Hamburgers
Includes French Fries

Regular Burger $6.75
Chicken Burger 6.75
Cheese Burger 6.75
Double Burger 8.00
Bacon Cheese Burger 6.75

Tortas (Sandwiches)
Served with Lettuce, Tomato, Onions, Avocado
With Fries

Carne Asada or Carnitas 8
Milanesa (breaded Beef) 8
Jamon (Ham) 8
Al Pastor 8

Nachos
Includes Crisp Corn Tortilla Chips Covered with Beans, melted Cheese, Jalapenos, onion, cilantro, tomato, topped w/Sour Cream & Guacamole $7.50

With Chicken or Beef added..... $9.75

Licuados, Aguas
Beverages

Tamarindo sweetened tamarind 2.75
Horchata rice almond drink 2.50
Pina Colada non alcoholic pineapple drink ... 2.50
Jamaica hibiscus petal beverage 2.75
Limonata freshly made lemonade 2.75
Jugo de naranja fresh squeezed orange juice 3.50
Jarritos Mexican soda 2.50
Sidral sparkling apple cider 2.50
Freses y banana licuado strawberry banana smoothie fresh fruit, milk, honey and a little ice blended . 3.50
Sandia watermelon licuado fresh watermelon, ice, honey blended smoothie 3.50
Mexican Organic Coffee 2.25
Decaf Swiss Guatemalan 2.25
Chocolate Caliente (hot chocolate)..... 2.75
Te Caliente (Hot Tea) 2.25
Te Frio (Ice Tea) 2.25
Leche (milk) 2.25
Sodas 2.25

Postres
Desserts

Fabulous flan $4
House lemon cheese Cake 4
Vanilla ice Cream..... 4

Platillos para Ninos
Child's Plate for 12 yrs. and under
Each order comes with rice and beans, a small drink and ice cream
$6.75
Choice of one
Quesadilla de Queso (cheese)
Enchilada de Queso (cheese Enchilada)
Two Taquitos (Chicken or Beef)
Fish Fillete (Breaded)
Or a hamburger

Ensaladas
Salads

Caesar Salad $7.50
with Chicken 9.25
with Shrimp 9.25

Fiesta Salad 9.25
Served with rice, beans lettuce, tomato, sour cream, guacamole and choice of chicken or Beef in a crisp taco shell

Garden Salad..... 4.75

Cervezas
Beer

Cubeta 6 iced beers in a bucket .. $21.00
Importada (imported)..... $3.50
Modelo Especial
Negro Modelo
Tecate
Corona * Pacifico
Corona light * Carte Blanca
Dos Equis * Heineken
Del Pais (Domestic)
Bud Light * Budweiser $3.00
Firestone Santa Barbara 3.50
Island Brewing Co. Carpinteria .. 5.00
Blonde * Weiss

Wine by the glass house red or white 6.50
Michelada Your choice of Mexican beer, fresh lime juice and a shrimp garnish 5
Margarita 40 proof tequila on the rocks Or blended 5
Sunset 40 proof tequila with jamaica and orange juice 5
Shot 40 proof tequila 3

Mariscos Especialidad del PALAPA
Sea Food House Specialties - Servidos con Arroz verde o rojo, Frijoles negros o refritos & Tortillas (Served with green or red Rice, refried or black Beans or your choice of rice and grilled vegetables. Flour or corn Tortillas)

Salmon a la Veracruzana
Sauteed in wine & lime, served over oregano olive salsa with green rice & black beans .. $17.25

Camarones (Shrimp)
Jumbo Shrimp Plates $16.75
Al Mojo de Ajo (Marinated in garlic sauce)
A la Mexicana (Tomato, onion, green chile & Spices)
Empanizados (Breaded)
A la Diabla (Hot chile)
Fajita Style
Enrrebasados (Cheese, Bacon) $18.50

Enchiladas
Camaron (Salsa Roja, Shrimp) $15
Combination de Mariscos 16
Pulpo y Camaron Banadas en crema blanca (Octopus & Shrimp in a cream luscious sauce)
Submarinas 16
Pulpo y Camaron banadas en salsa verde (Octopus & Shrimp with green salsa on top)

Quesadillas
Camaron (Shrimp) $14
Fajitas de Camaron (Shrimp with bell pepper) 14
Russell's Shrimp/Chicken 14

Pescados
Whole Fish

	Mojarra Talapia	Bagre Cat Fish
Frito (Deep Fried)	$12.00	$14.50
Al Mojo de Ajo (Marinated in Garlic sauce)	12.00	14.50
House Al Empapelado (with vegetables Mexican style)	13.75	16.00

Tacos de Pescado o Camaron
Two double Soft Tortillas filled with Shrimp or Fish, Bell Pepper, Onions, Cilantro, cheese and Tomatoes
Two Fish Tacos (Sole) $12.00
Two Shrimp Tacos 12.75

Filete de Pescado (Fillet of Sole) $16
Al Mojo de Ajo (Marinated in Garlic Sauce)
A la Mexicana (Tomato, onion, green chile & spices)
Enpanizados (Breaded)
Fajita Style (with onions & bell peppers)
A la Plancha (Grilled)

Mariscos A la Carta
A la Carta Sea Food House Specialties

Cocteles
Oyster Shooter 1 Oyster, salsa, lime, cheese $3.25

Cocktails	small	large
Camaron (Shrimp)	$9.75	13.75
Campechana (shrimp, octopus, abalone)	11.00	16.75
Vuelve a la Vida (Shrimp, Octopus, Abalone & Oysters)		17.75

Plato de Ceviche
Marinated in lime juice, onion & tomato
Camaron (Shrimp) $19.25
Campechana (Shrimp, Octopus, Abalone) ... 20.50

Tostada Ceviche
Marinated in lime juice, onion & tomato
Camaron (Shrimp) 9.25
Compechana (Shrimp, Octopus & Abalone) . 10.25

Ostiones en su Concha
Oysters on their shell
½ Dozena (1/2 Dozen) $9.25
1 Dozena (one dozen) 16.25

Parrillada de Mariscos Especialidad
Incluye Mojarra Frita, Camarones Al Mojo de Ajo, Camarones A la Diabla, Ceviche, Ostiones, Pulpo Al Mojo de Ajo
This family platter includes whole deep fried fish (Talapia), Shrimp marinated in garlic sauce, Shrimp with hot sauce, Ceviche, Oysters, Octopus marinated in garlic sauce
(Food for 2 people = $46) (for 4 = $80) (for 6 = $98)

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