



Entradas

Guacamole Mexicano	\$12.48
Avocado, tomato, red onion, serrano chili and cucumber	
* Toritos Especiales	4pz \$16.12 6pz \$20.28
Yellow pepper, shrimp, mozzarella cheese, rapped in bacon with house secret sauce	
* Ostiones Regulares	6pz \$14.56 12pz \$24.96
Oysters on shell with limon on the side	
* Ostiones Especiales	6pz \$21.84 12pz \$41.60
Oysters prepared with house sauce, scallops and shrimp	
* Ostiones Ceviche 🌟	6pz \$18.20 12pz \$32.80
Fresh oysters served on the half shell, topped with a flavorful mix of shrimp ceviche. Accompanied by fresh lime wedges and our signature seafood juice for an extra burst of flavor.	
* Sashimi de Atun	\$23.40
Tuna strips marinated with house sauce, red onion, serrano chili, spring onios decorated with siracha sauce.	
Empanadas Camaron 🌟	4pz \$10.70 6pz \$15.80
Made with our special house-recipe dough and filled with a savory shrimp stew. Served on a bed of fresh lettuce and paired with our green salsa.	
Empanadas Marlin 🌟	4pz \$12.20 6pz \$17.30
Made with our special house-recipe dough and filled with a savory smoked tuna stew. Served on a bed of fresh lettuce and paired with our green salsa.	
Queso Fundido 🌟	\$14.50
Melted mozzarella cheese mixed with shrimp, chorizo, grilled steak, and chicken. Finished with grilled onions and freshly chopped scallions	

Botanas

* Botana de Camaron	\$26.00
Boiled shrimp, raw shrimp, red onion, cucumber, serrano chili, crushed red pepper and homemade secret sauce	
* Botana de Camaron y Pulpo	\$31.20
Boiled shrimp, raw shrimp, octopus, red onion, cucumber, serrano chili, crushed red pepper, homedadesecret sauce	
* Botana de Cayo de Hacha 🌟	\$24.50
Scallops, red onion, cucumber, serrano chili, crushed red pepper, homedadesecret sauce	
* Botana de Camaron y Cayo 🌟	\$33.20
A refreshing mix of cooked shrimp, aguachile-style shrimp, and scallops, served with red onion and cucumber, seasoned with lime, salt, pepper, and our signature house black sauce.	
* Botana Cayomango	\$36.40
Boiled shrimp, raw shrimp, octopus, tuna, scallops, red onion, cucumber, mango, serrano chili, crushed red pepper, house secret sauce	
* Botana La Bandida 🌟	\$29.80
A fresh mix of aguachile-style shrimp, scallops, cooked shrimp, and fresh tuna. Seasoned with lime juice, salt, pepper, serrano chile, our house special sauce, Huichol sauce, and ground chiltepin. A splash of cocktail juice enhances and balances every flavor.	

Aguachiles

* Aguachiles Regulares	\$24.44
Raw shrimp, red onion, serrano chili, cucumber, homemade secret sauce you can choose black or green	
* Aguachiles Especiales	\$30.68
Raw shrimp, boiled shrimp, red onion, serrano chili, cucumber, homade secret sauce you can choose black or green	
* Aguachiles Cocidos	\$30.68
boiled shrimp, red onion, serrano chili, cucumber, homemade secret sauce you can choose black or green	
* Aguachiles Tatemado	\$24.44
Raw Shrimp, boiled shrimp, red onion, serrano chili, crushed red pepper, cucumber, glazed with our homemade roasted sauce	
* Aguachiles Cayomango	\$24.44
Raw shrimp, boiled shrimp, red onion, serrano chili, crushed red pepper, cucumber, glazed with our personal seasoning with the tase of mango.	

Ceviches

Ceviche de Camaron Cocido	\$24.44
Cooked chopped shrimp, red onion, cucumber, serrano chili, tomato, avocado, shrimp broth	
* Ceviche de Camaron Mixto	\$24.44
Cooked chopped shrimp, raw shrimp, red onion, cucumber, serrano chili, tomato, avocado, shrimp broth	
* Ceviche de Pescado	\$24.44
Fish cooked in lime, boiled shrimp with head, scallops, tuna, mango, red onion, cucumber, serrano chili, crushed red pepper and tomato	
* Ceviche Mitotero	M \$30.68 G \$34.84
Fish cured in lemon, shrimp with head, cooked shrimp, scallop, tuna, mango, red onion, cucumber, serrano chili, broken chili, tomato.	
Ceviche Cayomango	\$28.60
Cooked shrimp, tuna, scallops, red onions, cucumber, serrano chili, crushed red pepper and mango	
Tosti-ceviche 🌟	\$18.90
/ A fresh and flavorful mix of cooked shrimp, aguachile-style shrimp, and octopus, paired with cucumber and red onion. Seasoned with lime, salt, pepper, and a hint of clamato, all served over a crunchy bed of classic Tostitos.	

