

* Consumer Advisory | Advertencia Para El Consumidor: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Consumir carnes, aves, mariscos, crustáceos o huevos crudos o a término medio puede incrementar el riesgo de enfermedades alimentarias.



MARGARITAS — VAMOS A LA PLAYA™

- ★★★ **El Chingadazo** — 30 🍷🔥
Hand-made michelada mix, choice of cerveza or mineral water, home-made tajin, fresh lime and 12 of our signature chingadazo shrimp!
- ★ **Sabor A Playa Michelada** — 17
House michelada mix, choice of cerveza or mineral water, tajin
- ★ **Mango Diablo** — 17
Mango mix, house chamoy, tajin, tequila, chamoy stick!
- ★ **Spicy Mami** — 17
Watermelon mix, sour, chiltepin, tajin, tequila, watermelon paleta
- ★★★ **El Cantarito Don Julio Edition** — 30
Sweet, spicy, citrusy! Crowned with a mini Don Julio bottle. Regular is not in our vocabulary!



- ★★★ **El Torito** — 45 🍷🍹
Large, Corona bottle margarita, Tequila, fresh lime, sour, agave, cointreau—sea salt or tajin
- Margarita de La Playa** — 17
Tequila, fresh lime, sour, agave, cointreau—sea salt or tajin
- Playa Azul Margarita** — 17
Tequila, blue curacao, shark gummy, sour, agave, fresh lime, tajin
- Frozen Strawberry Margarita** — 17
Tequila, fresh lime, strawberry mix and tajin rim!
- ★ **Pineapple Margarita** — 25
Whole pineapple! Pineapple juice, sour mix, fresh lime, tequila, rum
- La Ofrenda** — 17
Tequila, pomegranate, fresh lime, juice, sour mix, tajin
- Oyster Shooter** * — 12
Chilled tequila, michelada mix, lime, whole oyster
- Shot of The Day** (ask your server!) — 10

BUILD YOUR OWN MICHELADA

★★★ CREA TU PROPIA MICHELADA ★★★

1. Choose Your Beer 🍺 (Elige Tu Cerveza)

- Michelob Ultra
- Corona
- Heineken 0.0
- Modelo Especial / Negra
- XX Lager
- Tecate Light / Roja
- Pacifico

2. Pick Your Rim 🌶️ (Escoge Tu Borde)

- MPH Style (Tajin & Chamoy)
- Tajin
- Chamoy
- Limon & sal

3. Choose Your Style 🍹 (Selecciona Tu Estilo)

- Classic Michelada
- Chelada (salt, lime, pepper, salsa negra, salsa worchesthire)
- Chavela (salt, lime and pepper)

4. Add Ons 🍷🔥 (Extras)

- Chingadazo Style Shrimp +13
- Carne Seca +4
- Cucumber & Tajin +2
- Chamoy Candy Straw +2
- Spicy Serrano & Ghost Pepper +2

TEQUILA

Clase Azul Reposado | Silver
Casa Dragones Añejo | Joven | Silver
Casamigos Añejo | Reposado | Silver
Corazon Añejo | Reposado | Silver
Don Julio 1942 | 70 | Reposado | Silver
Espolon Cristalino | Silver
Fortaleza Añejo | Reposado | Silver

Herradura Ultra Añejo | Reposado | Silver
Jose Cuervo Reserva de la Familia | Tradicional
Patron Platinum | Roca | Añejo | Reposado | Silver
Tesoro Añejo | Reposado | Silver
1800 Cristalino | Añejo | Silver

MEZCAL

400 Conejos - Oaxaca, MX

LIQUOR

Bacardi | **Buchanan's** Red Seal | 12 Year
Crown Royal | **Grey Goose** | **House** red wine |
House white wine | **Jack Daniels** | **Jameson** |
Johnny Walker Black | **Maker's Mark** | **Malibu**
Tito's Vodka

SOFT DRINKS

Pepsi | **Diet Pepsi**
Dr Pepper | **Cranberry**
Orange Juice | **Iced Tea**

SODA MEXICANA

Coca-Cola | **Mineragua**
Sidral | **Mandarina**

AGUAS FRESCAS

Azul Limonada
Pink Horchata
Mineragua Preparada

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ANTOJITOS — FRESCOS PARA EMPEZAR

