

FAJITAS

Served over sizzling grilled onions and bell peppers,
Comes with Mexican rice, refried beans, sour cream,
pico de gallo, and guacamole, with flour or corn tortillas.

Grilled Chicken....17.99 Steak....17.99 Mix (Steak, Shrimp and Chicken)....18.99

Srimp....19.99 Veggies....16.99

Parillada Pikantes....27.99

Steak, Chicken, Shrimp, Carnitas, and Chorizo.

MARISCOS

Mariscos Plates comes with Garlic Rice, Black Beans, with Flour or Corn Tortillas.

Mojarra Frita....18.99

Golden Whole Tilapia, Crispy on the outside, tender on the inside, lightly seasoned and deep-fried to perfection, served with Salad and Garlic rice.

Camarones a la Diabla....18.99

Shrimp tossed in a fiery diabla sauce, infused with smoky chipotle peppers, garlic butter, and a hint of citrus.

Camarones al Ajillo....18.99

Shrimp sautéed in a rich and aromatic garlic butter sauce, infused with Cilantro and lemon.

Filete de Pescado....17.99

Fresh grilled tilapia fillet, served on top of onions, bell peppers, broccoli and zucchini.

Salmon a la Plancha....18.99

Salmon fillet sautéed in rich garlic butter, served on top sautéed vegetables - onions, bell peppers, broccoli, and zucchini, topped with mango dressing.

Fish Tacos....16.99

Two flour tortillas tacos, filled with breaded fish, topped with cabage, pico de gallo, avocado slices, and special chipotle sauce.

Molcajete de Mariscos....49.99

Molcajete is a flavorful blend of cooked shrimp, tender octopus, fresh raw shrimp, all mixed and served with avocado, cucumbers, red onions and lime juice.

BOTANAS

Aguachiles Verdes....19.99

Shrimp marinated in a zesty mixture of lime juice, green chiles, cucumber, and fragrant cilantro.

Aguachiles Negros....19.99

Fresh raw butterflied shrimp, 'cured' in a mixture of lime juice, smoky red chiles, soy sauce, teriyaki, and Worcestershire. cucumbers, red onions, and avocado.

Aguachiles Rojos....19.99

Succulent raw shrimp marinated in a vibrant and spicy mixture of Chile de Arbol, lemon juice, garlic, Maggi and soy sauce, red onion, cucumber, sweet mango, and avocado.

Camarones Cajun....19.99

Sizzling shrimp tossed in a spicy Cajun Sauce, a taste of Louisiana's vibrant spirit.

Camarones Cucaracha....19.99

Succulent shrimp with shell on, lavished in garlic butter, and smothered in a bold, rich red chili sauce that ignites your taste buds.

Crab Legs....45.00

Succulent crab legs in a rich garlic butter sauce infused with spicy Cajun seasoning.

Camarones a la Parrilla....18.99

Shrimp marinated with a special sauce and grilled/cooked.

Mussels Pikanté's Style....19.99

Mussels and Shrimp sautéed in garlic butter Chorizo, Peppers, onions, and white wine, Served with garlic Bread or Tortillas.

Charola Suprema....45.00

A platter with succulent shrimp, crab legs, black mussels, spicy sausage, red potatoes, and sweet corn, all cooked to perfection in our signature Louisiana-style seasoning.

OSTIONES

Raw Oysters

Half Dozen 17.99 One Dozen 28.99

Ostiones Especiales

Raw oyster topped with, cilantro, onions, avocado slices and special sauce.

Half Dozen....18.99 One Dozen....29.99

Ostiones Pikanté's

Raw oysters topped with ceviche.

Half Dozen 25.99 One Dozen 36.99



CEVICHE

Tostadas Ceviche de Camarones....19.99

Shrimp mixed with , lime juice cilantro and onions, topped with avocado slices.

