



EXPERIENCE THE TASTE OF MEXICO
BURLINGTON, NC

Seafood

Aguas Frescas \$8.00

Flavors on rotation, ask us for what is currently available!

Mexican Sodas \$3.99

Coca-Cola, Squirt, Sidral, Sangria, Agua Mineral, Jarritos

Ask us for available Jarritos flavors.

Canned Sodas \$2.50

Coke, Diet Coke, Sprite, Orange or Strawberry Fanta, Bottled Water

Ask us for available Fanta flavors.

Soda on Tap \$2.99

Free refills on all tap beverages.

Pepsi, Diet Pepsi, Mountain Dew, Starry, Pink Lemonade,
Dr. Pepper, Cheerwine, Sunkist

HOUSE WINE - RED & WHITE

Ask for wine availability and pricing.

Alcohol Free Drinks

Sweet Tea, Unsweet Tea, Coffee **\$2.50**

Mineral Preparada **\$6.99**

Michelada Virgen **\$6.99**

Sangria Preparada **\$6.99**

Ask about Jimmy's Mocktails.

18% gratuity will be automatically added to parties of 6 or more.

APPETIZERS & DIPS



A11

A1 Guaca Dip \$8.99
GF V

A2 Cheese or Bean Dip \$6.99
GF V

A3 Choriqueso Dip \$10.99
GF

A4 Shrimp Dip \$10.99
GF

A5 Spinach Dip \$6.99
GF V

A6 Dip Trio \$19.99
Choose any 3 dips.

A7 Fried Pickles \$10.99
Breaded & fried dill pickles.
V

A8 Buffalo Shrimp \$15.99
Breaded & fried shrimp dipped in buffalo sauce.

A9 Fried Calamari \$15.99
Breaded & fried calamari.

A10 Mozzarella Sticks \$10.99
Breaded & fried mozzarella sticks.

A11 Jimmy's Platter \$19.99
Wings, Chicken Strips, Mozzarella Sticks, Fried Shrimp, Fries, Chips & Cheese dip

A12 Loaded Fries \$12.99
Topped with carne asada & cheese dip.
GF

A13 Flautitas \$15
4 fried rolled tacos with shredded chicken cut in half served with guacamole.



WINGS

6 for **\$15** OR 12 for **\$22**

Traditional or Boneless

Sauces: Jimmy's Sauce, Barbecue, Buffalo, Lemon Pepper or Mango Habanero

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★ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

★ MAR Y TIERRA

MT1



MT1 Combinación Nayarita
\$59.99

Ribeye, lobster tail & a seafood mix served with a cheese quesadilla, rice & vegetable medley.

MT2



MT2 Molcajete Mar & Tierra
\$49.99

Skirt steak, chicken, shrimp, fried tilapia, freshwater prawns, nopal, grilled queso fresco, onions & jalapeño. Dipped in Mexican house sauce served with salad, tortillas, rice & beans.

MT3



MT3 Molcajete
\$39.99

Skirt steak, chorizo, chicken, shrimp, nopal, grilled queso fresco, onions & jalapeño. Dipped in Mexican house sauce served with salad, tortillas, rice & beans. GF with corn tortillas.

★ MARISCO AL GUSTO

*Served with rice, salad & garlic bread.
GF without garlic bread.*

**Ajo - Zarandeado - Cucaracha - Huichol - Kora - Diabla - Ajillo - Nayarit - Jimmy's Sauce
Extra Salsa \$3**

MG1



MG1 Mojarra **\$24.99**
Fried tilapia tossed in your choice of sauce.

MG2



MG2 Camarones **\$24.99**
Shrimp tossed in your choice of sauce.

MG3



MG3 Filete de Pescado **\$22.99**
Grilled fish filet tossed in your choice of sauce.

MG4 Huachinango **MP**

Fried red snapper tossed in your choice of sauce.

MG5 Pulpo **MP**

Octopus tossed in your choice of sauce.

MG6 Huachinango **MP**

Fried huachinango tossed in your choice of sauce.

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TOSTADAS

Choice of seafood cooked in lime juice with chopped onions, tomato, cilantro, cucumbers & avocado served on top of a hard corn tortilla.

GF

T2



T1 Shrimp \$8.99

T4 Fish \$7.99

T2 Shrimp & Octopus \$10.99

T5 Mixed \$12.99

T3 Octopus \$9.99

CEVICHEs

Choice of meat cooked in lime juice with chopped onions, tomato, cilantro & cucumber served with slice avocado, saltine crackers & hard corn tortilla.

GF without saltine crackers.