- ★ **MAMALONA 2.0** * — 100
The ultimate seafood platter - stacked with aguachile shrimp, steamed shrimp, crab claws, fresh scallop, octopus and fresh tuna; topped with avocado, red onion, serrano and drizzled in our bold salsa negra and roja. Finished with oyster shots! Perfecto para botanar!
- Coctel Mega Campechana** * — 35
Cocktail, shrimp, octopus, abalone, calamari, oyster, baby clam, mexican scallop
- Coctel Campechana** * — 23
Shrimp, oyster, abalone, octopus, calamari, clamato mix, tomato, onion, cilantro

- ★ **La Patrona (Torre de Mariscos)** * — 60
Raw aguachile shrimp, steamed shrimp, scallop, calamari, oyster, crab claws, octopus, shrimp ceviche, fish ceviche, abalone; salsa negra, salsa roja, fresh cucumber, chiltepin
- Botana EL REY** * — 45
Fresh scallop cooked in lime, aguachile shrimp, steamed shrimp, octopus, oyster, onion, avocado, salsa roja, negra
- ★ **Molca-Frio** * — 35
Crab Legs, oyster, shrimp, abalone, ceviche, calamari, baby clam, octopus, avocado, cucumber and onion
- Coctel de Camaron** * — 18 (Served hot +1)
House clamato mix, tomato, onion, cilantro

- Trio de Aguachile** * — 30
Three different flavors: aguachile rojo, mango habanero, negro with cucumber and onion
- La Probadita*** — 80 (shareable)
FOUR different aguachiles in this mega botana: aguachile rojo, mango habanero, negro, verde; centered around a tostada embarazada!
- Camarones y Pulpo en Aguachile Negro** * — 30
Aguachile shrimp, diced octopus, salsa negra, cucumber, cherry tomato

- ★ **Ostiones Preparados** * — Dozen 40 / Half 20
Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado
- Ostiones** * — Dozen 30 / Half 15
Oysters on the half-shell, lime,salsa
- ★ **Camarones Locos** (“Cucaracha”) — 40
12 Large, head-on shrimp, flame-grilled, salsa sarandeada, served with salsa verde



- Tostada Embarazada** * — 20
Aguachile shrimps, ceviche de pescado, ceviche de camaron, cooked shrimp, octopus, onion, cucumber and avocado
- Tosta-Tuna** * — 15
Yellowfin Tuna cooked in lime juice, soy sauce, salsa naranja, avocado, salsa negra, fried onion
- Ceviche de Cam / Pes** * — Tostada 10 / Orden 20
Our signature shrimp or fish ceviche cooked with lime, cucumber, onion, tomato and cilantro; salsa negra and tostadas

- Camarones Aguachile** * — 28
(Add Octopus +10, Scallop +15)
(Choice of Verde, Rojo, Chiltepin, Mango Habanero or Salsa Negra) Raw shrimp cooked in lime, cucumber, avocado, cherry tomato, pickled onion
- Pina Tropical** * — 40
Whole pineapple, split in half, diced pineapple, fish ceviche, shrimp, octopus, chamoy, tapatio

- Chingadazo Fries** — 25
Chingadazo salsa, 12 grilled shrimp, crispy bacon, beans, french fries, crema mexicana, spicy mayo salsa, cilantro, queso fresco
- Choriqueso** — 16
Melted Mexican cheese topped with sizzling chorizo and jalapenos, served bubbling hot. A bold, crowd-favorite starter!

- Fried Calamari** * — 16
Crunchy, fried calamari rings, served with sauces
- Quesadilla de Camaron, Carne Asada or Pollo** — 18
Shrimp, Carne Asada, or Chicken filled quesadilla; served with rice and beans



ESPECIALIDADES

★ Ribeye Aguachile * — 45

14 oz ribeye, grilled to order, spicy aguachile salsa; served with rice, beans and salad

Mojarra Frita — 30

Whole, fried tilapia fish; served with rice, beans and salad

Filete Divorciado — 25

Fish filet, half diablo sauce, half salsa culichi, cheese, served with rice, beans and salad

Filete Relleno — 25

Breaded fish fillet stuffed with cheese, shrimp and octopus; served with rice, beans and salad

El Orgasmo — 25

Large, tender shrimp medallion wrapped in crispy bacon, smothered in our creamy chipotle salsa. Rich and fiery. This dish lives up to its name! Served with sides

