



MARISCOS - CAMARONES - TACOS - AGUACHILES - COCKTAIL & MORE

A 18% TIP CHARGE WILL BE ADDED TO ANY GROUP OF 6 PEOPLE OR MORE

SNACKS



Del Mar Tower

* *Del Mar Tower* 39.99
 Tower made of cook shrimp, aguachiles, octopus, ceviche, onion, tomato and cucumber bathed in culichi sauce. garnished with slices of avocado and served with 3 fried shrimps and cumber with chile tajin.



La Perla Snack

La perla Snack 29.99
 Cooked shrimp, aguachiles, scallops, and octopus mixed with tomato and cucumber and bathed in a special sauce.

* *El Desmadre de Mariscos Snack* 44.99
 A combination of aguachiles, cooked shrimp, ceviche, octopus, oysters, in its shell, tomato, onion, and cucumber, garnished with slices of avocado and lemon.



El Desmadre de Mariscos

Pacifico Snack 44.99
 Shrimp to peel and crap accompanied with slices of orange, cucumber and lemons with spicy sauce.

* *Del Mar Snack* 32.99
 A combination of cooked shrimp, octopus, aguachiles, onion and tomato, cucumber slices with culichi sauce.

* *Oysters Malverde* Dozen. 44.99
 Oysters in their shell prepared with ceviche and culichi sauce. 1/2 Dozen. 29.99
 served with a lemon.

* *Oysters* Dozen. 34.99
 Raw oysters served in their shell with lemon. 1/2 Dozen. 22.99

* *Scallop Snack* 59.99
 Scallop cooked in lemon & mixed with chile serrano, cucumber and onion.

Carnitas Style octopus 49.99
 Marinated octopus in a secret sauce and sauteed with garlic and onion.

Mussels 41.99
 20 Mussels marinated and fried with the special recipe of the house. Garnished with orange and cucumber slices.



Botana Mr. Jaime

* *Mr. Jaime snack*
 Oysters in their shell covered with scallops and chopped serrano chile and covered with green sauce. served with cucumber slices covered with chile tajin and a lemon.

1/2 Dozen. 36.99 Dozen. 49.99

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS

SNACKS

Molcajete



Molcajete

39.99

A molcajete filled with carne asada, chicken, shrimp, Mexican sausage, green onion, cactus, queso fresco, avocado slices and a fried jalapeno all in our hot delicious homemade sauce.

Famili Snack

69.99

Deep fried mojarra, crab legs, mojo de ajo shrimps, salad and french fries garnished with orange and cucumbers slices.

Carne Asada and Fries

14.99

Crispy french fries topped with carne asada and melted cheese. Garnished with a scoop of sour cream.

Mozzarella Sticks

15.99

Breaded mozzarella cheese fries to golden brown. Served with ranch dressing and ketchup.

Breaded Shrimps

19.99

Breaded shrimps fried to golden brown. Served with french and ranch dressing on the side.

Chicken Wings 6 pzas -11.99 12 pzas -17.99

Buffalo chicken wings cooked with a homemade spicy sauce. Served with celery and ranch dressing.

Family Snack



Chicken Nuggets

6.99

Chicken nuggets served with french fries.

Queen Snack

41.99

Fresh crab legs, shrimp with garlic sauce and potatoes fries. Garnished with orange and cucumber slices.

* Mariscoco

36.99

Coconut bowl filled with a combination of seafood such as: cooked shrimp, ceviche, aguachiles, octopus, tomato, onion and cucumber bathed in culichi sauce and served with slices of cucumber with chile tajin.

* Green or Red aguachiles

29.99

Shrimp cooked in lemon and mixed with cucumber, red onion and spicy red or red sauce.