C1 Pescado

(S) **\$15.99** (L) **\$36.99**

C2 Camaron

(S) **\$17.99** (L) **\$38.99**

C3 Mixto

(S) **\$21.99** (L) **\$42.99**

C2



C4 Camaron y Pulpo

(S) **\$20.99** (L) **\$41.99**

C5 Hawaiiano

(S) **\$24.99** (L) **\$49.99**

C6 Mixto Mango Habanero

(S) **\$21.99** (L) **\$42.99**

SPECIAL CEVICHEs

SC1 Poca Madre

(S) **\$23.99** (L) **\$47.99**

Cooked shrimp, octopus, baby clams, scallops & surimi in lime juice with chopped onions, tomato, cilantro & cucumber served with slice avocado, hard corn tortilla & saltine crackers.

GF without saltine crackers.

SC2 Dori Loco \$23.99

Cooked shrimp in lime juice with chopped onions, tomato, cilantro & cucumber served with slice avocado & a bed of Dorito chips.

SC3 Madrazo \$35.99

Cooked tilapia strips, shrimp, octopus, baby clams, scallops, surimi in lime juice with house sauce, chopped onions, tomato, cilantro & cucumber served with slice avocado, hard corn tortilla & saltine crackers.

GF without saltine crackers.

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COCTELES FRIOS

Choice of seafood cooked in house sauce with chopped onions, tomato, cilantro & cucumber served with sliced avocado, & saltine crackers.

GF without saltine crackers.



CF1 Camaron
(S) **\$18.99** (L) **\$23.99**

CF2 Camaron y Pulpo
(S) **\$22.99** (L) **\$27.99**

CF3 Pulpo
(S) **\$20.99** (L) **\$25.99**

CF4 Campechano
(S) **\$22.99** (L) **\$27.99**

CF5 Vuelve a la Vida (S) **\$26.99** (L) **\$31.99**

Cooked shrimp, surimi, octopus, baby clams, oysters, scallops, in house sauce with chopped onions, tomato, cilantro, cucumber served with sliced avocado & saltine crackers.

COCTELES CALIENTES

CC1 Mendigo Sencillo

(S) **\$11.99** (L) **\$16.99**

Shrimp broth & head on shrimp with chopped onions, cilantro & serrano peppers served with saltine crackers.

GF without saltine crackers.

CC2 Mendigo Especial

(S) **\$18.99** (L) **\$23.99**

Shrimp broth & head on shrimp & octopus with chopped onions, cilantro & serrano peppers served with saltine crackers.

GF without saltine crackers.

AGUACHILES

All of our Aguachiles have cooked butterflied & deveined shrimp in house sauce with chopped onions, cilantro & cucumber served with sliced avocado & saltine crackers.

GF without saltine crackers.



Verde \$24.99

Negros \$24.99

Rojos \$24.99

Chiltepin \$24.99

Mango Habanero \$24.99

Tri Color \$24.99

+\$6 add octopus

+\$4 add shrimp

★ Ribeye \$27.99

Ribeye cooked in house sauce with chopped onions, cilantro & cucumber served with sliced avocado.

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★ PLATILLOS de MARISCOS

PM1 Pulpo Zarandeado \$47.99

*Fresh octopus marinated in special Zarandeado sauce & charbroiled served with rice, garlic bread & salad.
GF without garlic bread.*

PM2 Piña Rellena \$27.99

*Split pineapple carved & filled with shrimp, octopus, scallops, surimi cooked with pineapple & creamy sauce served with rice, salad & garlic bread.
GF without garlic bread.*

PM3 Mejillones Gratinados \$23.99

*Mussels in house made salsa & topped with broiled cheese. Served with rice, salad & garlic bread.
GF without garlic bread.*

PM4 Camarones Zarandeado \$27.99

*Fresh shrimp marinated in special Zarandeado sauce & charbroiled served with rice, garlic bread & salad.
GF without garlic bread.*

PM5 Molcajete Kora \$39.99

*Crab legs, head on shrimp, octopus, scallops, surimi, baby clams, green mussels, freshwater prawns sauteed in house made sauce.
GF*



PM6

PM6 Molcajete Jimmy's \$48.99

*Fried Tilapia, crab legs, head on shrimp, chicharron de pescado, chicharron de pulpo in house sauce with a side of garlic bread.
GF without garlic bread.*

PM7 Filete Relleno \$26.99

*Tilapia fillet stuffed with shrimp, octopus, surimi, scallops, baby clams, bell peppers & onion in a creamy sauce served with rice, salad & garlic bread
GF without garlic bread.*