Toritos Fantasia — 25

Bacon-wrapped chile guero, stuffed with shrimp, served in soy and pepper sauce! Served with sides



HUACHINANGO ZARANDEADO (BIG MAMA)

4-6 lb whole red snapper, butterflied and fried zarandeado-style, topped with salsa zarandeada and grilled shrimp, served with pickled onion, salad, cucumber, avocado, rice, beans, warm quesadillas — MKT

★★★ Mega Molcajete — 100

Our legendary molcajete taken to the next level. Packed with extra carne asada, fried fish, grilled shrimp, diced shrimp, grilled chicken and tender octopus - plus a whole lobster tail and octopus tail for the ultimate feast. Served with all your favorite sides

★ “La Tercia”

(Pulpo, Camarón y Calamar al Mojo de Ajo) — 27

Calamari, Octopus and Shrimp, garlic salsa; served with rice, beans and salad

Paella de Langosta, Camaron, Mejillon y Pulpo — 50

Grilled lobster, tail, shrimp, octopus, mussels; served over rice and vegetables; crema mexicana and salsa naranjada

★ Mar y Fuego (grilled ribeye)* — 75

14 oz grilled ribeye, Whole, grilled lobster tail, 3 grilled shrimp, 3 whole, head-on shrimp, salsa negra, grilled serrano, chile guero, pickled onion; served with rice, beans and salad

★ El Pulpazo — 49

Grilled whole octopus, salsa zarandeada, pickled onion, charred lemon, cilantro; served with rice, beans and salad

Plato del Capitan — 40

3 camarones fantasia, 3 toritos de camaron, 3 camarones culichi, 3 camarones endiablados and 3 camarones empanizados – served with rice

★ Molcajete Caliente — 75

Our iconic hot-stone molcajete loaded with salsa culichi or salsa diablo, carne asada, fried fish, grilled shrimp, grilled chicken and tender diced octopus. It's bold, sizzling and full of flavor - served your favorite sides.

Lobster & Crab Enchiladas

(Green or Red or Divorciado) — 30

2 lobster & 2 crab enchiladas, crema mexicana, mozzarella, queso fresco; served with rice, beans and salad

Salmon a la Veracruzana — 30

Coastal classic with an MPH twist. Fresh Salmon fillet simmered in a tomato-based sauce with green olives, capers, peppers, onions, corn and vegetables; slight spice and served sizzling hot!

Camaron y Filete (your choice of salsa) — 25

Fish filet and grilled shrimp with your choice of salsa: culichi, diablo, poblano or mojo de ajo (ask for breaded or empanizado +1)

La Grandiosa (seafood tower) * — 150

A show-stopping seafood tower made to be shared. Lobster tail, crab legs, whole shrimp, tender octopus, mussels, fresh oysters both raw and prepared; shrimp ceviche and fish ceviche. Cucumber, fresh lime and our house-made salsas. Bold & fresh!



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CAMARONES — PURA DELICIA



PESCADO — FRESCO



- Camarones Fantasia — 25**
Bacon wrapped shrimp topped with melted mozzarella
- Camarones Roca — 25**
Breaded shrimp, sriracha, sweet and sour sauce, sesame and serrano
- Camarones al Mojo de Ajo — 25**
Shrimp in garlic sauce, butter, onion, bell pepper salsa

- Camarones Culichi or Diabla (Divorciados +1) — 25**
Sauteed shrimp in our famous green tomatillo salsa or try our spicy diabla sauce for a delicious kick!
- Camarones a la Crema de Brocoli — 25**
Shrimp, creamy mushroom and broccoli sauce (Add chile chipotle if you like it spicy)
- Camarones Empanizados — 25**
Breaded, whole shrimp cooked to a perfect crunch!

