

Aperitivos Calientes

- **Mendigo**\$4.99
Seafood broth with onion, coriander, tomatoes and chile.
- **Mendigo Especial**.....Small \$9.99 / Large \$14.99
Seafood broth with shrimps, octopus, onion, coriander, tomatoes, chile and 4 whole shrimps.
- **Empanadas de Camaron**: 4 pcs. \$8.99 / 8 pcs \$14.95
Stuffed with cheese and shrimps.
- **Tacos de Pescado o Camaron**\$3.50 (c/u)
Flour or corn tortilla topped with lettuce, tomato, cilantro, onion and dressing.
- **Ostiones Gratinados**: 6 pcs. \$14.99 / 12 pcs. \$26.99
Order of oysters on the half shell topped with melted cheese and seafood mix.
- **Chiles la Costa(3)**.....\$9.99
Grilled jalapeño peppers stuffed with shrimp and cheese, wrapped in bacon
- **Toritos rellenos (3)**.....\$9.99
Breaded jalapeño peppers stuffed with shrimp and cheese.
- **Wings 8pc**.....\$8.95



CHILES LA COSTA



WINGS 8PC.



EMPANADAS DE CAMARON



CEVICHE DE PESCADO



AGUACHILES



TORRE DE MARISCOS



TORTILLAS HECHA A MANO

Aperitivos Frios

- **Guacamole**\$9.99
- **Ceviche de Camaron**.....Small \$12.99 / Large \$26.99
Shrimp marinated in fresh lime juice
- **Ceviche de Pescado**.....Small \$11.99 / Large \$24.99
- **Ceviche Especial de Camaron**.....Small \$13.99
Large \$28.99
Shrimp marinated in a house spicy sauce and fresh citrus juice.
- **Tostada de Ceviche Pescado o Camaron**\$4.99
- **Tostada Mixta**.....\$7.99
Mixed Seafood
- **Aguachile de Pescado**.....\$12.99
Fish marinated in fresh lime juice and your choice of spicy red, black or green sauce.
- **Aguachiles, negros, rojos, verdes, mixto**.....\$18.00
Shrimp marinated in fresh lime juice and your choice of spicy red, black or green sauce.
- **Ostiones Naturales**.....\$11.95 (6) ...\$23.95 (12)
Natural oyster on the half shell
- **Ostiones del barco**.....\$21.95 (6) ...\$44.95 (12)
Oyster on the half shell topped with shrimp and octopus ceviche.
- **Ostiones Especiales**.....\$17.95 (6).....\$35.95 (12)
Oyster on the half shell topped with cooked shrimp, octopus, tomato, onions and cucumber.
- **Aguacate Fabuloso**.....\$13.99
Stuffed avocado with cooked shrimps.
- **Torres de Mariscos**.....\$19.95

