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## Appetizers

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### **Ceviche**

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

### **Shrimp Cocktail**

Boiled Shrimp with Cocktail Sauce, Avocados and Lime Juice.

### **Campechana**

Oysters and Shrimp With Cocktail Sauce, Avocados and Lime Juice.

### **Quesadillas Mexicanas**

Three Quesadillas Made with Corn Tortillas: One with Melted Cheese, One with Chorizo, and One with Poblanos and Onion.

### **Queso Fundido**

Melted Cheese with Homemade Chorizo and Fresh Corn Tortillas.

### **Nachos Mexicanos**

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

### **Guacamole en Molcajete**

Fresh Guacamole Prepared to Order.

### **Chips and Salsa**

Homemade Chips Served with our Trio of Fresh Salsas: Chile de Arbol (HOT), Tomatillo (Medium), Ranchera (Mild).

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## Soups

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### **Caldo De Camaron**

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

### **Soup of The Seven Seas**

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

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## Salads

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### **Tossed and Mixed Salad**

Assorted Greens with Tomatoes, Cucumbers and Queso Fresco. Mixed with Lime Juice, Red Wine Vinegar, and Olive Oil.

### **Cesar Salad**

A Classic Version Like the Creator of Cesar Salad Intended It to Be.

### **Ensalada de Ceviche De Camaron**

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

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## House Specialties

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### **Enchiladas de Camaron**

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

### **Tostadas de Jaiba**

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

### **Tostadas Los Equipales**

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

### **Parillada de Mariscos (For Two)**

A wonderful combination of two lobster 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**

A Sea Food Mix including, Shrimp, Oysters, Scallops, Clams, Calamari, Squid Cooked and served Over a Poblano Rice.

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## Del Golfo

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### **Huachinango Veracruzana**

Grilled Snapper Filet Served with a Veracruzana Sauce, Poblano Rice, Vegetables of the Day.

### **Camarones al Tequila**

Large Grilled Shrimp with Mild Spiced Tequila Cream Sauce. Served With Poblano Rice and Vegetables of the Day.

### **Tilapia Los Equipales**

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

### **Robalo Borracho**

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

### **Halibut Medallions**

Pan Seared Medallions of Halibut Served with Authentic Mexican Tomatillo Sauce, Rice, and Vegetables.

### **Huachinango al Mojo De Ajo**

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

### **Camarones A La Veracruzana**

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

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## Del Rancho

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### **Carne a la Tampiqueña**

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

### **Rib-eye Steak Ranchero**

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

### **Pollo en Mole**

Boiled Chicken in Vegetables and Aromatic Spices Broth, Smothered with an Authentic Mole Sauce served with Rice and Beans.

### **Fajitas Clasicas**

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

### **Carnitas De Puerco**

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

### **Enchiladas de Pollo**

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

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## Desserts

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### **Flan Del Chef**

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

### **Arroz Con Leche**

Rice Pudding Mexican Style

### **Pastel De Tres Leches**

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

### **Brownie y Helado**

Mexican Style Chocolate Brownie, Served with Homemade Vanilla Ice Cream.