* Camarones Ahogados

29.99

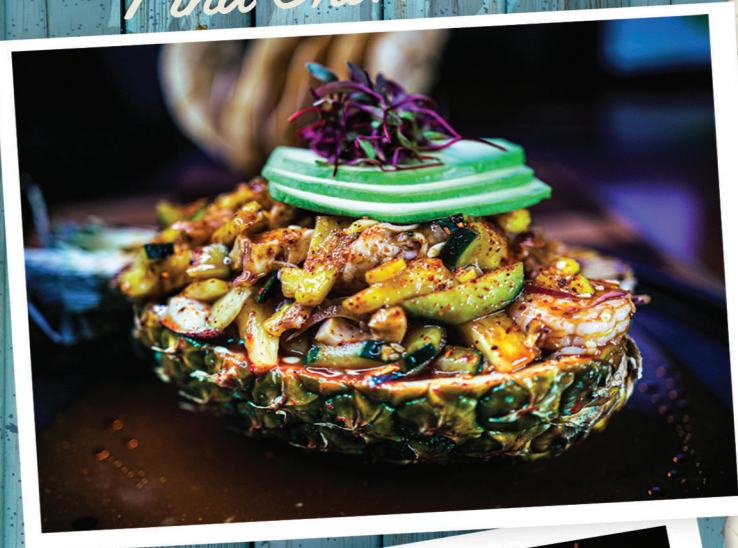
Shrimp cooked in lemon and mixed with cucumber, onion, tomato, chile serrano and cilantro.

Mariscoco

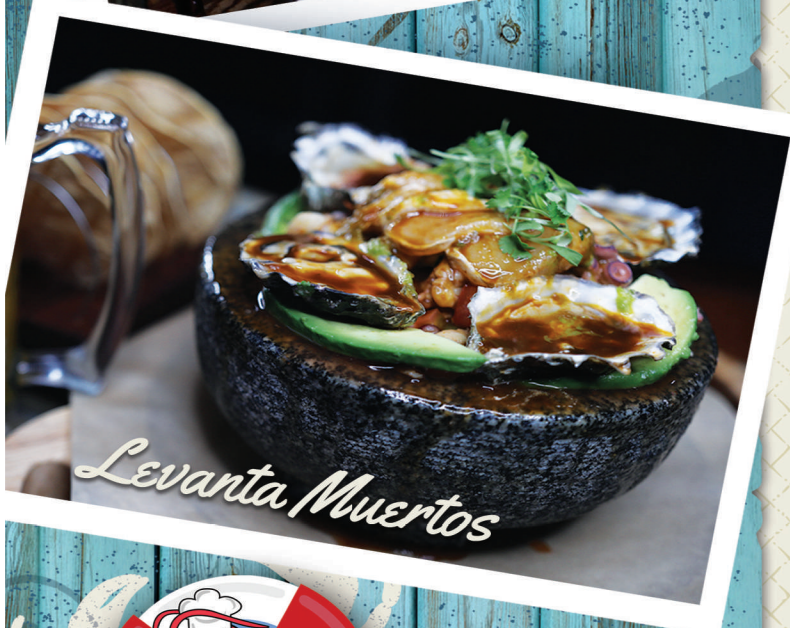


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Piña Chorreada



Borracha Snack



Levanta Muertos



SNACKS

- * *Aguachiles Mango Habanero* 29.99
Shrimp cooked in lemon and mixed with cucumber, mango, red onion and spicy habanero sauce. extra hot!!

Shrimp Empanadas 29.99

3 corn dough empanadas filled with shrimps and fried to golden brown, served with lettuce salad with tomato, cheese and ranch dressing and lemon.

Pioja Snack 42.99

Shrimp, mussels, octopus, abalone and fish chunks sauteed with onions and a special sauce. Garnished with slices of avocado.

* *Molcajete de mariscos* 29.99

Cooked shrimp, aguachiles, octopus, ceviche, cucumber, tomato and onion mixed and served in a molcajete with a special sauce.

* *Molcajete levanta muertos* 55.99

Cooked shrimp, aguachiles, octopus, oyster and avocado. served in a molcajete with a special sauce. (with scallop) 59.99

* *Piña Chorreada* 41.99

Pineapple bowl filled with aguachile, cooked shrimp, octopus, pineapple, mango, cucumber, red onion, tomato and avocado bathed with our delicious secret sauce and covered with a little bit of chile tajin.

* *Borracha Snack* 119.99

6 beers and a variety of seafood such as: Cooked shrimp, oysters, aguachiles, crab, ceviche and octopus, Garnished with orange, cucumbers and avocado slices and topped with a little bit of hot sauce and chile tajin.

