

SEAFOOD RESTAURANT



LA JAVITA



3

JAIVITA PLATTER

Breaded shrimp, shrimp stuffed jalapeños, fish taco, shrimp flauta, ceviche, onion rings, guacamole, sour cream and salad. \$11.99

NACHOS MARINEROS

Crispy tortilla chips topped with shrimp, ceviche, mozzarella cheese, avocado and small salad. \$8.99

TOSTADA DE CEVICHE

A crispy tostada topped with our house made ceviche, pico de gallo and avocado. \$5.75

TOSTADA DE PUPLO

A crispy tostada topped with octopus, pico de gallo and avocado. \$6.75

TOSTADA DE CAMARON

A crispy tostada topped with shrimp, pico de gallo and avocado. \$7.00

TOSTADA COMBINADA

A tostada with your choice of two: ceviche, octopus or shrimp. Topped with pico de gallo and avocado. \$7.50

OSTIONES EN SU CONCHA

Fresh Gulf oysters on half the half shell served with lime and cocktail sauce.

1 1/2 Doz. \$10.00/ Full Doz. \$13.95

ALITAS DE POLLO

Buffalo wings served with our special avocado sauce and celery and carrot sticks. \$9.50

JAIVITA COMBO

Fried platter with fish nuggets, shrimp, oysters and scallops. Served with guacamole and sour cream. \$14.00

PULPO FRITO

Fried octopus served with grilled onions and fresh pico de gallo. \$12.95

CAMARONES FRESCOS

Large chilled shrimp served with lime and cocktail sauce. 1/2 Doz. \$9.75/ Full Doz. \$13.50

GUACAMOLE

Fresh house made guacamole. \$5.95

COCTEL DE CAMARON

The original Monterrey style shrimp cocktail topped with pico de gallo and avocado. Sm. \$7.75/ Lg. \$10.75

COCTEL DE CEVICHE

Our house made ceviche cocktail topped with pico de gallo and avocado. Sm. \$7.00/ Lg. \$10.50

COCTEL DE OSTIONES

A Mexican style fresh oyster cocktail topped with pico de gallo and avocado. Sm. \$7.95/ Lg. \$11.50

VUELVE A LA VIDA

"Back to life", a signature cocktail with oysters, shrimp and octopus. Topped with fresh pico de gallo and avocado. Lg. \$13.50/ Super \$14.50

CAMPECHANA

A signature cocktail with shrimp, oysters and ceviche. Topped with fresh pico de gallo and avocado. Lg. \$12.50/ Super \$14.50

COCTEL LA JAIVITA

Super sized version of the original Monterrey style shrimp cocktail. Topped with fresh pico de gallo and avocado. \$14.50

SEAFOOD RESTAURANT



LA JAVITA



3

CALDO DE PESCADO

House made Mexican style fish soup with vegetables in a rich broth. Served with a side of Mexican rice and butter toasted bread. \$9.50

CALDO REGIO

House made chicken soup with broccoli, cauliflower and carrots. Served with a side of Mexican rice, chipotle peppers, cheese, avocado, cilantro and butter toasted bread. \$9.00

CALDO DE CAMARON

House made Mexican style shrimp soup with vegetables in a rich broth. Served with a side of Mexican rice and butter toasted bread. Cup \$7.50/ Bowl \$9.50

CALDO MIXTO

House made fish and shrimp soup with vegetables in a rich broth. Served with a side of Mexican rice and butter toasted bread. \$10.50

SOPA DE MARISCOS

House made seafood soup with fish, shrimp, mussels, octopus and oysters and vegetables in a rich broth. Served with a side of Mexican rice and butter toasted bread. \$12.50

ENSALADA DE CAMARON

shrimp and pico de gallo tossed in a mayo based dressing served over a bed of lettuce. \$9.50

SEAFOOD SALAD

Crabmeat and large chilled shrimp served over a bed of lettuce with onions, carrots and radishes. \$10.00

ENSALDA DE POLLO

Charbroiled chicken breast served over a bed of lettuce and ranch dressing. \$10.50

DINNER SALAD

Cucumbers, carrots, radishes,, onion, tomato and avocado on a bed of lettuce. \$5.00

CAMARONES "LA QUINTA"

Six mozzarella stuffed shrimp wrapped in bacon then deepfried. Served with Mexican rice, mixed veggies and chipotle sauce. \$13.75

PESCADO ESPECIAL

Seasoned whole fish wrapped in foil with mixed vegetables then slowly steamed. Served with a side of rice. ***45 min prep time.
Bagre \$15.75
Mojarra \$14.75
Huachinango \$17.00

TACOS MARINEROS

Fish tacos and shrimp stuffed jalapeños served with fries and salad. \$11.50

PESCADO "LA JAIVITA"

Whole fish topped with our special Mexican shrimp sauce. Served with Mexican rice and salad.
Bagre \$15.75
Mojarra \$14.75
Huachinango \$17.00

FLAUTAS MARINERAS

Crispy seafood flautas served with guacamole, sour cream, Mexican rice and salad. \$11.50

SEAFOOD RESTAURANT



LA JARRA



3

Served with your choice of two sides: Mexican rice, vegetables or salad.
Prepared four ways: Frito (fried), Empanizado (Breaded), A la Parilla (Grilled)***30 min prep time, or A la Plancha (Pan-seared).

