

SEAFOOD CHILE RELLENO



PIÑA RELLENA



CHAVEZ

Mexican Restaurante

Seafood Menu

COCTEL CAMPECHANO



PESCADO SARANDEADO





COCTEL CAMPECHANO

Shrimp and Octopus, in our cocktail sauce with onions, jalapeños, cilantro, tomatoes, cucumbers and avocado. \$23.99

COCTEL DE CAMARON

Cooked Shrimp in our cocktail sauce with onions, jalapeños, cilantro, tomatoes, cucumbers and avocado. \$19.99

SALMON DEL SOL GF*

Wood fire grilled fresh hand cut 8oz salmon topped with chipotle cream sauce, served with cilantro lime rice and salad. \$22.99

SALMON ROJO

Wood fire grilled fresh hand cut 8oz salmon topped with a delicious red sauce with mushrooms, poblano peppers, and cherry tomatoes sauteed in olive oil, served with cilantro lime rice and salad. \$22.99



AGUACHILES ROJOS

Raw shrimp marinated in lime with red chile piquin sauce, cucumber, red onions and avocado \$20.99

FILETE SARANDEADO

Wood fire red snapper fillet, grilled with our house garlic adobo, served with cilantro lime rice, sweet potato fries and salad. \$19.99



PESCADO SARANDEADO

Wood grilled whole red snapper served with cilantro lime rice, sweet potato fries, and salad \$29.99

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



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. \$23.99

CAMARONES A LA DIABLA

Gulf shrimp sautéed with onions and hot sauce. served with cilantro lime rice, sweet potato fries, salad and tortillas. \$21.99

CAMARONES AL MOJO DE AJO

Gulf shrimp sautéed with garlic butter, onions, red and poblano peppers. served with cilantro lime rice, sweet potato fries, salad and tortillas. \$21.99



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. \$16.99



MOJARRA FRITA

Fried whole tilapia served with cilantro lime rice, sweet potato fries, and salad \$16.99

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 sauteed in olive oil, served with rice and black beans \$19.99

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness****