



MARGARITAS — VAMOS A LA PLAYA™



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 | Mandarin

AGUAS FRESCAS

Azul Limonada
 Pink Horchata
 Mineragua Preparada

☆☆☆ **El Torito** — 45 🍹
 Tequila, fresh lime, agave and cointreau; topped with Corona; tajin or sea salt rim

El Picante — 17
 Cristalino tequila, jalapeno, cilantro, pineapple, fresh lime and agave; tajin rim

La Nacional — 17
 Reposado tequila, fresh lime and grapefruit; bright and refreshing, served with tajin

Shark in the Water — 17
 Tequila, blue curacao, sour and fresh lime; sea salt rim with shark gummies

Sandia Fresca — 17
 Tequila, watermelon, citrus and chiltepin; tajin rim, served with a watermelon paleta

★ **Pineapple Margarita** — 25
 Tequila, rum, pineapple, coconut and fresh lime; served in a whole pineapple

Oyster Shooter * — 12
 Tequila, michelada mix, fresh lime and a whole oyster

* 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.

ANTOJITOS — FRESCOS PARA EMPEZAR



★ **MAMALONA 2.0** * — 100
Seafood platter with aguachile and steamed shrimp, crab claws, scallops, octopus, and fresh tuna; topped with avocado, red onion, serrano, salsa negra and roja; finished with oyster shots!

Coctel Mega Campechana * — 35
Shrimp, octopus, abalone, calamari, oyster, baby clams, and scallop in clamato mix

Coctel Campechana * — 23
Shrimp, oyster, abalone, octopus and calamari in clamato with tomato, onion and cilantro

★ **La Patrona (Torre de Mariscos)** * — 60
Aguachile shrimp, steamed shrimp, scallop, calamari, oyster, crab claws, octopus, abalone, shrimp & fish ceviche; salsa negra, salsa roja, cucumber and chiltepin

Botana EL REY * — 45
Scallops cured in lime, aguachile and steamed shrimp, octopus, oyster, onion, avocado; salsa roja and negra

★ **Molca-Frio** * — 35
Chilled molcajete with crab legs, shrimp, oyster, abalone, ceviche, calamari, baby clam, octopus, avocado, cucumber and onion

Coctel de Camaron * — 18 (Served hot +1)
House clamato mix with shrimp, 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
Loaded tostada with aguachile shrimp, fish and shrimp ceviche, cooked shrimp, octopus, cucumber, onion and avocado

Tosta-Tuna * — 15
Yellowfin tuna cured in lime and soy, salsa naranja, avocado, salsa negra and crispy onion

Ceviche de Camaron o Pescado * — 10 / 20
Shrimp or fish ceviche with lime, cucumber, onion, tomato and cilantro; finished with salsa negra, served with tostadas

Camarones Aguachile * — 28
Choice of Verde, rojo, chiltepin, mango habanero or negra; lime-cured shrimp with cucumber, avocado, cherry tomato and pickled onion (octopus +10, scallop +15)

Pina Tropical * — 40
Whole pineapple filled with fish ceviche, shrimp and octopus; diced pineapple, chamoy and tapatio!

Chingadazo Fries — 25
Fried loaded with chingadazo salsa, grilled shrimp, crispy bacon, beans, crema mexicana, spicy mayo, cilantro and queso fresco

Choriqueso — 16
Melted cheese with sizzling chorizo and serrano; served hot!

Fried Calamari * — 16
Crispy fried calamari rings; served with chipotle

Quesadilla — 18 (Camaron, Carne Asada, Pollo)
Grilled quesadilla filled with your choice of protein; served with rice and beans

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★ **Ribeye Aguachile** * — 45
14 oz grilled ribeye with spicy aguachile salsa; served with rice, beans and salad

Mojarra Frita — 30
Whole fried tilapia; served with rice, beans and salad

Filete Divorciado — 25
Fish filet with half diablo, half culichi sauce, melted 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
Bacon-wrapped shrimp medallion in creamy chipotle sauce; rich, bold and served with rice, beans and salad

Toritos Fantasia — 25
Bacon-wrapped chile guero stuffed with shrimp, finished in soy and pepper sauce; served with sides

Lobster & Crab Enchiladas (Green/Red) — 30
2 lobster + 2 crab enchiladas, crema mexicana, mozzarella, queso fresco; served with rice, beans and salad

Salmon a la Veracruzana — 30
Fresh salmon simmered in a tomato, olive, caper sauce with peppers and onions; lightly spiced, served sizzling

★ **La Tercia** — 27
Octopus, shrimp and calamari in garlic mojo salsa; served with rice, beans and salad

Camaron y Filete (your choice of salsa) — 25
Fish filet and grilled shrimp with your choice of culichi, diablo, poblano, or mojo de ajo (empanizado +1)

La Grandiosa (seafood tower) * — 150
Signature seafood tower: lobster tail, crab legs, whole shrimp, mussels, raw & prepared oysters, shrimp and fish ceviche; cucumber, lime and house salsas

HUACHINANGO ZARANDEADO (BIG MAMA)

4-5 lb whole butterflied red snapper, fried zarandeado-style; topped with salsa zarandeada and grilled shrimp. Served with pickled onion, salad, cucumber, avocado, rice, beans, and warm quesadillas

★★★ **Mega Molcajete** — 100
Loaded molcajete: extra carne asada, fried fish, grilled & diced shrimp, chicken, octopus; finished with whole lobster tail and octopus tentacle. Built to share!

★ **Molcajete Caliente** — 75
Hot-stone molcajete with your choice of culichi or diablo; carne asada, fried fish, grilled shrimp, chicken and tender octopus. Sizzling, bold and made to share!