* *Shrimp and Octopus Ceviche* 29.99

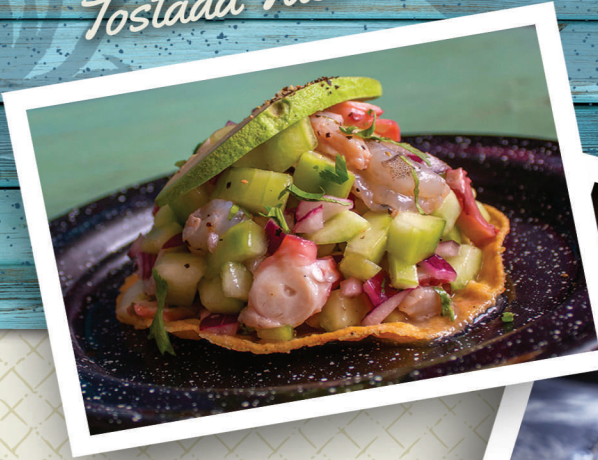
Shrimp Ceviche 24.99

Octopus and shrimp cooked in lemon, mixed with onion, tomato and cilantro

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TOSTADAS

Tostada Tacoma



*** TOSTADA TACOMA 23.99**

Tostada topped with a variety of seafood such as: cooked shrimp, aguachiles, octopus, scallops, tomato, cucumber bathed with culichi sauce.

Caribbean Season

Tostada Ceviche



Tostada Mixta



TOSTADA MIXTA 19.99

Tostada topped with crab, octopus and cooked shrimp mixed with tomato, onion and lemon.

*** TOSTADA CAMPECHANA 24.99**

Tostada topped with aguachiles, cooked shrimp, 3 oysters and octopus mixed with onion, tomato, cucumber and touch of culichi sauce.

*** SHRIMP TOSTADA 10.99**

Tostada topped with shrimp cooked in lemon mixed with onion, cilantro and tomato.

*** TOSTADA CEVICHE FISH 10.99**

Tostada topped with Fish cooked in lemon mixed with onion, green peper and cucumber.



*** SHRIMP AND OCTOPUS TOSTADA**

Tostada topped with cooked shrimp and octopus mixed with cilantro, tomato, onion and lemon.

15.99



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TACOS

TACOS

Carne Asada, taco de Tripa 12.99
Order of 3 tacos
Served with cilantro and onion.

Seafood Taco 9.99

A taco with shrimp, octopus, abalone, cheese and tomato.

Taco 'n madre 7.99

Jalisco-style golden taco with potato, ceviche shrimp, chipotle dressing, avocado and a mirror in aguachile sauce.

Burrito 13.99

Flour tortilla filled with carne asada, rice and beans. wrapped in foil.

Burrito California 14.99

Refried beans, carne asada, Jack cheese, guacamole, salsa, bell peppers & onions.

SAUCE IN MOLCAJETE WITH CHEESE

Sauce served in a molcajete, garnished with cheese and cilantro.

16.99



TACO GOBERNADOR

A taco with stew shrimp, tomato and cheese.

7.99

ADRIAN'S TACOS

3 Tacos of carne asada, avocado, cilantro, onion and cheese served with stew onion and one fried chile.

22.99

MARLIN TACO

Taco or tostada topped with marlin, tomato and cheese. 9.99

Tacos Mariscos



Taco 'n madre



Adrian Tacos



SUSHI



EXUBERANTE

Sinaloa style fried sushi with breaded shrimp, avocado, cream cheese and cucumber inside. As a topping: take a Tampico salad from crab, rock shrimp dipped in sauce teriyaki and chipotle dressing.

18.99

CHINALOA ROLL

Classic fried sushi, shrimp, cucumber, cheese cream, avocado inside accompanied by tampico salad above. chipotle dressing and teriyaki sauce.

18.99

* AGUACHILE ROLL

*Natural roll of shrimp, cucumber, avocado, cream cheese inside
On the outside it has a green aguachile topping, avocado, serrano chile and Mc greens.*

18.99



GUZMAN SUSHI

Stuffed with crab, cheese, shrimp, avocado and covered with cream cheese, sesame seeds and avocado.

18.99

CALIFORNIA ROLL

Classic beach sushi based on shrimp stew, avocado, cucumber and cream cheese. Outside bathed in sesame seeds and ponzu sauce.

18.99

QUESITO SUSHI

stuffed with crab, shrimp, cucumber, cheese and avocado, covered with bacon, chopped chile serrano and mozzarella cheese.

