

El Pescador

(The Fisherman)

"El Hogar de Los Frescos Auténticos Mariscos"

"The Home of the Fresh & Authentic Mexican Style Seafood"

Aperitivos

Appetizers

Ostiones en sus Conchas

Fresh Oysters on the Half Shell with Special Cocktail Sauce. (6) for \$9.95 or (12) for \$15.95

Prepared with Fish or Shrimp Ceviche
(6) for \$12.95 or (12) for \$21.95

Jalapeños Rellenos de Camarón

Stuffed Jalapeños Rellenos with Shrimp & Cheese (2) for \$7.25 (4) for \$11.95 (6) for \$16.50

Camarones al Molcajete

Whole Shrimp Flash Marinated in Lime Juice Served in Lava Rock Bowl \$15.95

Camarones Ahogados

Drowned Shrimp \$15.95

Camarones Aqua Chile

Shrimp Flash Marinated in Spicy Lemon Juice with Cucumber, Tomato, and Onion ... \$16.95

Empanada de Camarón

Homemade Pan Fried Shrimp Filled Turnovers & Chipotle Cream (2) for \$7.25 (6) for \$15.95

Nacho's

Cheese.....\$9.95
Chicken or Beef.....\$12.95

Botana de Mariscos

A Seafood Medley of Tender Shrimp, Scallops, Calamari, Mussels, Oysters, Octopus, and Abalone with Fresh Cucumber, Tomato, and Onion; Regular or Sautéed \$17.95

Botana de Camarón o Pulpo

Choice of Shrimp or Octopus, Both Flash Marinated with Lime \$15.95

Camarones Empanizado Con Coco

Fried Coconut Shrimp, served with Sweet Chili Marmalade (9) for \$11.95 or (12) for \$14.95

Camarones al Sartén

Pan Seared Shrimp in the Shell \$15.95

Camarones al Vapor

Seasoned Steamed Shrimp in the Shell . \$15.95

Calamar Frito

Calamari Fried to Perfection \$14.95

Ceviche de Camarón

Marinated Shrimp \$15.95

Alas de Pollo

Chicken Wings: al Sartén, Chipotle, or a la Diabla (6) \$7.99 (12) for \$11.99 (18) for \$15.99



Ceviche de Pescado-Estilo Tío Benjamín

Marinated Fish Uncle Benjamin Style, White or Red \$15.95

Plato de Muestras Sampler Platter

(2) Empanadas, (2) Stuffed Jalapeños, (4) Coconut Shrimp & Fried Calamari \$21.95

Cocteles

Cocktails

Fresh Seafood Marinated in our unique Sauce with Fresh Avocado Served Chilled (or Hot)

Coctel de Camarón o Pulpo

Choice of Shrimp, Octopus, or Both
Regular \$12.95 .. Large \$15.95

Campechana

Oysters, Shrimp & Octopus
Regular....\$12.95....Large \$15.95

Vuelve a la Vida

Come back to life

Shrimp, Octopus, Squid, Scallops, Oysters, Mussels & Clams Regular \$13.95..Large \$17.95

Especiales del Pescador

The Fisherman Specials

Served with Rice and Beans, Choice of Corn or Flour Tortillas



Camarón O Pulpo a la Diabla

Shrimp or Octopus in our Very Spicy Red Devil Sauce \$15.95

Camarón O Pulpo al Mojo de Ajo

Shrimp or Octopus Sautéed in our Butter and Garlic Sauce \$15.95

Camarón O Pulpo a la Mexicana

Shrimp or Octopus Sautéed in our Chunky Salsa \$15.95

Camarón O Pulpo a la Veracruzana

Shrimp or Octopus Sautéed in our Light Tomato Cream Sauce with Olives,
Wax Chilis, Green and Red Peppers, Onions, and Capers- Veracruz Style \$15.95

Camarones con Chipotle

Shrimp prepared with a Chipotle Sauce \$15.95

Camarones con Camisa

Prawns Stuffed with Cheese & Wrapped with Bacon \$16.95

Brocheta de Camarones

Shrimp on Skewers \$16.95

Pescado Frito

Fried Whole Fish served with Fries \$15.95

Pecado Frito al Ajo

Whole Fried Garlic Talapia Served with Fries \$17.95

Pescado Zarandeado

World Famous Grilled Whole Fish- Zarandeado Style (priced per Kilo = 2.205 lbs) \$27.00

Filetes de Pescado

Fish Fillets

Served with Rice and Beans, and Your Choice of Corn or Flour Tortillas

Pescado a la Diabla

Grilled Fish Fillet Sautéed in our Very Spicy Red Devil Sauce \$14.95

Pescado al Mojo de Ajo

Grilled Fish Fillet Sautéed in our Butter and Garlic Crème \$14.95

Pescado a la Mexicana

Grilled Fish Fillet Sautéed in our Chunky Salsa \$15.95

Pescado a la Veracruzana

Grilled Fish Fillet Sautéed in our Light Tomato Cream Sauce with Olives,
Wax Chilis, Green and Red Peppers, Onions, and Capers- Veracruz Style \$15.95

Pescado con Chipotle

Grilled Fish Fillet in our Savory Chipotle Sauce \$15.95

Pescado Rellenó de Camarón y Crema

Grilled Fish Fillet Stuffed with Shrimp and Cheese & Topped with a Special Cream Sauce \$17.95

Filete de Pescado con Camarones, con su Salsa Favorita

Grilled Fish and Shrimp Topped with your Favorite Salsa \$17.95

Everything is made Fresh and Freshness takes Time -- Todo es hecho Fresco y Frescura Toma Tiempo

All entrées, add Cup of Soup or Salad \$2.95

Platillos Mexicanos

Mexican Plates

Served with Rice and Beans, Choice of Corn or Flour Tortillas

El Capitan

Grilled, Diced Fish Fillet, Sautéed with Bell Pepper & Onions, Served with Avocado \$18.95

Pescado Español

Fish Fillet Smothered with Fresh Tomatoes, Onions, & Cilantro, Baked to Perfection \$16.95

Carne Asada

Marinated Grilled Beef covered with Sautéed Onions \$13.95

Pollo Asado

Grilled Chicken \$13.95

Enchiladas (3)

Choice of Chicken, Cheese or Beef Enchiladas topped with our Exclusive Enchilada Sauce \$13.95

Enchiladas de Camarón

Three Shrimp Enchiladas \$15.95

Carne Asada o Pollo con Enchiladas

Marinated Grilled Beef or Grilled Chicken with Two Cheese Enchiladas \$15.95

Bistec Ranchero

Grilled Beef Braised with Tomatoes, Onions, Jalapeños, and Cilantro- Ranchero Style \$13.95

Carne Asada con Camarones con su Salsa Favorita

Grilled Beef with Shrimp prepared in your Favorite Sauce \$16.95

Platillos Americanos

American Plates

**Served with Garden Salad or Clam Chowder and your Choice of two:
Roasted Red Potatoes, Steamed Vegetables, French Fries, Beans or Rice**

Surf and Turf

Top Quality Skirt Steak Combined with Fried Shrimp or Shrimp on Skewer \$21.95

Steak

Tender Grilled Top Quality Skirt Steak \$15.95

Pescado Empanizado

Jumbo Breaded Fried Fish Fillet \$15.95

Camarones Empanizados

Fried Breaded Shrimp \$16.95

Pastas

Served with Garlic Toast

Pasta con Mariscos

Pasta with Seafood Medley \$17.95

Pasta con Camarones

Pasta with Shrimp \$15.95

Pasta con Almejas

Pasta with Clams \$16.95

Pasta con Camarones (Estilo Alfredo)

Pasta Alfredo with Shrimp \$15.95

Pasta a la Diabla con Mariscos

Pasta with Seafood Medley in a Very Spicy Red Devil Sauce \$17.95

Arroz Marinero

Seafood Combination on a bed of Rice \$17.95

Menu Para Niños

Children's Menu

Pescado con Papas

- Fish Finger (1) with Fries \$5.95
- Fish Fingers (2) with Fries \$7.95

Burro con Frijoles y Queso

- Bean and Cheese Burrito with Rice \$5.95

Tostada con Pollo

- Tostada Chicken \$5.45

Camarón con Papas

- Shrimp (3) with Fries \$6.95
- Shrimp (4) with Fries \$7.95

Taco con Pollo o Carne

- Chicken or Beef, with Rice and Beans \$6.95

Quesadilla Special

- Cheese \$6.95

A La Carta

Guacamole

- Fresh House made Avocado Dip \$7.95

Mitad de Aguacate

- Half Sliced Avocado \$3.49

Arroz o Frijoles

- Rice or Beans \$2.50

Sides

Vegetales Vapor

- Steamed Vegetables \$3.95

Papas Fritas

- French Fries \$3.95

Tortillas

- Corn or Flour \$1.50

Como Pescado al Agua

Like a Fish to Water

La Cantina

Beer, Wine & Spirits

The Fishermans Special Michilada \$9.95

Domesticas Domestic

- Budweiser, Bud Lite, Coors, Coors Lite, MGD,
Miller High Life, O' Douls \$4.50
- Cubetitas / Bucket (6) \$24.00

