



Especiales Del Mar

Seafood Enchiladas		\$27
<i>Two enchiladas stuffed with your choice of shrimp, fresh Dungeness Crab or a combination of shrimp and Dungeness Crab sauteed with butter, garlic, onion and wine, then covered in a tomatillo sauce, melted Monterey Jack cheese garnished with avocado slices and sour cream. Served with arroz and refritos.</i>		
Quesadilla de Mariscos	<i>Quesadilla stuffed with melted Monterey Jack cheese, fresh Dungeness Crab and shrimp sauteed with butter, garlic, onion and wine. Served with guacamole and sour cream.</i>	\$28
Enchiladas Pueblo	<i>Two Maine lobster enchiladas sauteed with butter, garlic, onion and wine then covered in a tomatillo sauce, melted Monterey Jack cheese and garnished with shredded lettuce, avocado slices, sour cream and cotija cheese. Served with arroz and refritos.</i>	\$30
Cabo Azul	<i>A Maine lobster enchilada in a creamy pasilla sauce, a grilled chile relleno stuffed with Monterey Jack cheese, shrimp and fresh Dungeness crab topped with a light relleno sauce, and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice.</i>	\$30
Camarones al Mojo de Ajo	<i>Mexican white wild U-8 prawns sauteed in a special butter, garlic and wine sauce. Served with arroz and refritos.</i>	\$40
Camarones con Rajas	<i>Mexican white wild U-8 prawns sauteed with garlic, wine, butter, poblano chiles and onions. Served with arroz and refritos.</i>	\$40
Camarones Rancheros	<i>Mexican white wild U-8 prawns sauteed with garlic, poblano chiles, onions and tomatoes flavored with fresh cilantro. Served with arroz and refritos.</i>	\$40
Camarones Poblanos	<i>Mexican white wild U-8 prawns sauteed in a light wine and garlic sauce then topped with a creamy pasilla sauce and queso fundido. Served with white rice.</i>	\$40
Callitos Mazatlan	<i>Fresh wild scallops, U-10 chemical free, pan seared and topped with a creamy chipotle sauce. Served with white rice, black beans and an avocado fan.</i>	\$35
Fideo Del Mar	<i>Linguine pasta with Dungeness Crab, Mexican white shrimp, fresh wild scallops in a lightly spicy tomato cream sauce, garnished with cotija cheese and green onions.</i>	\$30
Pescado del Dia	<i>Fresh filet of fish. Served with sauteed zucchini, corn, red and yellow bell peppers, onions in a light creamy sauce. Served with white rice.</i>	Market Price
Pescado a la Veracruzana	<i>Fresh filet of fish. Served with Veracruz sauce cooked with onions, tomatoes, chopped chiles, cilantro and garlic flavored with green olives, capers and Mexican oregano served with white rice and black beans.</i>	Market Price
Salmon al Sarten-Seasonal	<i>Fresh salmon filet pan seared. Served with white rice and fresh green beans sautéed with tomatoes, onions, serrano chiles, cilantro and garlic, topped with fresh queso ranchero.</i>	Market Price

- We serve only the finest -

In order to provide our customers with the very finest meals, we select only the finest and freshest ingredients available. Our chicken is fresh Jidori chicken, our beef is prime Angus Beef, our fish is fresh in season and we serve only #1 White Mexican Prawns, fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat and Maine Lobster. Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience.

Aperitivos

Shrimp Cocktail	\$18
Campechana (Seafood Cocktail)	\$18
Ceviche de Pescado	\$18
Ceviche de Camaron	\$18
Ceviche de Pulpo	\$18
Tostadas de Ceviche de Camaron	\$18
Guacamole	\$10
Nachos de la Casa <i>Nachos with Monterey Jack cheese, refritos, guacamole and sour cream, with your choice of shredded chicken, shredded beef or chorizo.</i>	\$14
Nachos de Mariscos <i>Nachos with black refritos, Monterey Jack cheese, shrimp & Dungeness crab and garnished with green onions.</i>	\$22
Taquitos <i>Your choice of natural chicken or shredded beef taquitos, served with avocado sauce, cotija cheese and sour cream and garnished with radish, onion and cilantro.</i>	\$10
Queso Fundido <i>Melted Monterey Jack cheese with sautéed onions, mushrooms and pasilla chiles, topped with chorizo and chipotle chile. Served with your choice of corn or flour tortillas.</i>	\$12