- Filete Poblano — 25**
Fish filet, poblano chile strips, onion and tomato; queso fresco served with rice, beans and salad
- Filete a la Plancha or Empanizado — 23**
Grilled fish filet, served with rice, beans and salad
- Filete de Pescado Culichi or Diabla — 25**
Fish filet, cooked with our famous salsa Culichi; served with rice, beans and salad
- Filete al Ajillo — 25**
Fish filet, chile colorado strips, spicy garlic salsa; served with rice, beans and salad

EN TORTILLA — SUAVE Y FRESCA

- Carne Asada (or Chicken) Tacos — 17**
3 grilled carne asada (or chicken) tacos, onion, cilantro
- Tacos Dorados del Mar — 20**
3 fried tacos of diced shrimp, onion and cheese; crema mexicana and queso fresco, pickled onion
- Tacos Mar y Tierra — 18**
2 tacos of grilled steak, shrimp and cheese, corn tortilla
- Tacos Al Pastor — 17**
3 tacos al pastor, corn tortilla, onion and cilantro
- Tacos Mixtos — 20**
4 tacos, carne asada, chicken, fish and shrimp, corn tortilla
- Tacos Pulpo Zarandeado — 20**
2 large grilled octopus tacos, salsa zarandeada, cheese, corn tortilla

- Lobster Tacos — 25**
Grilled lobster, salsa roja, queso fresco, cabbage, cilantro, onion and crema mexicana
- Tacos de Camaron or Pescado — 17 (A la plancha or empanizados)**
3 grilled shrimp tacos, cheese, cabbage, tomato, crema mexicana, salsa naranjada
- Tacos al Gobernador — 17**
3 shrimp tacos, onion, mozzarella cheese, corn tortilla, cabbage, tomato
- Quesatacos — 17**
3 shredded beef tacos, bathed in salsa roja, mozaarella, crema mexicana

AUTÉNTICOS — SABORES DE MÉXICO

- Chile Relleno Chingon — 20**
Breaded poblano pepper, queso fresco, crema mexicana, cilantro (add shrimp +5, mar y tierra +10)
- Enchiladas (Verdes o Rojas) — 16**
Enchiladas are available in either chicken, shredded beef or cheese; available in green or red salsa
- Enchilada Style Burrito — 20**
Enchilada salsa (green or red), fried, carne asada or grilled chicken; melted mozzarella and crema mexicana
- Burrito Mar y Tierra — 20**
Grilled shrimp and carne asada burrito, rice, cilantro and onion, flour tortilla
- Carne Asada or Grilled Chicken Burrito — 14**
Carne asada (or chicken), beans, cilantro and onion
- Mar y Tierra — 35**
Carne Asada, Grilled Shrimp and crispy bacon, served with rice, beans and salad
- Ranchero Steak — 27**
Slow-cooked strips of steak, tomato salsa, onion, serrano, rice, beans and salad

CALDOS

- Caldo 7 Mares — 25**
A warm specialty! This seafood broth has crab legs, shrimp, fish, octopus, abalone, clams and calamari; onion, cilantro and avocado
- Caldo Viagra — 24**
Fish, shrimp, abalone and octopus, fiery chipotle broth; onion and cilantro
- Caldo de Camaron o de Pescado (o Mixto) — 22**
Broth, made with either shrimp or fish; onion and cilantro
- Caldo Bichy (Consome) — 8**
Fish broth, served with lime and 1 shrimp

FAJITAS

- Super Parrillada — 40**
Grilled Steak, chicken AND shrimp! Bell peppers, onion, avocado, serrano
- Fajitas de Camarones — 35**
Grilled shrimp on a sizzling skillet, bell peppers, onion, avocado, serrano
- Fajitas de Carne Asada or Pollo or Mixto — 35**
Grilled carne asada (or chicken) strips, bell peppers, onion, avocado, serrano

NIÑOS

- Mini Bean and Cheese Burrito — 8**
(Add Carne Asada/Chicken - 10)
- Fried Chicken Strips — 10**
- Kids Cheese Quesadilla — 8**
(Add Carne Asada/Chicken - 10)
- Kids Fish Sticks — 10**
- Kids Shrimp Empanizados — 10**

SIDES

- Guacamole — 14**
Made to order guacamole, lime, onion, tomato, cilantro, serrano
- Pico de Gallo — 3**
Salsa fresca, tomato, onion, cilantro, and serrano
- Side of Rice or Beans — 5**
- Extra Plate of Rice/Bean/Salad — 7**
- Chiles Toreados — 3**
A side of spicy, grilled chiles

POSTRE

- Flan**
Mom's special recipe! Our homemade, rum-infused flan is a must try!
- Churros Calientes**
Flash fried churros, filled with cajeta, served with vanilla ice cream
- Chocolate Cake**
Rich, creamy chocolate fudge, served with vanilla ice cream