Vino

- Special House Wine- Salmon Creek \$6.00
- Bottle \$20.00

Margarita, Blended or on the Rocks, Pina Colada or Strawberry Daiquiri Glass \$7.00...Pitcher \$24.00
Top Shelf.....Glass \$9.00....Pitcher \$30.00

Importadas Imported

- Corona, Corona Lite, Modelo, Negra Modelo,
Tecate, Sol, Pacifico, Dos XX, Bohemia,
Victoria, & Heineken \$6.00
- Cubetitas / Bucket (6) \$32.00
- Coronitas \$3.95
- Cubetitas / Bucket (6) \$21.00

Bebidas

Beverages

- Coke, Diet Coke, Orange, Sprite, Root Beer,
Squirt or Raspberry Iced Tea \$2.95
- Shirley Temple or Roy Rogers \$3.45
- Aguas Frescas- Horchata, Jamaica, Pina,
Limonada, & Tamarindo \$2.95
- Milk Shake \$5.45

- Jarritos Soda- Orange, Jamaica, Pina, Limon,
Tamarindo, Fruit Punch, Fresa, Sangria, &
Cidral \$3.25
- Fresh Brewed Iced Tea, Coffee, Milk, or
Orange Juice \$3.25
- Root Beer Float \$5.95

Postres

Desserts

- Deep Fried Ice Cream \$5.45
- Cheesecake \$4.95

- Baked Pie.....\$4.95.....A la Mode.....\$7.95
- Flan \$4.95

Ice Cream

Chocolate, Vanilla, or Strawberry..... 1 Scoop \$3.50.....2 Scoops \$5.50

Fajitas

Served with Rice and Beans, Guacamole, Sour Cream & Tortillas

Fajitas de Pollo

Chicken Fajitas \$14.95

Fajitas de Camarón

Shrimp Fajitas \$16.95

Fajitas de Carne

Beef Fajitas \$15.95

Combination of any 2, add \$ 2.00

Combination of any 3, add \$4.00

Fajitas de Mariscos

Sizzling Seafood Fajitas: Fish, Shrimp, Calamari, Abalone, Scallops; All the Fish in the Sea \$18.95

Caldos

Stews

A 24 oz. Heaping Portion Served with Choice of Tortilla

Caldo de Camarón

Shrimp Stew \$14.95

Caldo Mixto

Shrimp, Fish & Octopus Stew \$15.95

Caldo Tixtihuil de Camarón

Special Stew of Nayarit \$14.95

Caldo de Pescado

Fish Filet Stew \$14.95

Caldo de Siete Mares

Seven Seas Stew \$15.95

Albóndigas de Camarón

Shrimp Meatball Stew \$14.95

Sopas

Soups

Sopa de Tortilla

Tortilla Soup.....Cup \$3.95....Bowl \$6.95

Sopa de Almeja

Clam Chowder Cup \$5.50

Served in a Sourdough Bowl \$7.95

Ensaladas

Salads

Dressing Choice: Ranch or Thousand Island

Ceviche Salad

Lettuce, Avocado, Tomato and Cucumber
Topped with our Special Tío Benjamin Fish
Ceviche \$8.95

Chicken Salad

Grilled Chicken, Lettuce, Cucumber, Tomato,
& Onion \$9.95

House Salad

Lettuce, Cucumber, Tomato, & Onion .. \$6.95

Shrimp Salad

Shrimp, Lettuce, Cucumber, Tomato, &
Onion \$10.95

Crab Salad

Bed of Mixed Greens, Topped with
Crab.....\$10.95

Taco Salad

Crispy Flour Shell & Refried Beans, Lettuce,
Cheese, Tomatoes, Sour Cream, Pico, Choice
of Beef or Chicken \$10.95

Tacos, Tostadas y Burritos

Tostada de Camarón o Pulpo

Tostada with Shrimp or Octopus \$5.95

Tostada de Asada o Pollo

Grilled Beef or Chicken Tostada \$5.45

Tostada de Mixta

Tostada with Shrimp & Octopus \$5.95

Burro de Asada o Pollo

Seasoned Beef or Chicken Burrito \$7.95

Tostada Ceviche de Camarón

Tostada with Marinated Shrimp \$4.45

Tostada Ceviche de Pescado

Tostada with Marinated Fish \$4.45

Tacos de Pescado o de Camarón

Fish or Shrimp Taco \$3.95

Taco de Asada o de Pollo

Grilled Beef or Chicken Taco \$3.45

Mariscos

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Hogar de Los Auténticos Mariscos

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