Cócteles

Coctel de Camaron	\$25.48
Cooked shrimp, red onion, cucumber, serrano chili, avocado and shrimp broth	
Coctel de Camaron y Pulpo	\$27.56
Cooked shrimp, ocotpus, red onion, cucumber, serrano chili, avocado and shrimp broth	
Campechana Cayomango	\$29.11
Cooked shrimp, shrimped coked in limon, octopus, scallops, red onion, serrano chili, cucumber, avocado, and shrimp broth	
* Coctel Cayomango	\$29.64
Cooked shrimp, octopus, tuna, raw shrimp, red onion, cucumber, serrano chili and mango	
* Coctel Cura Cruda 🌟	\$29.80
A fresh seafood cocktail served in a large mug over a base of fish ceviche, with chopped cooked and raw shrimp, scallops, and octopus. Seasoned with lime, salt, pepper, red onion, cucumber, our signature house black sauce, and fresh cocktail juice. Topped with whole shrimp around the rim and diced avocado. Paired with our special michelada.	
* Coctel El Malefico 🌟	\$34.68
A fresh seafood cocktail featuring raw aguachile-style shrimp, chopped scallops, and four fresh oysters, served in our signature cocktail juice with a splash of lime, salt, pepper, and serrano chili	
* Coctel Charito 🌟	\$24.50
A refreshing seafood cocktail with cooked shrimp, chopped raw shrimp, red onion, and cucumber, seasoned with lime, salt, pepper, and clamato. Elegantly garnished with two cooked shrimp and a head-on shrimp.	

Tostadas

* Tostada Ceviche de Camaron	\$7.56
Diced cooked shrimp, raw shrimp, tomato, cucumber, red onion, serrano chili, avocado, shrimp broth	
* Tostada Ceviche de Cam. Cocido	\$7.56
Diced cooked shrimp, tomato, cucumber, red onion, serrano chili, crushed red pepper, avocado, shrimp broth	
* Tostada de Cayo de Acha	\$10.89
scallop, red onion, cucumber, serrano chili, crushed red pepper glazed with our homemade seasoning	
* Tostada de Pescado	\$6.56
Fish cooked in lime, tomato, cucumber, red onion, avocado and serrano chili and crushed red pepper	
* Tostada Aguachile	\$8.16
Raw aguachile shrimp, red onion, cucumber, serrano chili, crushed red pepperand homemade secret sauce you can choose black or green.	
* Tostada Atun 🌟	\$10.16
resh diced tuna mixed with red onion, cucumber, mango, lime juice, salt, pepper, and our signature house sauce. Topped with avocado, serrano chili, and a sprinkle of crushed chili flakes.	
* Tostada Cayomango	\$19.24
Tuna, scallop, cooked shrimp, octopus, mango, red onion, cucumber, cilantro, serrano chili and avocado	

Especialidades

* Molcajete Los Charos	\$37.96
Cooked shrimp, raw shrimp, octopus, scallops, red onion, serrano chili and cucumber	
* Molcajete Ogaz	\$33.80
Cooked chopped shrimp, raw chopped shrimp, raw shrimp, octopus, tuna, red onion, cucumber, serrano chili and mango	
* Torre Cayomango	\$36.40
Boiled and raw shrimp ceviche, scallops, octopus, aguachile shrimp, full size boiled shrimp, purple onion, cucumber, avocado, and our roasted homemade sauce.	
* Torre Charo 🌟	\$28.30
A mix of finely chopped raw shrimp, fresh tuna cubes, and cooked shrimp, seasoned with lime, salt, pepper, red onion, cucumber, and a touch of our signature seafood sauce. Garnished with avocado slices and topped with a whole head-on shrimp	
* Torre Atun 🌟	\$26.50
An other tower option with sliced avocado, fresh tuna cubes, and aguachile-style shrimp, seasoned with lime, salt, pepper, red onion, cucumber, and our signature house sauce. Finished with crispy fried leek and a drizzle of our special house dressing.	