PM8 Huachinango Zarandeado MP

*Fresh red snapper marinated in special Zarandeado sauce & charbroiled served with garlic bread, rice & salad.
GF without garlic bread.*

PM9 Huachinango Relleno MP

PM10 Langosta Rellena MP

*Fresh red snapper or Lobster stuffed with shrimp, octopus, surimi, scallops, baby clams, bell peppers & onions. Served in a creamy sauce with rice, salad, & garlic bread.
GF without garlic bread.*

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★ TORRES

Torre de Mariscos \$34.99

*Shrimp & fish ceviche, octopus, surimi, baby clams, scallops
& cooked shrimp showered in our house torre sauce.*

GF

★ CALDOS DE MARISCOS

Served with tortillas or garlic bread & pico de gallo.

GF without garlic bread & with corn tortillas.



CM4

CM1 Pescado y Camaron \$24.99

Fish fillet & shrimp (head on or off).

CM2 Pescado \$19.99

Fish fillet.

CM3 Camaron \$22.99

Shrimp (head on or off).

CM4 Siete Mares \$32.99

*Dungeness crab legs, muscles, head on shrimp, fish chunks, octopus,
scallops, baby clams, surimi & freshwater prawn.*

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★ CHAROLAS DE MARISCO

CH2



CH1 Botana Jimmy \$100.99

Head on shrimps & freshwater prawns in Jimmy's sauce.

Feeds 2 people.

GF

CH2 Botana Chicago \$98.99

Headless, peeled & deveined shrimp tossed in choice of sauce served with garlic bread, salad & rice.

Feeds 2 people.

GF without garlic bread.

CH3 Jimmy's Wateque \$89.99

Shrimp ceviche, aguachiles, & prepared oysters.

Feeds 2 people.

GF

CH4 Mariscada Jimmy's \$259.99

2lbs of garlic mussels, 2lbs freshwater prawns, 4lbs head-on shrimp, 4 crab legs al gusto, fried red snapper & tilapia, 6 mini shrimp cocktails, & 12 prepared oysters on a bed of french fries.

Feeds 6 people.

CH5



CH5 Charola Gallo \$199.99

Fried tilapia, 4 crab legs, 4 mini shrimp cocktails, garlic mussels, red and green aguachiles, fish ceviche, french fries, head-on shrimp.

Feeds 4 people.

CH6



CH6 Torre Jimmy's \$149.99

Shrimp ceviche, crab legs in Cucaracha sauce, head on shrimp in Nayarita and head on shrimp in Al Ajillo sauce.

Feeds 3 people

GF

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★ OSTIONES

This is a seasonal product please ask server for availability & pricing.

GF



O1 Ostones Shots

Fresh oysters in a special sauce served in a shot glass with cucumber & a cooked shrimp.

(This is non-alcoholic)

+\$15 (3) +\$30 (6) with house tequila

O2 Ostones Naturales *MP*

Fresh oyster served with lime and salt.

O3 Ostones Preparadas *MP*

Shrimp ceviche, octopus, cooked shrimp in lime juice, chopped onions, tomato, cilantro, cucumbers & avocado served on top of a fresh oyster.

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★ BOTANAS



Tossed in your choice of sauce.

*Ajo - Zarandeado - Cucaracha - Huichol - Kora - Diabla - Ajillo - Nayarit - Jimmy's Sauce
Extra Salsa \$3*

B1 Camarones con cascara (S) \$25.99 (L) \$49.99

B2 Camarones sin cascara (S) \$25.99 (L) \$49.99

B3 Mejillones (S) \$27.99 (L) \$51.99

B4 Patas de Cangrejo (16) \$MP (32) \$MP

B5 Pulpo (4lb or 8lb Octopus) (S) \$MP (L) \$MP

B6 Langostinos (S) \$31.99 (L) \$59.99

B7 Chicharron de Pescado (S) \$17.99 (L) \$36.99

B8 Chicharron de Robalo \$MP

B9 Chicharron de Huachinango \$MP

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SIDES

\$1.50

Guacamole - Crema - Pico de Gallo - Salsa Habanero o Serrano

\$3

Arroz - Frijoles - Tortillas - Chiles Toreados

\$4

Papas - Pan de Ajo - Aguacate - Queso Asado - Cheese Dip

DESSERTS

Cheesecake **\$8**

Flan **\$8**

Ice Cream **\$4** GF



Brownie \$8



Tiramisu \$8



Concha Preparada \$8



Churros \$8



Chocolate Fudge Cake \$8

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