
Appetizers

Ceviche – \$7

Fresh Fish Marinated in Lime Juice, Tomatoes, Onion, Cilantro, Vinegar & Oil with a Scent of Jalapeño.

Shrimp Cocktail – \$9 Regular / \$13 Large

Boiled Shrimp with Cocktail Sauce, Avocados, Lime Juice, and Pico de Gallo.

Campechana – \$12 Regular / \$16 Large

Oysters and Shrimp with Cocktail Sauce, Avocados, Lime Juice, and Pico de Gallo.

Queso Fundido – \$8

Melted Cheese with House-made Chorizo and Fresh Corn Tortillas.

Nachos Mexicanos – \$7 / \$9 with Meat

Fresh Corn Chips with Refried Beans, Melted Cheese, Pico de Gallo and Jalapeños.

Guacamole en Molcajete – \$9

Fresh Guacamole Prepare to Order.

Chips and Salsa – \$3.5

House-made Chips Served with our Trio of Flavorful and Fresh Salsas: Chile de Arbol, Tomatillo, and Ranchera.

Soups

Caldo De Camaron – \$11

Dried & Fresh Shrimp in a Spicy Tomato and Vegetables Broth.

Soup of The Seven Seas – \$13

Sea Food Mix including Shrimp, Clams, Fish, Calamari, Scallops and Oysters in a Spicy Tomato and Vegetables Broth.

Salads

Tossed and Mixed Salad – \$4

Assorted Greens with Cucumbers, Tomatoes, and Queso fresco. Mixed with lime juice, red wine vinegar and olive oil.

Cesar Salad – \$7

A Classic Version From The Cesar's Hotel In Tijuana.

Ensalada de Ceviche De Camaron – \$11

Marinated Shrimp in Lime Juice, Tomatoes Cilantro, Vinegar and Oil, and a scent of Jalapeño, Served over Half Avocado and Bed of Lettuce.

House Specialties

Shrimp Enchiladas – \$15

Rolled Tortillas Stuffed with Sautéed Shrimp in Pico de Gallo and Garlic Butter, Topped with a Mexican Enchilada Sauce. Served with Rice and Beans.

Tostadas de Jaiba – \$14

Two Tostadas Topped with Fresh Guacamole and White Crab Meat Ceviche, served with a side of house-made Ranchero Sauce.

Tostadas Los Equipales – \$16

Tostadas topped with Season Huitlacoche, (Corn Mushroom) Scallops and Served with Ancho Chile Sauce. Two tostadas to a Plate.

Parrillada de Mariscos (for two) – \$65

A wonderful combination of two lobsters tails, twelve mussels, twelve shrimps, twelve clams, two oysters and two scallops grilled and served over our sensational garlic sauce with Poblano rice and vegetables.

Arroz Marinero – \$20

A Sea Food Mix including, Shrimp, Oysters, Scallops, Clams, Calamari, Squid Cooked and served Over Poblano Rice in our original recipe.

Del Golfo

Camarones al Tequila – \$18

Large Grilled Shrimp Topped with a Mild Spiced Tequila Cream Sauce. Served With

Halibut Medallions – \$20

Pan seared halibut with an Authentic Tomatillo Sauce, Poblano Rice, and Vegetables of the Day.

Tilapia Los Equipales – \$17

Tilapia Filet, Egg Batter and Sauté and Top with a Lime Butter, Wild Capers and Fresh Tomatoes Sauce. Served With Rice, Vegetables of the Day.

Robalo Borracho – \$18

Lime Marinated Filet of Sea Bass Grilled, Topped with Ranchera Sauce and Tecate Beer, Served with Poblano Rice and Vegetables of the Day.

Huachinango al Mojo De Ajo – \$17

Fresh Snapper Filet Grilled and Topped with a Delicious Garlic Sauce, a House Specialty. Served with Poblano Rice and Vegetables of the Day.

Huachinango a la Veracruzana – \$18

Grilled snapper filet topped with classic Veracruzana Sauce, Poblano Rice, and Vegetables of the Day.

Camarones a la Veracruzana – \$18

Large Shrimp served with a Classic Veracruzana Sauce, Poblano Rice, and Vegetables of the Day.

Del Rancho

Carne a la Tampiqueña – \$15

Beef Outside Skirt, Marinated. And Grilled Served With A Cheese Enchilada, Tamale, Guacamole, Rice and Beans.

Pollo en Mole – \$13

Chicken Boiled in a Vegetable and Aromatic Spiced Broth, Smothered with an Authentic Mole Sauce served Over Rice With Beans.

Fajitas Clasicas – \$13

Strips of Outside Skirt Marinated and Grilled with Tomatoes, Onions, and Peppers. Served With Guacamole, Rice, and Beans.

Carnitas De Puerco – \$12

Marinated Chunks of Pork Tenders Deep Fried, Served with Guacamole, Tomatillo Sauce, Rice, and Beans.

Rib-eye Steak Ranchero – \$19

12oz Rib-eye cook to perfection topped with sauté butter. Garlic, Poblano peppers, onions, red bell peppers and chipotle Served with rice and vegetables.

Enchiladas de Pollo – \$12

Chicken Enchiladas with Your Choice of Sauce: Tomatillo Sauce, Tomato Sauce or Both. Served With Rice and Beans Just Like in Mexico!

Desserts

Flan Del Chef – \$5

A Generational Recipe Passed On From Our Great Grand Mother, Best Finish to a Great Feast.

Arroz Con Leche – \$4.5

Rice Pudding Mexican Style

Pastel De Tres Leches – \$5

Best Tres Leches Cake in the State. Very Moist, Sweetly Balanced, Finished with Chantilly Cream.