Ensaladas

House Salad <i>Fresh mix of greens served with our house Ranch dressing topped with Monterey Jack cheese and garnished with a ripe tomato.</i>	\$9
Ensalada de Asada <i>Fresh mix of greens, with red onion, avocado, cucumber, tomatoes, roasted corn, Monterey Jack cheese and grilled Angus Beef skirt steak drizzled with champagne Vinaigrette.</i>	\$22
Caesar Salad <i>Fresh chopped romaine lettuce tossed with our traditional Cesar dressing, topped with tortilla strips and cotija cheese.</i> <i>Served with your choice of: Grilled Natural Chicken \$18 Grilled Shrimp \$20</i>	\$20
Salpicon Desebrado <i>Shredded beef tossed with shredded cabbage, tomato, red onion, serrano chile, pickled jalapeños, radishes, avocado and citrus Vinaigrette.</i>	\$20
Javier's Ensalada <i>Fresh mix of greens with red onion, avocado, cucumber, tomatoes, roasted corn, Monterey Jack cheese, drizzled with our house Ranch dressing and your choice of:</i> <i>Grilled Jidori Chicken \$18 Grilled Shrimp \$22 Fresh Dungeness Crab \$24</i>	
Javier's Chopped Salad <i>Fresh mix of greens chopped and tossed with avocado, red onion, tomatoes, cucumber, roasted corn and champagne Vinaigrette topped with Monterey Jack cheese. Served with your choice of:</i> <i>Grilled Jidori Chicken \$18 Grilled Shrimp \$20</i>	

Especiales de la Casa

Mole Poblano <i>Bone-In-Airline chicken breast, braised in a mole poblano sauce served with arroz, refritos and your choice of warm tortillas.</i>	\$28
Mole Verde <i>Bone-In-Airline chicken breast, braised in a mole verde sauce served with arroz, refritos and your choice of warm tortillas.</i>	\$28
Chile Negro <i>Tender beef short rib braised in chile negro sauce.</i> <i>Served with white rice.</i>	\$32
Chile Verde <i>Tender natural pork sautéed with onions, then braised in a lightly spicy tomatillo sauce served with arroz, refritos and your choice of warm tortillas.</i>	\$28
Pollo a la Chipotle <i>Bone-In-Airline chicken breast braised in a creamy chipotle sauce with mushrooms and onions. Served with an avocado fan and white rice.</i>	\$28
La Tablita (para dos personas) <i>Prepare your own tacos with your choice of carne asada, carnitas or grilled Jidori chicken at your table. Served on a wooden platter with all the condiments: arroz, refritos, jalapenos, salsa fresca, guacamole, rajas, grilled green onions and your choice of warm tortillas.</i>	\$46
Marcos' Tablita (para dos) <i>Crispy Carnitas Ribs served Marcos' Style...Delicioso!</i>	\$46
Steak Picado <i>Angus Beef skirt steak sautéed with tomatoes, onions, pasilla chiles and flavored with garlic and cilantro. Served with arroz, refritos and your choice of warm tortillas.</i>	\$28
Costilla de Res <i>Tender and juicy short ribs Osso Bucco style, braised in a spicy tomato and serrano chile sauce. Served with roasted potatoes, white rice and refritos.</i>	\$34
Chile Colorado <i>Korabuta 12 oz. pork chop, braised in a guajillo tomato sauce with sauteed nopalitos. Served with white rice and refritos.</i>	\$30
Carnitas <i>Fresh natural pork prepared Michoacan style. Served with refritos, guacamole, salsa quemada, grilled green onions, cilantro and your choice of warm tortillas.</i>	\$25
Fajitas de Carne o Pollo <i>Adobo marinated strips of Jidori chicken breast or Angus beef steak sautéed with pasilla chiles, onions and tomatoes.</i> <i>Served with refritos, guacamole, sour cream and your choice of warm tortillas.</i>	\$24
Milanesa de Pollo <i>Tender boneless chicken breast lightly breaded and pan-fried. Served with pure de papas and chile en rajas.</i>	\$25

