



Mexican Restaurante

Seafood Menu



PARRILLADA DE MARISCOS

Shrimp, Fish, Octopus, Mussels, Snow Crab, calamari, cooked with peppers, onions, tomatoes, mushrooms, served with sweet potatoes and cilantro lime rice \$124.68



AGUACHILES ROJOS

Lime marinated Shrimp with red chile piquin sauce, cucumber, red onions and avocado \$20.77

SALMON DEL SOL GF*

Wood fire grilled fresh hand cut 8oz salmon topped with chipotle cream sauce, served with cilantro lime rice and salad. \$22.85

SALMON ROJO

Wood fire grilled fresh hand cut 8oz salmon topped with a delicious red sauce with mushrooms, poblano peppers, and cherry tomatoes sautéed in olive oil, served with cilantro lime rice and salad. \$22.85

CAMARONES A LA DIABLA

Gulf shrimp sautéed with onions and hot sauce, served with cilantro lime rice, beans and tortillas. \$20.77

CAMARONES AL MOJO DE AJO

Gulf shrimp sautéed with garlic butter, onions, red and poblano peppers, served with cilantro lime rice, beans and tortillas. \$20.77

CAMARONES CUCARACHA

Shell on shrimp cooked in our house adobo sauce served with cilantro lime rice and salad. \$20.77

FILETE SARANDEADO

Wood fire red snapper fillet, grilled with our house adobo, served with cilantro lime rice and salad. \$19.21



PESCADO SARANDEADO

Wood grilled whole red snapper served with cilantro lime rice, sweet potatoes, and salad \$29.08



PIÑA RELLENA

Grill pineapple filled with shrimp, calamari, bay scallops and octopus, cooked with onions, peppers, tomatoes, mushrooms, all simmered in a creamy chipotle sauce and melted chihuahua cheese. \$23.89

COCTEL DE CAMARON

Cooked Shrimp in our cocktail sauce with onions, jalapeños, cilantro, tomatoes, cucumbers and avocado. \$20.77

COCTEL CAMPECHANO

Shrimp, Oysters and Octopus, in our cocktail sauce with onions, jalapeños, cilantro, tomatoes, cucumbers and avocado. \$23.89



SEAFOOD CHILE RELLENO (1)

Wood Fire Roasted Poblano Pepper, Fried in Egg Battered, stuffed with Chihuahua Cheese, topped with Sautéed Spinach, Shrimp, Mahi-Mahi, and Chipotle Aioli. Served With Tomato Sauce and Cilantro Lime Rice. \$16.61

OSTIONES EN SU CONCHA

Fresh oysters served on the shell (12) \$21.81

OSTIONES ASADOS

Fresh oysters grilled with butter, lime and salsa macha (black sauce made with olive oil and pasilla pepper) (12) \$ 25.96



MOJARRA FRITA

Fried whole tilapia served with cilantro lime rice, sweet potato fries, and salad \$15.57

ENCHILADAS DEL MAR (3)

Cheese and avocado enchiladas rolled in flour tortillas, smothered in our delicious creamy white wine sauce cooked with shrimp, mahi-mahi, slices of poblano peppers, mushrooms and spinach sautéed in olive oil, served with rice and black beans \$19.21

LANGOSTINOS

Shell on freshwater prawns cooked in our house adobo sauce, served with cilantro lime rice and salad. \$23.89 or Market Price

***PRICES MAY BE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE**