



To Share

FRUIT SALAD \$12

Cucumber, jicama, pineapple, watermelon, mango sauce, basil, chile, salt, lemon

PESCADERO AGUACHILE \$28

Shrimp, octopus, scallops, clam, avocado pureé, black sauce

CRAB SALAD \$22

Crab croquettes, tomato pesto, mixed lettuce, avocado, celery, chipotle chile aioli

FRESH PACIF OYSTERS (Half a dozen) \$22

Ponzu, cocktail and horseradish sauce, mignonette

SEAFOOD SHELL \$26

Oyster, shrimp, octopus, tuna, cucumber, coriander

OCTOPUS TOSTADA \$26

Coriander mayonnaise, serrano chile, avocado, onion

TOMATO & SEAFOOD GAZPACHO \$22

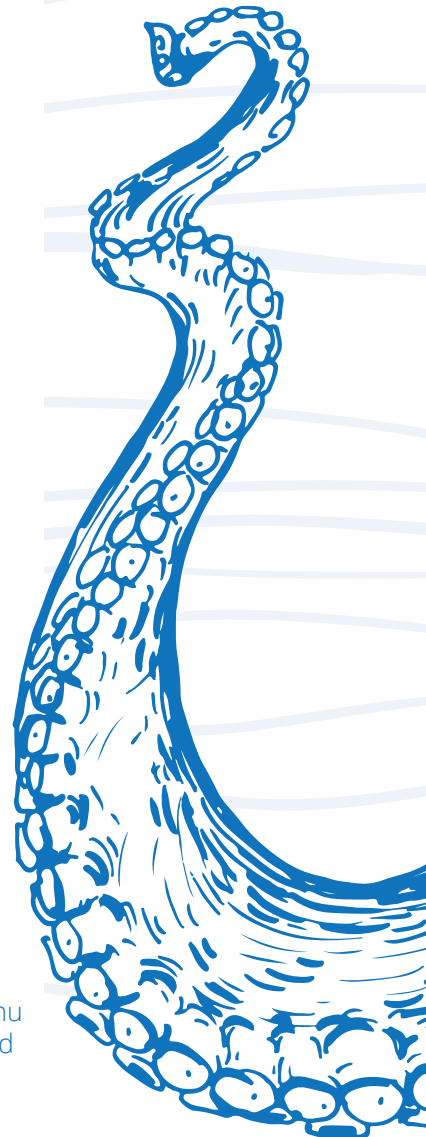
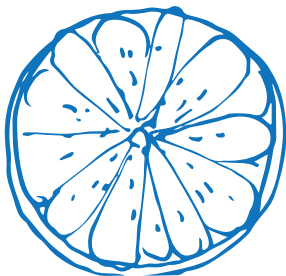
Scallops, clam, oyster, octopus, shrimp

CORN & CLAM CHOWDER \$14

Clam, sweet corn

SHRIMP TACOS \$18

Refried chickpea pureé, avocado, macha sauce with sesame seeds



*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at customer's risk. Price are in dollars, 16% Tax included

Entrées

From the Sea

OCTOPUS \$35

JUMBO SHRIMP \$35

CATCH OF THE DAY \$38

WHOLE FISH OF THE DAY

(Seasonal - Market price)

Surf & Turf

SHRIMP & BEEF FILLET \$49

LOBSTER & BEEF FILET \$69

Lobster combos surcharge \$19.99 USD
with your meal plan package

LIVE LOBSTER \$69

(Seasonal - Market price)

Type of cooking

- Grilled
- Zarandeado
- A la talla style
- Pan seared
- Fried

Sauce to your choice

- Tzatziki
- Meunière
- Ginger sauce
- Garlic butter
- Roasted peppers sauce
- Watermelon & jicama vinaigrette

Choose one side dish

- Sauteed cauliflower & quinoa
 - Mango ratatouille
 - Fried rice with vegetables
 - Rosemary roasted potatoes
 - Fennel salad
- Extra side dish \$4

From the Farm

ORGANIC CHICKEN \$35

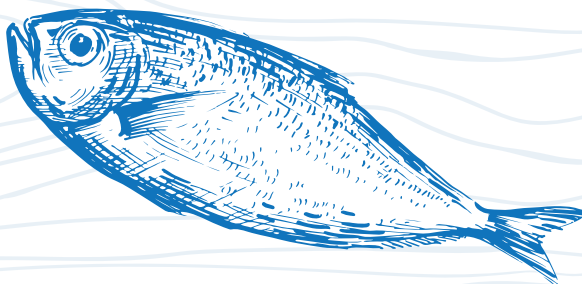
Baked, marinated in dark beer, mustard, fine herbs, rosemary potatoes

BEEF FILET \$42

Baked potato wrapped with bacon, chives, sour cream, organic sauteed vegetables, gravy

BAKED LAMB BARBACOA \$32

Lamb broth, green tomatillo sauce, grilled sauce, onion & cilantro, corn tortillas



Desserts

PANNA COTTA \$9

Mango chutney

COCONUT & PINEAPPLE CAKE \$9

Flamed with rum

HOME MADE SORBET \$8

Ask for the special of the day

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