéed in our buttery garlic sauce. Corn or flour tortillas upon request.

DIABLA - \$18

Shrimp cooked in our devilish spicy red sauce. Corn or flour tortillas upon request.

COSTA AZUL - \$20

Shrimp wrapped in bacon and cooked to perfection. Corn or flour tortillas upon request.



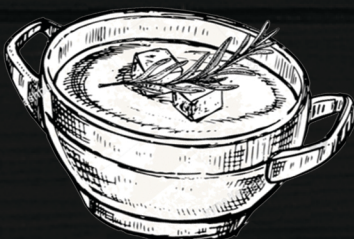
TOSTADAS

CAMARON - \$14

Shrimp, onions, cilantro tomato and avocado

TOSTADA MIXTA - \$16

Shrimp & Octopus, onions, cilantro, tomato, and avocado.



FILETES DE PESCADO

RANCHERO - \$16

Grilled fish filet cooked with bell pepper, onion and tomatoes topped with ranchera sauce.

MOJO DE AJO - \$15

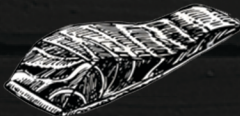
Grilled fish filet topped in our buttery garlic sauce.

A LA PLANCHA - \$15

Grilled fish filet with seasoning.

DIABLA - \$15

Grilled fish filet topped in our devilish spicy red sauce.



COCTELES

All cocktails are served with onion, cilantro, tomato and avocado

CAMARON - \$17

Shrimp

CAMPECHANA - \$19

Shrimp and Octopus



SOPA DEL MAR

CAMARON - \$17

Shrimp soup

PESCADO - \$16

Fish soup

COSTA BRAVA - \$18

Shrimp and fish soup

TRES MARES - \$19

Shrimp, fish and octopus soup

CALDO DEL DIA

SOUP OF THE DAY

Price available on Daily Special Board

MONDAY

COCIDO

Traditional beef soup with vegetables.

TUESDAY

SOPA AZTECA

Vegetarian delight. Garden fresh vegetable soup with tortilla chips, cheese and cilantro garnish.

WEDNESDAY

CALDO DE POLLO

Chicken soup with vegetables.

THURSDAY

ALBONDIGAS

Meatball soup with vegetables.

FRIDAY

COCIDO

Traditional beef soup with vegetables.

SATURDAYS

MENUDO

Traditional beef tripe soup seasoned with Mexican spices.



REMEMBER DESSERT!