18.99



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SPECIALTIES

MOJARRA ZARANDEADA

Marinated and fried mojarra to your liking accompanied with costa azul shrimps on a bed of rice. Served with fried potatoes, rice and lettuce salad with tomato, cheese and ranch dressing. **39.99**

Big Daddy Snack **199.99**

bowl filled with a combination of seafood such as: shrimp in garlic sauce, octopus, crab, sliced potatoes served in secret cajun sauce and with chile tajin.

Cucarachos Shrimp **29.99**

Shrimp marinated in a spicy sauce and then golden to perfection. served with cucumber slice with chile tajin.

Zarandeado Shrimp **29.99**

Shrimp marinade in a special homemade sauce and golden to a perfection. served with a spicy green sauce, orange and cucumber slices.

Fish Fillet Bora Bora **24.99**

Fish Fillet breaded or suffed with shrimps and cheese. served with rice, beans and lettuce salad with tomato, cheese and a touch of ranch dressing.

Shrimp with Rice **22.99**

Stewed shrimps served on a bed of rice and accompanied with lettuce salad with tomato, cucumbers, cheese and a touch of ranch dressing.

TMS Snack **59.99**

16 zarandeado shrimps and 20 fried shrimp served with a delicious green sauce to dip the shrimps. Garnished with orange and avocado slices.

Fried Mojarra **24.99**

Fried Mojarra to your liking. served with rice, beans and lettuce salad with tomato, cheese and a touch of ranch dressing and one lemon.

Mixed Fajitas **23.99**

Shrimp and carne asada sauteed with bell pepper and onion. Served with rice, beans and lettuce salad with tomato, cheese and a touch of ranch dressing

Langostinos (prawns) **29.99**

Marinated with special house sauce.



Mojarra Zarandeada

Big Daddy Snack



TMS Snack



SPECIALTIES

Camarones a la Diabla



Costa Azul Shrimps

29.99

9 Shrimps wrapped in bacon. Served with rice, beans and lettuce salad with tomato and cheese covered with ranch dressing.

Camarones a la Diabla

25.99

Shrimps sautéed with onion, bell peppers and mushrooms in a sauce prepared to your liking very spicy or mild. Served with lettuce salad with tomato and cheese covered with ranch dressing.

Mojo de Ajo Shrimps

25.99

Shrimps sautéed with garlic, onion and mushrooms. Served with rice, beans and lettuce salad with tomato and cheese with ranch dressing.

Carne Asada with Shrimps

32.99

USDA Prime Angus Steak Seasoned and Grilled to perfection, sautéed shrimp with onion, mushrooms and bell pepper. Served with guacamole, rice & Beans. Garnished with Pico de Gallo, a bell pepper fried and green onions.

Carne Asada

26.99

USDA Prime Angus skirt steak seasoned and charbroiled to perfection! Served with guacamole. Garnished with Pico de Gallo, a fried pepper and green onions.

Quesabirrias

13.99

2 soft tortilla tacos lightly toasted in birria broth, filled with birria and Monterey jack cheese. Includes consomé and side of pickled onions. Does not include side of rice or beans.



Carne Asada



Quesabirria



SPECIALTIES

Pulpo al Ajo



Pulpo al Ajo 39.99

Octopus sautéed in butter with garlic accompanied by guacamole and pico de gallo.

Pescado Sarandeado



Pescado Sarandeado Market Price

Sarandeado fish in our secret sauce with garlic, spices accompanied by tomato, onion, beans, rice and tortillas.



SPECIALTIES



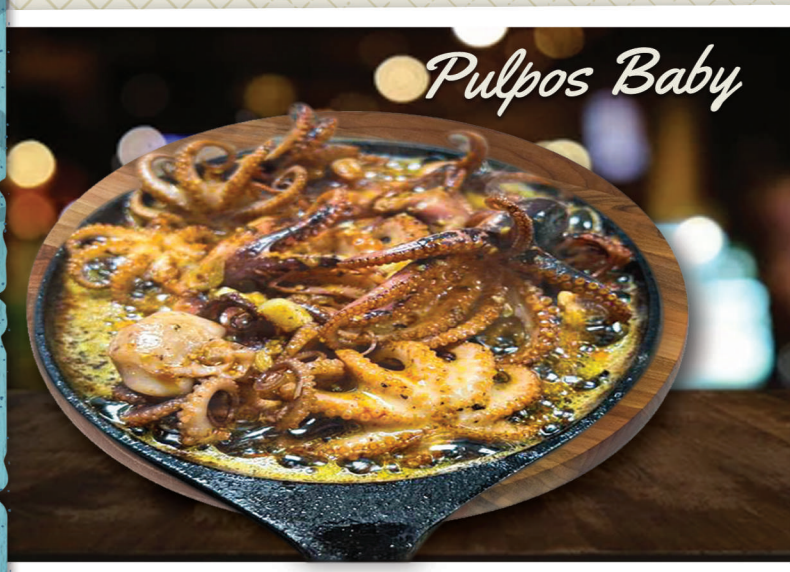
Langostinos al Ajo 34.99

Prawns sautéed in butter and garlic with our secret sauce accompanied by cucumbers, orange slices.



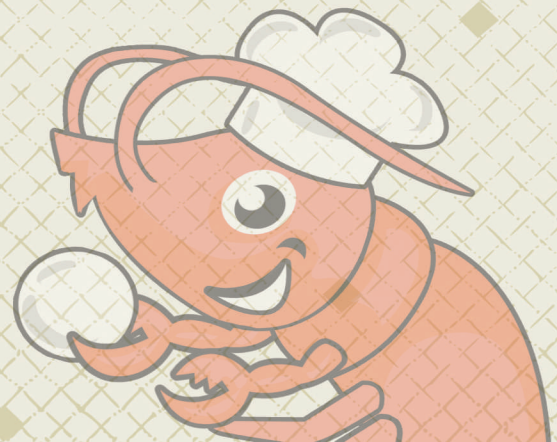
Calamares Fritos 19.99

Breaded squid served with lemon, cucumber, ranch and chipotle dressing.



Pulpo Baby 16.99

Baby octopus sautéed in garlic butter and our secret sauce.



SOUPS

Caldo de Langostinos 29.99

Delicious soup with prawns served with vegetables and toast or tortillas.

7 Mares Soup 32.99

Succulent soup made with 7 fresh seafood such as: Shrimp, crab, mussels, octopus, fish chunks, and a variety of vegetables.

Fish Soup 22.99

Delicious fish soup with potatoes, chayote, bell pepper, onion, tomato and cilantro.

Shrimp Soup 22.99

Exquisite shrimp soup with potatoes, chayote, bell pepper, onion, tomato and cilantro.

COCKTAILS

COCKTAIL LA MAMALONA 42.99

Shrimp juice with cooked shrimp and octopus mixed with tomato, onion and cilantro. Garnished with avocado, cucumber and orange slice, with chile tajin.

CAMPECHANA 29.99

Shrimp juice with cooked shrimp and octopus mixed with tomato, onion and cilantro. garnished with avocado slices and lemon.

* **COCKTAIL VUELVE A LA VIDA** 42.99

Shrimp juice with cooked shrimp, octopus and oysters mixed with tomato, onion and cilantro. garnished with avocado slices and one lemon.

SHRIMP COCKTAIL 22.99

Shrimp juice with cooked shrimp mixed with tomato, onion and cilantro. Garnished with avocado, slices and lemon.



