



BOTANAS/APPETIZERS

Empanadas de Camarón	\$5	Botana de Chicharorn de Camaron	\$22
Crispy handmade empanadas filled with shrimp.		Crispy fried shrimp, golden and crunchy, served with lime and our house sauce.	
Ostiones		Camarones al Vapor	\$28
Fresh oysters on the half shell, served with lime and our house sauces.	6 x \$16 12 x \$30	Steamed shrimp, simple and delicious.	
Botana Mixta: Camarón y Pulpo	\$30	Camarones al Veneno	\$28
Seasoned shrimp and pulpo, served with our house sauces.		Shrimp in our signature spicy sauce.	
Botana de Pulpo, Camarón y Callo de Hacha	\$36	Langostinos en Salsa Roja	\$32
A refreshing mix of octopus, shrimp and scallops with cucumber, onion and our house sauce.		Grilled prawns with a spicy seasoning.	



CEVICHES & MARISCOS

Ceviche de Camarón	\$24	Aguachile Verde	\$28
Fresh shrimp marinated in lime juice, with tomato, onion and cilantro.		Shrimp cured in lime with cucumber, red onion and green chile.	
Ceviche de Pescado	\$24	Aguachile Negro	\$28
Fresh fish marinated in lime juice, with tomato, onion and cilantro.		Shrimp cured in lime with cucumber, red onion and our blackened chile sauce.	
Cóctel de Camarón	\$28	Aguachile Rojo	\$28
Chilled shrimp in our house cocktail sauce.		Shrimp cured in lime with cucumber, red onion and red chile.	
Cóctel Campechano	\$28		
Shrimp and octopus in our house cocktail sauce.			

TOSTADAS

Tostada de Ceviche de Camarón	\$10	Tostada de Callo de Hacha	\$15
Tostada de Ceviche de Pescado	\$10	Tostada de Camarón Cocido	\$10
Tostada de Pulpo	\$12	Tostada Mixta	\$14

SHRIMP PLATES

Camarones al Ajo	\$28	Camarones a la Diabla	\$28	Camarones a la Crema	\$28
Shrimp sautéed in garlic butter.		Shrimp in our spicy diabla red sauce.		Shrimp in a rich cream sauce.	

TACOS

Tacos Gobernador	\$15	Tacos de Camarón	\$15	Fish Taco	\$15
3 Shrimp tacos with melted cheese, onions and special sauce.		3 Grilled shrimp tacos, topped with cabbage, pico de gallo and our house sauce.		3 Grilled fish tacos, topped with cabbage, pico de gallo and our house sauce.	

CALDOS

Caldo de Camarón	\$28	Caldo de Camarón, Pulpo y Pescado	\$28	Caldo de Camarón, Pulpo, Pescado y Jaiba	\$28
Traditional shrimp soup with fresh vegetables and Mexican spices.		A rich seafood soup with shrimp, octopus and fresh fish.		A rich seafood soup with shrimp, octopus, crab and fresh fish.	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions before ordering. Cross-contact with allergens may occur.



DRINKS

HOUSE FAVORITES

Gran Cantarito

\$125

Tequila Centenario, fresh citrus, grapefruit soda and Tajín. Made to share.
(Minimum 4 people to order.)

Classic Margarita

\$12

Tequila, fresh lime and agave.

Flavored Margarita

\$14

Mango · Strawberry · Tamarindo · Jamaica · Coconut

Cadillac Margarita

\$16

Premium tequila, orange liqueur, fresh lime and agave.

Piña Colada

\$13

Mezcla tropical clásica de ron, crema de coco y piña, servida frozen.

Carajillo

\$13

Licor 43 and espresso.

La Tóxica

\$14

Serrano tequila, aperol, passionfruit, lime.

Michelada

\$10

Beer, Clamato, lime and house spices.

Chelada

\$8

Beer, fresh lime and salt.

CERVEZAS

MEXICAN

Corona Extra	\$5
Corona Light	
Modelo Especial	
Negra Modelo	
Pacifico	
Dos Equis (Lager / Amber)	
Victoria estrella	

DOMESTIC

Coors Light	\$5
Coors Banquet	
Bud Light	
Budweiser	
Michelob Ultra	
IPA Preifm	
Preifm Hazy IPA	

SELTZER

Topo Chico	\$5
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SINALOA BUCKET

5 Bottled Beers or Seltserz
(Choose from selection)

\$23

WELL DRINKS

Vodka · Gin · Rum · Tequila · Whiskey

Single \$8 | Double \$12

NON-ALCOHOLIC

Mexican Coke	\$4
Mexican Jarritos	\$4
7up	\$4
Mexican Fanta	\$4
Mexican Squirt	\$3.50
Bottled Water	\$4