Especialidades

- **Piña Tropical**.....\$25.00
Crab legs, mussels, chopped clam, shelled shrimp, octopus, scallop and imitation crab cooked in a red spicy sauce with pineapple chunk. Served in a half pineapple.
- **Coco Relleno**.....\$25.00
Stuffed shrimp, imitation crab, scallops and octopus cooked in a creamy mushroom sauce. Topped with melted cheese.
- **Piña Rellena**.....\$20.99
(Puede pedir al estilo Nayarit o crema de hongos) Shrimps, chopped clam, scallops and octopus cooked in a creamy mushroom sauce and topped with melted cheese. Also available in our famous Nayarit style sauce.
- **Cola de Langosta**.....\$MP
(Puede pedir al estilo Nayarit o crema de hongos) Lobster tail, shrimp, octopus, chopped clam, imitation crab and oyster cooked in creamy mushroom sauce.
- **Langosta Rellena**.....\$MP
(Puede pedir al estilo Nayarit o crema de hongos) Whole Lobster, shrimps, octopus, chopped clam, imitation crab scallop and oyster cooked in a creamy mushroom sauce. Also available in our famous Nayarit style sauce.
- **Filete Gratinado**.....\$17.99
Gratin fish fillet or fish stuffed with shrimp, octopus and imitation crab, cooked with bell peppers and topped with melted cheese.
- **Filete a la Crema**.....\$18.99
Fillet or fish stuffed with shrimp, chopped clam, octopus, imitation crab and scallop steamed in foil with mixed veggies on a mushroom sauce.
- **Filete Perla**.....\$19.99
Foil wrap fish fillet steam cooked filled with shrimp, chopped clam octopus, imitation crab, scallops, onion and tomatoes.
- **Molcajete Fabuloso**.....\$28.99
Crab legs, mussels, shelled shrimp, octopus, scallop and crab, cooked in a spicy red sauce and served in a molcajete.
- **Molcajete Mar y Tierra**.....\$36.99
Skirt steak, chicken, jumbo shrimp, pinto beans, cactus, onion, whole jalapeno, mexican chorizo and cheese, cooked in a spicy red sauce.
- **Huachinango a la plancha**.....\$MP
Whole snapper cooked on the griddle.
- **Salmon**.....\$18.00
Cooked on the griddle.
- **Mariscada Buceras (6 person)**.....\$150.00
Whole red snapper, whole tilapia, breaded shrimps, bacon wrapped shrimp, breaded fish fillet, diablo shrimps, chapuzon and stuffed lobster. Served with 6 garlic bread and 6 rice.
- **Mariscada Buceras (6 person)**.....\$27.95



Platillos

ALL PLATES ARE SERVED WITH SALAD, FRIES, RICE AND GARLIC BREAD

- **Camarones Empanizados**.....\$16.99
- **Camarones**.....\$16.99
(Nayarit style, empanizados, diablo, ajo, ajillo, plancha, mantequilla, rancheros) Shrimp cooked at your choice of our famous Nayarit style sauce, breaded, spicy, garlic, butter red ranchero sauce or in fajitas.
- **Filetes de Pescado**.....\$15.99
(Nayarit style, diablo, ajo, ajillo, plancha, mantequilla, rancheros) Shrimp cooked in your choice of our famous Nayarit style sauce, breaded, spicy, garlic, butter red ranchero sauce or deep fried. With 4 whole shrimps on top.
- **Huachinango Frito al Natural**.....\$24.99
- **Huachinango al Estilo**.....\$26.99
(Nayarit style, diablo, ajo, ajillo, mantequilla) Whole red snapper cooked in your choice of our famous nayarit style sauce, spicy garlic, butter red ranchero sauce. With 4 whole shrimps on top.
- **Mojarra Frita al Natural**.....\$12.95
- **Mojarra al Estilo**.....\$15.99
Whole tilapia cooked at your choice of our famous Nayarit style sauce, spicy garlic, butter red ranchero sauce. With 4 whole shrimps on top.
- **Pulpo**.....\$16.99
Octopus cooked at your style. Nayarit, diablo, ajo, ajillo, ranchero, mantequilla.
- **Camarones Momia-Diablo**.....\$16.99
Jumbo shrimps filled with cheese wrapped in bacon.
- **Pasta con Pollo**.....\$12.99
- **Pasta Buceras**.....\$18.99
Pasta cooked with shrimp, mussels and clams in a spicy green cream sauce.
- **Platillo Langostinos**.....\$MP
Nayarit style, a la diablo, al ajo, al ajillo or buttered.
- **Chile Relleno**.....\$19.95