Molcajete el Rey	\$40.04
Shrimp, octopus cooked with vegetables and house dip, 2 fish fillet, it is served in hot molcajete with mozzarella cheese	
Caldo Siete Mares	\$28.48
Shrimp, octopus, scallops, shrimp with head, fish fillet, chives, red bell pepper, onion, tomao, celery and carrots.	
Mojarra Frita	\$22.36
Seasoned and fried mojarra, rice, Mexican salsa, french fries, salad and spicy sauce	
Parrillada Caliente 🌟	\$45.36
A savory feast of grilled steak, chicken, and Louisiana-style sausage, paired with "grilled" shrimp and stuffed shrimp. Served with cheesy baked potato, grilled caribbean chilies, grilled spring onions, fresh avocado, and pico de gallo. Accompanied by flour tortillas	

Pulpo Zarandeado 🌟	\$44.20
Whole octopus marinated in our signature seasoning and slowly grilled to perfection, enhancing its tender texture and rich flavor. Served over a bed of fresh romaine lettuce with roasted tomato, accompanied by creamy mashed potatoes, house-style rice, and bacon-wrapped asparagus.	
Chicharron Pescado 🌟	\$22.36
Seasoned fish cubes, fried to a golden crisp while remaining tender inside. Served over a bed of fresh green salad, with our signature green salsa and warm corn tortillas on the side	

Steaks

* Rib Eye Aguachile	\$46.28
Rib eye, purple onion, cherry tomatoes, chambray onion and onion pore (For two people)	
* Rib Eye Tatemado	\$46.28
Rib eye, purple onion, cherry tomatoes, chambray onion and onion pore and our tatemada spicy sauce (For two people)	
* Rib Eye Mexicano	\$57.20
Rib eye, Mexican guacamole, French fries, salad spring onions, cherry tomatoes, serrano chili, and pore onion. (For two people)	
* NY Steak	\$46.80
NY Steak, asparagus, bacon, mushed potatoes and dehydrated lemon(For two people)	
* Chicharron Tatemado 🌟	\$46.80
* Tender rib eye pieces, seasoned and fried, then topped with our house-made roasted salsa. Finished with a splash of fresh lime, red onion, scallions, and serrano chile.	

Quesadillas

Quesadilla de Marlin	\$15.60
Flour tortilla, marlin cooked with house secret sauce and mozzarella cheese (Served with salad and rice)	
Quesadilla de Camaron	\$15.60
Flour tortilla, cooked shrimp with house secret sauce and mozzarella cheese (Served with salad and rice)	
Quesadilla Presidencial	\$22.88
Flour tortilla, marlin cayomango style, stuffed shrimp and mozzarella cheese served with rice and a salad.	
Quesadilla Gobernador	\$22.36
Flour torilla, mozzarella cheese, chrimp, marlin, purple served with rice and a salad.	
Burro Percheron 🌟	\$24.36
A traditional Sonora-style burrito filled with tender grilled steak, crispy bacon, avocado, grilled onion, and fresh tomato. Served with creamy cilantro dressing and our house-made spicy red salsa	
Percheron Especial 🌟	\$26.50
A Sonora-style burrito filled with tender grilled steak, avocado, grilled onion, and fresh tomato, wrapped in crispy grilled bacon for a bold, smoky finish. Sliced into sushi-style rolls and served with creamy cilantro dressing and house-made spicy red salsa.	
Burro Mar y Tierra 🌟	\$24.36
flavorful mix of grilled steak and shrimp served over a warm flour tortilla. At the center, a cheese-stuffed chile topped with fresh chopped scallions. Half sea, half land — full of flavor.	

Tacos

(Order of three comes with salad and rice.)	
Taco de Camaron Capeado 🌟	\$6.80
shrimp coated and fried in our signature batter. served on a warm corn tortilla. Topped with a crisp cabbage mix and fresh pico de gallo. Accompanied by creamy guacamole and house-made spicy sauces.	
Taco de Pescado Capeado 🌟	\$5.07
Fish coated and friedin our signature batter, served on a warm corn tortilla. Topped with a crisp cabbage mix and fresh pico de gallo. Accompanied by creamy guacamole and house-made spicy sauces	
Taco de Pulpo	\$9.88
Corn tortilla, boiled octopus with herbs topped with onions	
Taco de Marlin	\$9.88
Corn tortilla, marlin cooked with house secret sauce and mozzarella cheese	
Tacos Cayomango	\$27.56
Corn tortilla with cheese crisp, grilled shrimp, onion, purple cabbage, avocado, and homemade sauce. (Order of 3)	
Taco Roca	\$11.96
Fried shrimp, red onion, Mozzarella cheese crisp purple cabbage, serrano chili, avocado seasame and chives.	
Taco Gobernador 🌟	\$7.02
A classic Sinaloa-style taco made with our house shrimp sauté, featuring chopped shrimp, chile, tomato, and onion, blended with melted cheese. Served on a buttery, golden tortilla for a rich finish.	
Tacos Carne Asada 🌟	\$18.96
Traditional grilled steak taco made with juicy, flame-grilled beef, served on your choice of tortilla. Accompanied by grilled onions and fresh pico de gallo. (Order of 3 tacos)	