From The Grill

- Carne Asada** *New York Steak prime center cut 12oz grilled and served with a grilled pasilla chile stuffed with cotija and Monterey Jack cheese. Served with refried black beans and guacamole.* \$50
- Filete Arriero** *New York Steak prime center cut 12oz grilled, topped with queso fundido flavored with chipotle chile. Served with refried black beans, guacamole and two stuffed chiles with cotija and Monterey Jack cheese.* \$50
- Filete Antiguo** *Filet mignon prime center cut, 8oz grilled and topped with a light chipotle cream sauce, sauteed onions and mushrooms. Served with white rice and an avocado fan.* \$48
- Filete Ladrillo** *Bone in ribeye prime 16oz center cut steak grilled and served with pure de papas and chile en rajas.* \$60
- Filete Costeño** *Filet mignon prime center cut 8oz grilled, accompanied by your choice of a fresh Dungeness crab or a Maine lobster enchilada. Served with two chiles stuffed with cotija and Monterey Jack cheese.* \$55
- Carne y Camarones** *Filet mignon prime center cut 8oz grilled accompanied by two U-8 Mexican white wild prawns, sauteed with poblano chiles, onions in a wine, garlic butter sauce. Served with white rice.* \$60
- Mar Y Tierra (Steak & Lobster)** *Filet mignon prime center cut 8oz grilled accompanied by a Maine lobster tail sauteed with poblano chiles, onions in a wine, garlic butter sauce. Served with white rice and an avocado fan.* \$65
- Carne Tampiqueña** *New York steak prime center cut 6oz grilled, accompanied by a mole chicken enchilada, taquito, refritos and guacamole.* \$32
- Pollo Asado** *Grilled butterflied breast of Jidori chicken, Served with frijoles de la olla, guacamole and a grilled poblano chile stuffed with cotija, Monterey jack cheese.* \$25
- Arrachera** *Skirt steak 10oz grilled and served with papas fritas, refritos and salsa quemada.* \$32

Combinaciones Mexicanas

All combination dinners served with arroz and refritos.

- Enchilada & Taco** *Your choice of chicken, beef or cheese enchilada and your choice of beef or chicken crispy taco with lettuce, salsa fresca and grated Monterey Jack cheese.* \$19
- Enchilada, Chile Relleno & Taco** *Chile relleno accompanied by your choice of chicken, beef or cheese enchilada and your choice of beef or chicken crispy taco with lettuce, salsa fresca and grated Monterey Jack cheese.* \$22
- Enchiladas Poblanas** *Two chicken enchiladas covered with mole poblano sauce and cotija topped with sour cream and onions.* \$22
- Spinach Enchiladas** *Two enchiladas stuffed with sauteed spinach, corn, tomato and onion covered in a light pasilla sauce. Served with white rice and black beans.* \$20
- Enchiladas Suizas** *Two chicken enchiladas covered with tomatillo sauce topped with sour cream and onions.* \$20
- Enchiladas de Vegetales** *Two enchiladas stuffed with sautéed zucchini, corn, pasilla chiles and onion, then covered with a pasilla cream sauce. Served with white rice and black beans.* \$20
- Taco Dinner** *Two crispy tacos with your choice of beef or chicken with lettuce, salsa fresca and grated Monterey Jack cheese.* \$18
- Taco Dinner (Soft)** *Two grilled Jidori chicken or skirt steak tacos with guacamole, onions and cilantro. Served with arroz and frijoles de la olla.* \$18
- Tacos de Camaron** *Two shrimp tacos prepared Ensenada style in a flour tortilla with salsa fresca, shredded cabbage and a cilantro-jalapeno aioli. Served with black beans and white rice.* \$20
- Relleno de Picadillo** *Two pasilla chiles lightly battered, stuffed with ground beef, potato, serranos, tomatillo and Monterey Jack cheese.* \$22
- Quesadilla** *Quesadilla stuffed with melted Monterey Jack cheese and your choice of grilled Jidori chicken, carne asada or carnitas. Served with guacamole and sour cream.* \$20

Sides

- Papas Fritas \$8 Pure de Papas \$8 Vegetales \$8
 Nopalitos \$5 Arroz \$5 Frijoles \$5

¡Salud!

Please no personal checks. We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles. Minimum per person \$8.00. Extra charge for substitutions. 18% gratuity plus tax added to parties of 6 to 14, 20% gratuity plus tax for parties over 15.

For safety reasons, please no strollers.