

## Specialities

### COCONUT SHRIMP \$479

Shrimp in a coconut crust, with mango sauce, rice and vegetables.

### BACON WRAP SHRIMP \$479

Shrimp wrapped in bacon bathed in a cheese sauce, with rice and vegetables.

### LOBSTER \$1'450

Fresh lobster from the bay prepared at your choice accompanied with rice and vegetables.

### SEALED TUNA \$429

Fresh tuna in a sesame crust and caramelized soy sauce, with rice and vegetables.

### SEAFOOD STUFFED CHILI \$329

Poblano chili stuffed with seafood gratin with cheese, in a pepper sauce.

### FILETE ABELARDO'S \$499

Fresh fish fillet with shrimp and octopus shaken style with caramelized onion, rice and vegetables.

### FILETE AL MEZCAL \$499

Fresh fish fillet, octopus, shrimp and mussel in a creamy sauce with mezcal and peppers.

### FILETE TROPICAL \$499

Redsnapper fillet, shrimp skewer served with sweet potatoe puree with pineapple and mango tropical sauce.

## From the grill

### ZARANDEADO PER KILO \$699

Whole fish, opened and marinated in azarandeado-style sauce cooked over a wood fire accompanied with rice, beans, tortillas and homemade sauces.

### LONJA ZARANDEADA POR KILO \$999

Fillet, marinated in wood-fired sarande style sauce with its respective companions.

### ZARANDEADO SHRIMP \$479

Jumbo shrimp open butterfly marinated with Zarandeado sauce with rice & vegetables.

### ZARANDEADO OCTOPUS \$499

Firewood whole octopus zarandeado style with rice and veges

## Desserts

### FRIED PLANTAIN \$125

## Drinks

### BOTTLET WATER 600ML \$35

### FLAVORED WATER \$80

• Strawberry • Mango • Passion Fruit • Tamarind • Guava

### LEMONADES OR ORANGEADE \$80

### SODA \$40

• Manzanita • 7 up • Mirinda • Squirt • Pepsi

### COCA-COLA & COCA-COLA LIGHT \$40

### BEERS

#### BEER ½ \$50

• Corona • Pacifico

#### MODELO ESPECIAL & NEGRA MODELO \$60

### CERVEZA LATA

#### PACIFICO \$60

#### ULTRA \$60

#### VICTORIA \$70

#### CORONA LIGHT \$60

#### CORONA EXTRA \$60

### PREPARADOS

#### MICHELADAS \$90

#### CIELO ROJO / CLAMATOS PREPARADOS \$100

#### PIÑA COLADA \$150

#### FRESA COLADA \$170

#### PIÑADA \$100

#### DAIQUIRIS \$150

• Strawberry • Mango • Passion fruit • Tamarind • Guayaba

#### MARGARITA DE LA CASA \$150

• Strawberry • Mango • Passion fruit • Tamarind • Guayaba • Electrica

#### MARGARITAS PREMIUM

• BLANCOS \$190 • REPOSADOS \$200 • AÑEJOS \$220

#### MARGARITA CADILLAC \$250

### COCKTAILS

#### LAGUNA AZUL

\$150

#### ISLA FLOTANTE

\$150

#### MARGARITA ABELARDOS

\$180

#### MEZCALITA

\$180

#### PASSION TROPICAL

\$150

#### MOJITOS

\$150

#### SOUTH PARADISE

\$150

#### COCOS NATURALES

\$100

#### CARAJILLO

\$180

#### OCEAN BLUE

\$150

#### DIGESTIVOS

\$180

#### COCOS LOCOS

\$250

### COFFEE \$69

• Americano • Latte • Espresso • Capuccino • Caramel macchiato



## Cold Options

### COCKTAILS

Pieces of shrimp marinated in lemon, tomato, onion, cucumber and cilantro.

<b>SHRIMP</b>	<b>\$279</b>	<b>SNAIL</b>	<b>\$269</b>	<b>SCALLOPS</b>	<b>\$239</b>
<b>OCTOPUS</b>	<b>\$319</b>	<b>MIXED SEAFOOD</b>	<b>\$319</b>		

### CEVICHES

#### SHRIMP \$279

Pieces of shrimp marinated in lemon, tomato, onion, cucumber and cilantro.

#### VALLARTA \$219

Fresh ground fish, tomato, onion, carrot and cilantro.

#### ACAPULQUEÑO \$289

Fish chunks, tomato, onion, cucumber, cilantro, olives marinated with typical Acapulqueña sauce.

#### PERUANO \$299

Pieces of fish marinated with sea salt and lemon; cilantro, red onion, habanero and ginger.

### AGUACHILES \$299

**GREEN** Green classic with serrano, cucumber and cilantro.

**RED** Chile chilpetin, lemon and ginger.

**BLACK** Tattooed dried chillies, soy sauce and orange juice.

**MANGO** Tropical, with mango, lemon and tree chili.

**MAI-TAI** Pineapple, roasted habaneros, lemon and sea salt.

### TUNA SASHIMI \$329

Fresh tuna sheets, soy sauce and serrano.