HUCHINANGO

Whole Red Snapper cooked your way and drizzled with your favorite sauce; Al mojo de ajo, a la diablo or a la Mexicana. \$15.75

BAGRE

Whole farm realised catfish cooked your way and drizzled with your favorite sauce: ajo de ajo, a la diablo or a la Mexicana. \$14.75

FILETE DE PESCADO

Fish fillet cooked your way and drizzled with your favorite sauce: Al mojo de ajo, a la diablo or a la Mexicana. \$11.75

CAMARONES

Large Gulf shrimp cooked your way and drizzled with your favorite sauce: Al mojo de ajo, a la diablo or a la mexicana.

MOJARRA

Tilapia cooked your way and drizzled with your favorite sauce: Al mojo de ajo, a la diablo or a la mexicana

CARNE A LA TAMPIQUEÑA

A seasoned steak and chicken enchilada served with rice, beans, quacamole and sliced poblano pepper. \$16.00

CARNE A LA MEXICANA

Beef cubes sauteed with peppers, onions, tomatoes and cilantro. Served with Mexican rice and beans. \$12.75

CARNE ASADA AL AJILLO

A garlic glazed steak served with a house baked potato and sauteed veggies. \$15.00

HAMBURGESA "LA QUINTA"

A classic cheeseburger with lettuce, onions and tomatoes. Served with french fries. \$9.00

ENCHILADAS DE POLLO

Sour cream chicken enchiladas served with a side of rice and beans. \$9.50

ENCHILADAS TEXANAS

Classic Tex-Mex beef enchiladas served with rice and beans. \$9.25

FLAUTAS DE POLLO

Crispy seafood flautas served with guacamole, sour cream, Mexican rice and salad. \$11.50

TRIO DE TACOS

Three beef tacos served with chopped cilantro and onions, guacamole and refried beans. \$10.50

PECHUGA A LA PARILLA

Our signature grilled chicken breast served with rice and mixed veggies. \$11.75

PECHUGA DE POLLO

A juicy chicken breast cooked your way: empanizada, a la diablo o a la plancha. Served with two sides: french fries, rice or salad. \$11.75

FLAUTAS DE BRISKET

Brisket flautas served with an avocado sauce, guacamole, sour cream, rice, beans and salad. \$9.00

TACOS DE BRISKET

Brisket tacos in flour tortillas served with rice, beans and salad. \$9.00

TORTA DE BRISKET

A brisket sandwich on a bolillo roll served with french fries. \$9.50

PAPA AL HORNO

A baked potato with all the fixings. \$5.00/ with brisket \$6.00

SEAFOOD RESTAURANT



LA JAVITA



3

Charbroiled marinated arrachera beef, plump chicken breast or shrimp.
Served with rice, beans, sour cream, guacamole and your choice of corn or flour tortillas.

BEEF, CHICKEN OR MIXED

\$12.00

SHRIMP

\$13.00

BEEF OR CHICKEN AND SHRIMP

\$14.00

BEEF, CHICKEN, AND SHRIMP

\$15.00

01. JAIVITA PLATTER

Breaded shrimp, shrimp stuffed jalapeños, fish taco, shrimp and crab flauta, ceviche, onion rings, guacamole, sour cream and salad. \$9.75

02. CAMARONES A LA MEXICANA

Large Gulf shrimp sauteed in a tomato based Mexican sauce. Served with rice and salad. \$8.75

03. COCTEL DE CAMARON

The original Monterrey style shrimp cocktail topped with pico de gallo and avocado. \$9.00

04. PECHUGA A LA PARILLA

Our signature grilled chicken breast served with rice and mixed veggies. \$8.75

05. FILETE EMPANIZADO

Breaded and deep fried fish fillet served with fries and salad. \$8.75

06. TRIO DE TACOS

Three beef tacos served with chopped cilantro and onions, guacamole and refried beans. \$10.50

07. CHEESE ENCHILADAS

Cheese enchiladas topped with our house made chili sauce. Served with rice and beans. \$7.50

08. ENCHILADAS DE POLLO

Sour cream chicken enchiladas served with rice and beans. \$7.50

09. SEAFOOD SALAD

Crabmeat and large chilled shrimp served over a bed of lettuce with onions, carrots and radishes. \$7.00

10. CAMARONES EMPANIZADOS

Breaded and deep fried shrimp served with fries and salad. \$8.75

11. TACOS MARINEROS

Fried fish tacos and besutos del Diablo served with fries and salad. \$9.00

12. CALDO DE PESCADO

House made Mexican style fish soup with vegetables in a rich broth. Served with a side of Mexican rice and butter toasted bread. \$7.00

13. FLAUTAS DE BRISKET

Brisket flautas served with an avocado sauce, guacamole, sour cream, rice, beans and salad. \$7.00

LA JAVITA

LA JAVITA