Botanas

- Camarones al Estilo.....\$25.00
Cooking at your style. Huichol, Cucaracha, Coras, steam or deep fried.
- Camarones Cucaracha.....\$25.00
- Camarones Locos.....\$18.95
- Charola Costa.....\$40.00
Shrimp prawn with octopus.
- Charola Mixta.....\$45.00
Crab legs, mussels, prawn shrimps and shelled shrimps cooked in a citrus sauce.
- Charola Fabulosa.....\$89.99
- Levanta Muertos.....\$39.99
Crab legs, crab, shelled shrimp, clams, mussels, octopus and scallops, cooked in a spicy red sauce.
- Chicharrón de Camarón.....\$22.99
Fried shrimps.
- Chicharrón de Pescado.....\$11.99
Stick fried fish.
- Mussels.....\$14.99
Cooked in our famous Nayarit style sauce.
- Chapuzón.....\$22.95
Mix of shrimps, octopus and oyster in a house sauce.
- Charola de Langostinos prawn.....\$MP
Nayarit style, a la diablo, al ajo, al ajillo or buttered.
- 1/2 Charola de Langostinos prawn.....\$MP
Nayarit style, a la diablo, al ajo, al ajillo or buttered.
- Charola de Patas de Jaiba/Crab Legs.....\$MP
Nayarit style, a la diablo, al ajo, al ajillo or buttered.
- Cangrejo Relleno.....\$MP
Whole crab Nayarit style, filled with crab, shelled shrimp, octopus, imitation crab, scallops and chopped clam.
- Paella.....Small \$24.00 Large \$34.99
Mussell crab legs, shrimp, octopus, clams, rice
- Botana el Jefe.....\$80.00
Fish and shrimp ceviche, (4) empanadas, clams, shrimps cucarachas octopus, mussels
- Botana la Jefa.....\$65.00
Aguachiles verdes o rojos, ceviche de pescado y camaron y 4 empanadas
- La Bolsita.....\$34.95
- Crawfish (En temporada).....\$8.95
- Las 4 Toxicas.....\$45.00
4 beers, 4 aguachile shrimp, 1 campechana cocktail
1 shot of house tequila 1800, tomato, cucumber, beef jerky, peanut, 7 shrimps



CANGREJO RELLENO



CHAROLA FABULOSA



BOTANA EL JEFE



BOTANA LA JEFA



6 LOCOS



CAMARONES LOCOS



LAS 4 TOXICAS



Bolsita



MOMIAS

MENU DE NIÑOS

- Chicken Tenders (4).....\$6.99
With french fries
- Combo Kids.....\$7.99
1 Quesadilla, 2 cheese sticks, 5 Nuggets
- Camarones Empanizados.....\$6.99
Pop corn shrimps with french fries
- Quesadilla de Camaron.....\$6.99
With french fries
- Nuggets (8).....\$6.99
With french fries or rice
- Cheese Stick.....\$6.99
With french fries or rice
- Hamburguesa.....\$7.99



TAMPIQUEÑA



MARISCADA BUCERIA



ASADA



PULPO ZARANDEADO



CAMARONES ZARANDEADOS



FAJITAS MIXTA



PESCADO ZARANDEADO

Cocteles

Servido Frio o Caliente
Cocktail Served hot or cold

- **Coco Loco**\$18.99
Shrimps, octopus, imitation crab, scallops, chopped clam, oysters and fish ceviche, marinated in a house sauce served in a coconut shell.
- **Vuelve a la Vida**\$18.00
Shrimps, octopus, imitation crab, scallops, chopped clam, oysters and fish ceviche, marinated in a house sauce.
- **Campechana**\$16.99
Shrimps, octopus, imitation crab, scallops, chopped clam, marinated in a house sauce.
- **Shrimp cocktail**.....S) \$9.50..... (L) \$18.00
Shrimp Cocktail
- **Alta Mar**\$19.99
Shrimps, octopus, imitation crab, scallops, chopped clams, oysters, fish ceviche and (2) crab legs.

Ensaladas

- **Ensalada Bucerias**.....\$14.99
Fish ceviche octopus, scallops, chopped clam, shrimps, tomatoes onion, cucumber, aguacate, pepper and house dressing.
- **Ensalada Fabulosa**.....\$12.99
Shrimp or chicken.