Camarones

(Accompanied by salad and rice.)	
Camarones Empanizados	\$26.52
Breaded shrimp	
Camarones al Mojo de Ajo	\$26.52
Shrimp on skillet with butter, garlic, and cooked onion	
Camarones a la diabla	\$26.52
Cooked shrimp with hot cayomango sauce	
Camarones Rellenos	\$26.52
Shrimp wrapped in bacon filled with cream cheese	
Camarones Cucarachas	\$26.52
Shrimp cooked on skillet with house salsa served on top of a salad	

Filete de Pescado

(Accompanied by salad and rice.)	
Filetes Empanizados	\$22.36
Breaded fish fillet with house recipe	
Filete al Mojo de Ajo	\$24.44
Fish fillet cooked with butter, garlic, and cooked onion	
Filete Zarandeado	\$24.44
Fish Fillet season with house secret sauce and grilled onios.	

Ensaladas

Ensalada BBQ 🌟	\$16.60
Tender boneless chicken bites glazed in barbecue sauce, served over a fresh salad of romaine lettuce, carrot, avocado, cherry tomatoes, and toasted sesame seeds. Finished with creamy ranch dressin	
Ensalada Camaron Tempura 🌟	\$18.60
Tempura shrimp served over a fresh bed of romaine lettuce, red cabbage, cherry tomatoes, scallions, and fresh mango. Paired with crispy breaded cream cheese bites, ranch dressing, a hint of sriracha, and our special house dressing.	
Ensalada Roca 🌟	\$22.50
Our signature Roca shrimp served over a fresh bed of romaine lettuce, red cabbage, cherry tomatoes, scallions,	

Burgers and Wings

Hamburguesa de Carne	\$15.28
Fresh hand-formed patty hot off the grill prepared with cayomango seasoning, American yellow cheese, lettuce, tomato, white onion served with seasoning fries on the side	
Hamburguesa de Tres Quesos	\$19.44
*Meat prepared with Cayomango seasoning, yellow cheese, cheddar cheese, mozzarella cheese, lettuce, tomato, white onion, avocado, and French fries.	
BONE-IN / BONE-LESS	
6pz \$10.92 12pz \$16.64 16pz \$20.80	
BBQ	Mango
Bufalo	Cookie

Sushi

Cordon Blue Roll	\$17.50
Chicken, meat, bacon, cream cheese, avocado, mozzarella cheese, handcrafted EEL sauce.	
Texas Asada Roll	\$18.90
Roasted meat, cooked shrimp, cream cheese, cucumber, avocado, serrano peppers, onion, handcrafted EEL sauce.	
Sinaloa Roll	\$16.70
Shrimp Tempura, crab, cucumber, avocado, cooked shrimp, cream cheese, handcrafted EEL sauce.	
Norteno Roll	\$17.50
Shrimp tempura, chicken, bacon, cream cheese, cucumber, avocado, mozzarella cheese, handcrafted EEL sauce.	
Patron Roll	\$17.20
Shrimp Tempura, spicy crab, cucumber, avocado, spicy tuna and serrano peppers with siracha.	
California Roll	\$14.50
Crab mix, avocado, cucumber.	
Cayomango Vip	\$18.90
Camaron cocido, queso crema, pepino, aguacate, crab y camaron tempura, arriba salsa de la casa EEL sauce.	
Cielo Mar y Tierra	\$18.50
Shrimp tempura, chicken, meat, cream cheese, avocado, cucumber, handcrafted EEL Sauce.	
Mochomo 🌟	\$17.50
Breaded sushi roll filled with cream cheese, avocado, grilled chicken, and steak, topped with melted cheese. Finished with crispy boneless bites, crab meat, chipotle dressing, and a drizzle of eel sauce.	
Pancho Villa 🌟	\$17.50
Breaded roll filled with cream cheese, avocado, cucumber, Caribbean chili, bacon, and tender grilled steak. Topped with crab meat bites, serrano slices chipotle dressing, eel sauce, and a hint of sriracha.	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*GRATUITY OF 18% IS CHARGED AUTOMATED ON THE BILL AFTER \$200.00 OR 6 PEOPLE.