Tostada Ceviche Mix....21.99

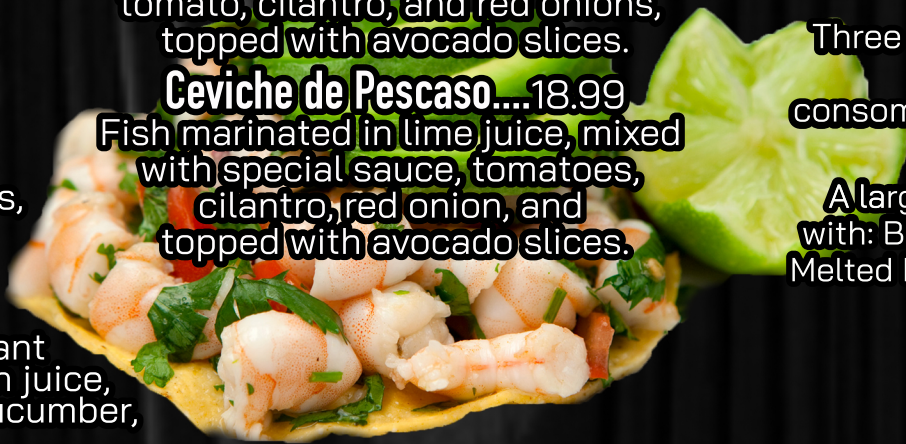
shrimp mixed with, octopus, mango, cucumber, red onions, tomato , cilantro and special sauce topped with avocado slices.

Ceviche Camaron....18.99

Shrimp Mixed with lime juice, tomato, cilantro, and red onions, topped with avocado slices.

Ceviche de Pescado....18.99

Fish marinated in lime juice, mixed with special sauce, tomatoes, cilantro, red onion, and topped with avocado slices.



CALDOS

Caldo de Camarón y Filete....22.00

Fish filet and shrimp soup, served with chopped jalapeno, cilantro, onions and lime with your choice of garlic toasted bread or soft corn tortillas.

7 Siete Mares....27.99

Shrimp, Tilapia, Mussels, Crab legs, served with Garlic bread or Torillas.

Caldo de Res....18.99

Beef soup with vegetables, served with chopped onions, cilantro, jalapeno and lime your choice of garlic toasted bread or soft corn tortillas.

Pozole....18.99

Pork and hominy soup served with cabbage, red radish, oregano and lime with tostadas and spicy oil sauce on the side.

Menudo....18.99

Beef menudo soup served with cilantro, onions, oregano, jalapeños, fresh lime and corn tortillas.

PLATILLOS

All Dishes comes with Flour or Corn Tortillas.

Carne Asada....18.50

Tender sliced Steak served with rice, charro beans,, guacamole and pepper.

Molcajete....27.99

Chicken, Rib Steak, Skirts Steak, Shrimp, Chorizo, Cactus, Cheese, banana pepper and onions served with Rice, Beans, Salad and tortillas.

Cazuelon....18.50

Thin slice of Rib-Eye, Grilled Chicken and Chorizo, served with Rice, Beans, salad and and tortillas.

Choristeak....18.50

Grilled Rib-Eye topped with chorizo and Cheese Dip, served with Rice, Beans, salad and tortillas.

Steak Vallarta....19.50

Grilled Steak and Shrimp cooked with onions and mushrooms, Served with rice, mixed greens, avocado slices and special chipotle sauce.

Pollo Vallarta....19.50

Grilled Chicken and Shrimp cooked with onions and mushrooms served with rice, mixed greens, avocado slices and secret chipotle sauce.

Chorichicken....18.50

Grilled chicken breast topped with chorizo and cheese sauce, served with rice, beans, guacamole and salad.

Pollo loco....18.50

Grilled chicken breast cooked with onions and mushrooms topped with cheese dip served with rice,beans and salad.

Milanesa de pollo....17.99

Breaded chicken breast served with rice, salad and tortillas.

Quezabirrias (3)....17.50

Three grilled corn tortillas stuffed with adobo shredded Beef and Cheese, with consome for dipping, lime, cilantro and onions.

Tlayuda Oaxaqueña....21.99

A large, crispy toasted corn tortilla smothered with: Black beans hummus, Tender Carne Asada Melted Mexican cheeses, cabbage, Pico de gallo, and Grilled jalapeño!

Gorditas (2)....17.99

Two Thick soft round corn gorditas, and filled with your meet choice: Steak, Pastor (pork), Carnitas, Chorizo (Mexican sausage), or Chicken, Lettuce, Avocado, Sour cream, and a side of Charro beans.

COCTELES

Shrimp Coctel..... 19.99

Shrimp Cocktail Fresh and flavorful! Succulent shrimp chilled perfectly served with a zesty cocktail sauce, tomatoes, cucumbers, cilantro, onions, and avocado, served with Saltines or Tostadas.

Coctel Campechano..... 25.99

A Mix of Shrimp, Octopus, Oysters, cocktail sauce, cucumbers, tomatoes, onions, cilantro and avocado slices, served with, Saltines or Tostadas.

