

LENT SPECIALS

SALADS

Grilled Shrimp Salad – Romaine lettuce topped with sliced cucumbers, tomatoes, avocado and grilled shrimp topped with tortilla crisps (11.99)

Nopales and Shrimp Salad – Romaine lettuce topped with a mixture of fresh nopales, shrimp, tomatoes, onions, cilantro, lime juice and queso fresco topped with tortilla crisps (13.99)

SOUPS

Caldo del Mar Mixto – Scallops, shrimp, clams, fish and octopus in a spiced fish broth with carrots, celery onion and potatoes (19.99)

Caldo De Camaron – Jumbo shrimp simmered in a spiced fish broth with carrots, celery, onion and potatoes (16.99)

FRESH SEAFOOD & COCTELES

Coctel De Camaron - Jumbo shrimp with diced cucumber, onion, tomato and avocado in a spiced tomato broth (16.99)

Campechana – spiced tomato broth with a mixture of shrimp, octopus, calamari, and abalone (18.99)

Mojarra Frita – Whole Tilapia seasoned and pan-fried topped with guajillo-garlic butter, served with cilantro rice and calabasitas (14.99)

Huachinango Al Mojo De Ajo – Citrus marinated whole red snapper topped with a Guajillo garlic butter, served with cilantro rice and calabasitas (19.99)

TACOS

Beer Battered Tacos De Pescado - Handmade corn tortillas filled with fresh beer battered fish, cabbage, pico de gallo and chipotle aioli served with rice and beans (15.99)

Beer Battered Tacos De Camaron – Handmade corn tortillas filled with fresh beer battered jumbo shrimp, cabbage, pico de gallo and chipotle aioli served with rice and beans (15.99)

Tacos De Papa – Three crisp corn tortillas filled with baby dutch yellow potato puree, topped with lettuce, tomato and queso ranchero (12.99)

TRADITIONAL LENTEN DISHES

Chiles Rellenos – Egg battered pasilla peppers filled with cheese topped with salsa ranchera, served with rice and beans (14.99) topped with sautéed shrimp (17.99)

Tortas de Camaron – shrimp fritters with nopales and california chile salsa served with frijoles de la olla and rice (12.99)

Enchiladas De Queso – cheese filled corn tortillas topped with a mild California chile sauce served with rice and beans (12.99)

PLATOS DE CAMARON

Enchiladas De Camaron en Mole– Sautéed shrimp with onions, tomatoes, and cilantro in flour tortillas topped with our special recipe mole, a drizzle of sour cream, pickled red onions and toasted sesame seeds (16.99)

Enchiladas De Camaron en Salsa Verde– Three flour tortillas filled with sautéed shrimp, tomatoes, onions and cilantro, topped with a tomatillo salsa, jack cheese and sour cream (16.99)

Camarones Mojo De Ajo –Tiger shrimp sautéed in a fresh garlic and white wine butter sauce or A la Diabla with sautéed onions in a spicy red salsa in Tequila butter sauce (18.99)

Sopes De Camaron – Handmade Sopes Topped With Sautéed Shrimp, Noplaes, Onions, Tomatoes, Cilantro, Salsa Ranchera And Queso Fresco Served With Rice And Beans (14.99)

Fajitas De Camaron – chipotle seasoned jumbo shrimp sautéed with onions, tomatoes, peppers and cilantro served with beans and rice (18.99)

DRINKS

Adult Beverages

Beer

Domestic And Imported Beer (4)

Michelada With Your Choice Of Beer (7)

Round Of Beers For The Kitchen (12)

Wines by the Glass

Cabernet Sauvignon, Chardonnay, White Zinfandel, Stella Rosa (6)

Champagne and Mimosas by the Glass

Champagne & Mimosa's (5)

Margaritas (agave wine based)

Lime, Strawberry or Mango (6)

Fountain Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, Iced Tea, Raspberry Iced Tea, and Lemonade (3)

Horchata & Jamaica (3.50)

Brewed Drinks

Our Unique Cinnamon Brewed Café De la Olla, Decaf, Hot Tea and Hot Chocolate (3)

(Unlimited refills for all fountain and brewed beverages)

Milk and Juice

Milk, Chocolate Milk, Orange Juice and Clamato (3.50)