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DESSERTS

Churros Rellenos



CHURROS RELLENOS 18.99

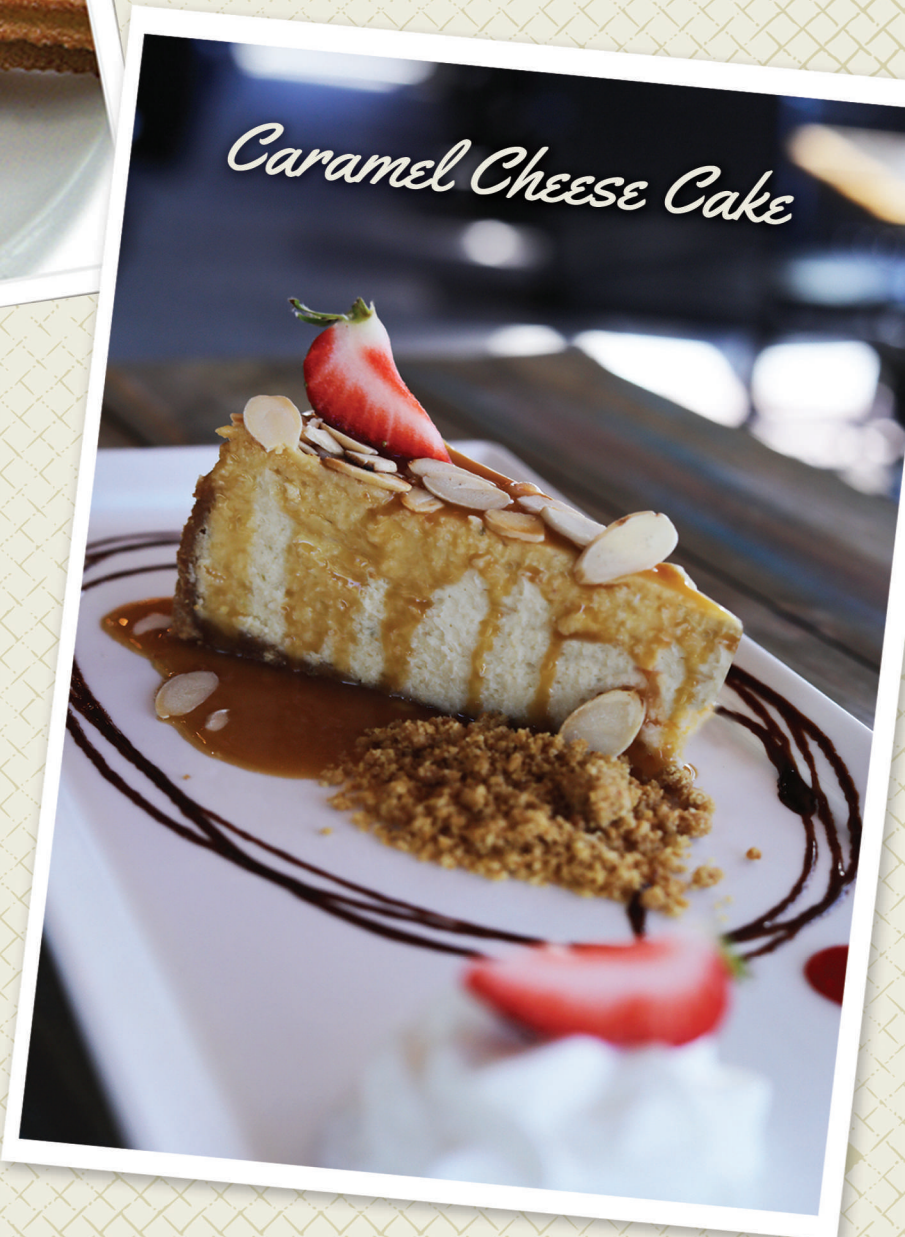
Crunchy, tender sticks of fried dough. Topped with a scoop of vanilla ice cream and a cherry. Served with whipped cream.

CARAMEL CHEESECAKE 18.99

Served with whipped cream on a chocolate sauce. Garnished with a mint leaf.



Caramel Cheese Cake



BEBIDAS

REFRESCO FAVORITOS® 375

- MARACUYA Passion Fruit  available
- PINA Pineapple  available
- LIMA-LIMON Lime-Lemon  available
- TAMARINDO Tamarind  available
- MANDARINA Mandarin
- JAMAICA Hibiscus
- TORONJA Grapefruit
- MANZANA Apple

MIND WATER® MINERAL 375
 MIND WATER® NATURAL SAME AS ANTOJO?



SUMMER REFRESHING CREATIONS

BAHAMAS
LEMONADE

MAX REFRESH
LEMONADE

TROPICAL
LEMONADE

- PIÑA COLADA \$8.75
- MARGARITA \$8.75
- DAIQUIRI \$8.75
- SHIRLEY TEMPLE \$4.80

- MILK \$3.58
- COFFEE \$3.58
- SOFT DRINKS \$3.95
- COKE SOFT DRINKS

439
YOUR CHOICE

STRAWBERRY LEMONADE \$4.79
(no refills)

TEA HOT OR ICED \$4.09

- JUICES \$4.99
- ORANGE, PINEAPPLE, APPLE OR CRANBERRY.
- AGUAS \$4.09
- JAMAICA, HORCHATA, TAMARINDO.

