



COCKTAILS

COCTEL DE CAMARONES **CHICO \$14⁹⁹ / GRANDE \$19⁹⁹**

Shrimp cocktail

****CEVICHE DE CAMARON** **CHICO \$15⁹⁹ / GRANDE \$23⁹⁹ / X-GRANDE \$35⁹⁹**

Raw shrimp ceviche

COCTEL DE CAMARON Y PULPO **CHICO \$13⁹⁹ / GRANDE \$18⁹⁹**

Shrimp and octopus cocktail

SEAFOOD



+ SERVED WITH SALAD, RICE, FRIES AND GARLIC BREAD

+ PIÑA REY **\$23⁹⁹**

Pineapple stuffed with Costeña mix, smothered with heavy cream and cheese

+ CAMARONES MOMIAS **\$20⁹⁹**

Shrimp wrapped with bacon and cheese

+ CAMARONES EMPANIZADOS **\$19⁹⁹**

Breaded shrimp

+ CAMARONES A LA DIABLA (HOT) **\$19⁹⁹**

Shrimp with spicy tomato sauce

+ CAMARONES AL AJO **\$19⁹⁹**

Shrimp with garlic

****AGUACHILES VERDES (HOT)** **CHICO \$17⁹⁹ / GRANDE \$31⁹⁹**

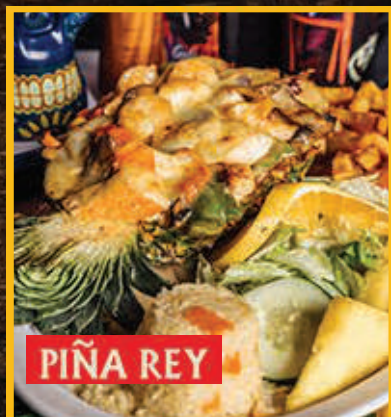
Raw shrimp in lime juice and green sauce

CAMARONES CUCARACHA (HOT) **CHICO \$23⁹⁹ / GRANDE \$46⁹⁹**

Fried shrimp with spicy sauce

CAMARONES CORAS (EXTRA HOT) **CHICO \$16⁹⁹ / GRANDE \$30⁹⁹**

Fried shrimp with spicy sauce



PIÑA REY



COCTEL DE CAMARONES



AGUACHILES VERDES



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





SEAFOOD

+ SERVED WITH SALAD, RICE, FRIES AND GARLIC BREAD

+ **MOJARRA FRITA** \$19⁹⁹

Fried tilapia made to order

Add Al Ajo, Media Diabla, Diabla, Estilo, Ranchero or Al Ajillo for an additional \$3

+ **HUACHINANGO FRITO** \$22⁹⁹

Fried red snapper made to order

Add Al Ajo, Media Diabla, Diabla, Estilo, Ranchero or Al Ajillo for an additional \$3

+ **FILETE EMPANIZADO** \$17⁹⁹

Breaded tilapia

+ **FILETE DE HUACHINANGO A LAS BRASAS** (HOT) \$21⁹⁹

Grilled red snapper fillet with special sauce

+ **FILETE RELLENO** \$23⁹⁹

Tilapia stuffed with octopus, shrimp, crab, mushrooms and peppers with cheese

+ **FILETE EN CREMA DE HONGOS** \$22⁹⁹

Tilapia smothered in a creamy mushroom sauce

+ **SALMON EN CREMA DE HONGOS** \$25⁹⁹

Salmon smothered with heavy cream and mushrooms

+ **SALMON A LA PARILLA** \$24⁹⁹

Grilled salmon

+ **LANGOSTA** MARKET PRICE

Lobster made to order. House sauce, creamy mushroom sauce or Costeño Mix (octopus, shrimp, imitation crab, peppers and cheese)

+ **COLA DE LANGOSTA** (HOT) MARKET PRICE

Lobster tail made to order. House sauce, creamy mushroom sauce or Costeño Mix (octopus, shrimp, imitation crab, peppers and cheese)

LANGOSTINOS (HOT) MARKET PRICE

Prawns served with tomatoes and cucumbers in our house sauce

PATAS DE CANGREJO MARKET PRICE

Crab legs with your choice of sauce: Garlic, butter or spicy house sauce



FILETE RELLENO



PATAS DE CANGREJO



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