Paella de Langosta — 50
Lobster tail, shrimp, octopus and mussels over seasoned rice and vegetables; crema mexicana and salsa naranjada

★ **Mar y Fuego (grilled ribeye)** — 75
14 oz grilled ribeye, whole lobster tail, grilled and head-on shrimp; salsa negra, grilled serrano & chile guero, pickled onion; served with rice, beans and salad

★ **El Pulpazo** — 49
Grilled whole octopus with salsa zarandeada, pickled onion, charred lemon and cilantro; served with rice, beans and salad

Plato del Capitan — 40
Shrimp sampler: fantasia, toritos, culichi, endiablados and empanizados; served with rice



CAMARONES — PURA DELICIA

Camarones Fantasia — 25
Bacon-wrapped shrimp with melted mozzarella

Camarones Roca — 25
Crispy shrimp with sriracha, sweet and sour, sesame and serrano

Camarones al Mojo de Ajo — 25
Shrimp sauteed in garlic butter with onion and bell pepper

Camarones Culichi o Diabla — 25
Sauteed shrimp in culichi verde or spicy diabla sauce; try both divorciado-style!

Camarones a la Crema de Brocoli — 25
Shrimp in creamy broccoli and mushroom sauce; add chipotle for heat

Camarones Empanizados — 25
Breaded shrimp, golden and crispy!

EN TORTILLA — SUAVE Y FRESCA

Carne Asada or Chicken Tacos — 17
3 grilled tacos with onion and cilantro

Tacos Dorados del Mar — 20
3 crispy shrimp tacos with onion and cheese; topped with crema, queso fresco and pickled onion

Tacos Mar y Tierra — 18
2 tacos with grilled steak, shrimp, cheese on corn tortilla

Tacos Al Pastor — 17
3 al pastor tacos with onion and cilantro

Tacos Mixtos — 20
4 tacos with carne asada, chicken, fish, and shrimp on corn tortilla

Tacos Pulpo Zarandeado — 20
2 grilled octopus tacos with salsa zarandeada and cheese

Lobster Tacos — 25
Grilled lobster with salsa roja, queso fresco, cabbage, onion, cilantro and crema

Tacos de Camaron o Pescado (plancha o empanizados) — 17
3 shrimp or fish tacos with mozzarella, cabbage, tomato, crema and salsa naranjada

Tacos al Gobernador — 17
3 shrimp tacos with onion, melted mozzarella, cabbage and tomato

Quesatacos — 17
3 shredded beef tacos with salsa roja, melted mozzarella and crema

CALDOS

Caldo 7 Mares — 25
Seafood broth with crab legs, shrimp, fish, octopus, abalone, clams and calamari; onion, cilantro and avocado

Caldo Viagra — 24
Fish, shrimp, abalone and octopus in a spicy chipotle broth; onion and cilantro

Caldo de Camaron o Pescado — 22
Warm broth with shrimp or fish; onion and cilantro

Caldo Bichy (Consome) — 8
Light fish broth with lime and chiletepin

FAJITAS

Super Parrillada — 40
Grilled steak, chicken and shrimp with bell peppers, onion, avocado and serrano

Fajitas de Camaron — 35
Grilled shrimp on a sizzling skillet with bell peppers, onion, avocado and serrano

Fajitas de Carne Asada o Pollo o Mixto — 35
Grilled steak or chicken with bell peppers, onion, avocado and serrano



PESCADO — FRESCO

Filete Poblano — 25
Fish filet with poblano strips, onion and tomato; finished with queso fresco; served with sides

Filete a la Plancha or Empanizado — 23
Grilled or breaded fish filet, served with sides

Filete de Pescado Culichi o Diabla — 25
Fish filet in culichi verde or spicy, diabla; served with sides

Filete al Ajillo — 25
Fish filet in garlic salsa with chile colorado; served with sides

AUTÉNTICOS — SABORES DE MÉXICO

Chile Relleno Chingon — 20
Breaded poblano stuffed with queso fresco; topped with crema mexicana and cilantro (add shrimp +5, mar y tierra +10)

Enchiladas (Verde o Roja) — 16
Chicken, shredded beef or cheese enchiladas in green or red salsa

Enchilada Style Burrito — 20
Carne asada or grilled chicken burrito, smothered in green or red enchilada salsa; melted mozzarella and crema mexicana

Burrito Mar y Tierra — 20
Grilled shrimp and carne asada with rice, cilantro and onion in a flour tortilla



Burrito (Carne Asada or Pollo) — 14
Beans, cilantro and onion in a flour tortilla

Mar y Tierra — 35
Carne Asada, grilled shrimp and crispy bacon; served with rice, beans and salad

Ranchero Steak — 27
Steak with tomato salsa, onion and serrano; served with rice, beans and salad

NIÑOS

Mini Bean and Cheese Burrito — 8
Beans and cheese in a flour tortilla (add carne asada or chicken +2)

Fried Chicken Strips — 10

Kids Cheese Quesadilla — 8
(add carne asada or chicken +2)

Kids Fish Sticks — 10

Kids Shrimp Empanizados — 10
Breaded shrimp, golden and crispy

SIDES

Guacamole — 14
Made to order with avocado, lime, tomato, onion, cilantro and serrano

Pico de Gallo — 3
Fresh tomato, onion, cilantro and serrano

Side of Rice or Beans — 5

Extra Plate (Rice/Beans/Salad) — 7

Chiles Tostados — 3
Grilled serrano

POSTRE

Flan
House-made, rum-infused flan; smooth and classic

Churros Calientes
Warm cajeta-filled churros; served with vanilla ice cream

Chocolate Cake
Rich, chocolate fudge cake, served with vanilla ice cream