### SEAFOOD SALAD

Fresh seafood from the bay, tomato, cucumber and purple onion.

<b>SHRIMP</b>	<b>\$279</b>	<b>SNAIL</b>	<b>\$269</b>	<b>SCALLOPS</b>	<b>\$239</b>
<b>OCTOPUS</b>	<b>\$329</b>	<b>MIXED SEAFOOD</b>	<b>\$329</b>		

### TOSTADA CABO CORRIENTES \$389

Artisan toast with avocado puree and the freshest seafood in the bay.

### SEAFOOD TOWER \$389

Fish ceviche, shrimp, octopus, callus, snail, cucumber, tomato and onion marinated with black sauces.

### CAESAR SALAD \$149

Organic lettuce leaves, with cesar dressing.

<b>CHICKEN</b>	<b>\$209</b>	<b>SHRIMP</b>	<b>\$299</b>
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### GUACAMOLE \$169

Avocado puree, tomato, onion, cilantro with a touch of salt and lemon.

## Hot Options

### NACHOS

Traditional totopos with fried beans and cheddar cheese.

<b>SIMPLE</b>	<b>\$169</b>	<b>SKIRT STEAK</b>	<b>\$259</b>
<b>CHICKEN</b>	<b>\$209</b>	<b>SHRIMP</b>	<b>\$279</b>

### MUSSELS \$299

• Chipotle • White wine • Zarandeados

### OYSTERS ROCKEFELLER \$489

Creamy white wine sauce and gratin with cheddar cheese.

### TACOS AL PASTOR \$249

3 pcs with the best recipe from our Chef.

#### OCTOPUS

#### SHRIMP

### TACOS GOBERNADOR \$279

3 tacos, with beans, shirmp & cheese; varnish in red adobo sauce

### SKEWER

Served on a nose stew with onion accompanied by rice and beans.

#### CHICKEN \$209

#### SKIRT STEAK \$359

#### SHRIMP \$369

## Sandwiches & more

### BURGERS

#### BEEF \$239

Grilled beef burger with home-cooked meat.

#### CHICKEN \$239

Chicken supreme burger with cheese.

#### SHRIMP \$289

Shrimp burger marinated with grilled garlic and cheddar cheese.

#### SI, CAPITAN \$349

The mariners favorite, with beef, shrimp, bacon & cheese .

### CLUB BLT \$250

Blt... crispy bacon with cheese, tomato and lettuce on chapata bread.

### CHICKEN BLT \$269

Chicken BLT... supreme grilled chicken with crispy bacon and gratin cheese.

### CLUB SÁNDWICH \$279

The classic for champions; chicken breast, turkey ham, crispy bacon and cheddar cheese.

### BBQ RIB ´S \$279

Grilled pork ribs with BBQ-style sauce with fries.

### QUESADILLAS \$249

The classic quesadilla with cheddar cheese and the protein of his choice.

• Shrimp • Octopus • Smoked Marlin • Snail • Mixed Seafood

### TURNOVERS \$249

3 pcs with the best recipe from our Chef.

• Shrimp • Octopus • Smoked Marlin • Snail • Mixed Seafood

### BURRITAS \$299

Artisan flour tortilla with colorful peppers, onion, cheese, dressing and seafood of your choice.

• Shrimp • Octopus • Smoked Marlin • Snail • Mixed Seafood

## Main Dishes

### SHRIMP TO YOUR CHOICE \$369

Peeled and desvenated médium size shrimp prepared for your choice.

• Butter • Garlic • Spicy • Breaded

### CATCH OF DE DAY \$289

Fresh fish fillet from the bay prepared to your liking accompanied by rice and vegetables.

• Butter • Garlic • Spicy • Breaded

### LOBSTER SOUP \$349

Unmatched warm soup based on tomato, onion and garlic.

### SEAFOOD SOUP

Mix fresh seafood in a jaiba broth, with tomato, onion and garlic.

<b>SHRIMP</b>	<b>\$299</b>	<b>FISH</b>	<b>\$289</b>
<b>OCTOPUS</b>	<b>\$339</b>	<b>SNAIL</b>	<b>\$279</b>
<b>SCALLOPS</b>	<b>\$239</b>	<b>MIXED SEAFOOD</b>	<b>\$339</b>

### FAJITAS

Chicken fajitas, beef or shrimp, with colorful peppers, onions, served with rice and beans.

#### CHICKEN \$229

#### SHRIMP \$369

#### SKIRT STEAK \$359

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Grilled arrachera with rice beans and guacamole

### WHOLE REDSNAPPER \$329

Fresh whole bay fish with rice and beans.

### OCTOPUS ORDER TO YOUR CHOICE \$399

• MANTEQUILLA • AJO • DIABLA • AJILLO