ENSALADA FABULOSA

De la Parrilla

- **Pescado Zarandeado** 1 person \$35.00/2 person \$65.00
Griddled fish in a house red sauce.
- **Camarones Zarandeados**..12pc.....\$30.00
Griddled shrimps in a house red sauce.
- **Pulpo Zarandeado**.....\$MP
Whole octopus griddled in a house red sauce.
- **Pulpo Asado**.....\$MP
Whole grilled marinated octopus.
- **Asada**.....\$19.99
Grilled seasoned steak. Served with salad, fries, rice, beans, tortillas, onion, cactus and jalapenos.
- **Tampiqueña**.....\$22.95
Grilled seasoned steak served with a cheese enchilada and salad, fries, rice, beans, tortillas, onion, cactus and jalapenos.
- **Pirris Plate**.....\$22.95
Grilled seasoned steak served with a quesadilla, Mexican chorizo, frijoles de la olla and salad, fries, rice, beans, tortillas, onion cactus and jalapenos.
- **Parrillada Mixta**.....\$18.99
- **Pescado a la Talla**
1 person 1.5lb \$35.00
2 person 3lb \$65.00

PESCADO A LA TALLA

Caldos

All served with garlic bread, onion and cilantro.

- **7 Mares**CH \$10.95.....GR \$19.95
Crab legs, mussels, clam, octopus, shelled shrimps, fish fillet and scallops.
- **Mixto**\$16.99
Broth with shrimps, octopus and fish fillet.
- **Langostinos**\$MP
Prawn shrimps broth.
- **Pescado**\$11.99
Fish fillet broth.
- **Jaiba**\$14.99
Crab legs broth.
- **Camaron o Pulpo**.....\$13.99
Shrimp or octopus broth at your choice
- **Al gusto**.....\$18.99
Your choice of seafood broth.
- **Caldo de Mojarra**.....\$13.95
Fish tilapia soup

EXTRAS

- Shrimp (6).....\$4.99
- Octopus\$4.99
- Sauces:**
- Cucaracha\$4.00
- Diabla\$4.00
- Rice\$3.00
- Beans\$3.00
- Potatoes\$3.00
- Tortillas\$2.50
- Bread\$1.50
- Aguacate\$3.00
- Pico de gallo\$1.50
- Ensalada\$3.00



CALDO 7 MARES

BEBIDAS

AGUAS FRESCAS.....\$3.50

- Jamaica
- Horchata
- Limonada
- Piña

SODA GRANDE.....\$3.25

- Coca Cola
- Fanta
- Manzanita

▪ Sprite

SODA CHICA.....\$2.75

- Jarritos
- Sangria
- Agua Mineral

AGUA DE BOTELLA.....\$2.00

COCTELES

▪ Piña Colada.....\$8.99

Rum, pineapple juice, coconut cream

▪ Mojito.....\$10.00

Rum, mint & citrico

▪ Cucumber Mojito.....\$10.00

Rum, mint, citricos, cucumber.

▪ Coconut Mojito.....\$10.00

Rum, mint, coconut & citricos

▪ Paloma.....\$10.00

Tequila silver, citricos y grapefruit soda.

Opciones: Tequila 1800 Silver (extra)

Tequila Don Julio Blanco

▪ House Margarita frozen or on the rock\$6.95

Tequila, citricos

▪ Flavor Margaritas Grande.....\$9.99

Limon, fresa, mango, sangria y tamarindo

▪ Beer Margaritas Grande.....\$14.95

SHOTS

Mexican candy

Baby mango

Vegas boomk

Jagger boom

Mexican boom

CERVEZA

▪ Micheladas Beer.....\$6.95

Corona, modelo especial, negra modelo.

| XX lager, Pacifico, Victoria.

Budweiser, Budlight, Miller Light, Michelob Ultra.

▪ Micheladas Tropical.....\$16.95

▪ Micheladas Tropical.....\$12.95

DOMESTICS

Bud light, Michelob

Ultra, Budweiser

IMPORTS

Corona

Dos XX Lager

Modelo Especial Negra

Modelo

Pacifico

Tecate

MIX DRINKS

Vampiros

Long Beach

Long Island

Mamadas

Mojito mango

Sex on The Beach

TEQUILA SHOTS

Don Julio 1942 - Don Julio 70

Don Julio Añejo - Don Julio Blanco

Don julio añejo

Patron silver - Patrón reposado

Patrón añejo

Herradura - 1800

José Cuervo especial

Córralejo - Cazadores

HOUSE WINE

White Zinfandel

Moscato

Sangria

Cabernet Sauvignon

Red Wine

White Chardonnay \$7.95

