



EMPAPELADO DE MARISCOS

Zizzling Fajitas

Sautéed onions and sweet bell peppers and your choice of meat in a sizzling skillet, served with rice, beans, guacamole, cheese, sour cream, pico de gallo and 3 flour or corn tortillas.

Fajita Azteca: 8 Oz Lobster tail (warm water)

LOBSTER and STEAK **\$33.95**

STEAK OR CHICKEN ONLY **\$18.50**

FAJITA MIX: STEAK AND CHICKEN **\$18.75**

FAJITA DUO: STEAK OR CHICKEN AND SHRIMP **\$18.99**

FAJITA TRIO: STEAK, CHICKEN, AND SHRIMP **\$19.99**

VEGGE FAJITA **\$15.99**

SEAFOOD FAJITAS

SHRIMP, FISH, SCALLOPS AND CALAMARI **\$28.95**

Shrimp only **\$25.50**

Fish MAHI MAHI only **\$25.95**

FISH GROUPER ONLY **\$27.95**

PESCADO FRITO ENTERO

TILAPIA MOJARRA **\$18.95**

RED SNAPPER **\$28.97**

Lightly breaded whole fried fish offered with choice of two sides, Rice and salad or fries and salad.

Choose one of our delicious homemade sauces to add a kick for dipping: a la diablo, veracruzana or mojo de ajo for only **\$3.78**

FRITO DE LA CASA **\$18.78**

All fried and lightly breaded fillet of Fish, Shrimp, Calamari, and French Fries with a side of Chipotle tartar sauce for dipping.



LANGOSTA AZTECA

SEAFOOD DE LA CASA

OUR DELICIOUS AND FRESH SHRIMP DISHES ARE SAUTEED IN ANY STYLE OF YOUR CHOICE

ALL SHRIMP DISHES SERVED WITH FRESH GRILLED VEGETABLES AND WHITE RICE **\$22.98**

CAMARONES AL CHIPOTLE

Shrimp sautéed in a Creamy Chipotle Sauce

CAMARONES EN CREMA POBLANA

Shrimp in creamy poblano sauce, onions and Poblano Peppers

CAMARONES A LA DIABLA

Sautéed Shrimp in a traditional SPICY diablo sauce

CAMARONES AL MOJO DE AJO

Our very own Chef's creation garlic sauce and cilantro with a touch of wine.

CAMARONES MARIPOSA

Breaded fried shrimp AND side of chipotle tartar sauce

CAMARONES DE LA CASA

Grilled or Blackened shrimp with side of pico

CAMARONES A LA MEXICANA

Shrimp sautéed in our Mexican traditional salsa peppers, tomatoes and onion

PESCADO A LA VERACRUZANA

GROUPER **\$23.50** MAHI **\$21.50** TILAPIA **\$18.95**

Grilled fillet of fish topped w/our traditional veracruzana sauce mixture of onions, green olives, tomatoes and a touch of white wine. Served with white rice and fresh grilled vegetables.

FILETE DE PESCADO A LA PLANCHA O FRITO

GROUPER **\$21.50** MAHI **\$19.95** TILAPIA **\$17.95**

Grilled fillet of fish and a side of pico de gallo, Served with white rice and fresh grilled vegetables.

GROUPER **\$25.75** OR MAHI **\$24.55** AL MOJO DE AJO CON CAMARONES Y CALAMARES

Grilled fillet of fish topped with shrimp and calamari Sautéed in our chef's creation garlic sauce and served with white rice and fresh grilled vegetables.

MARISCADA AZTECA

\$22.98

Shrimp, clams, mussels, Fish, Calamari and Octopus, sautéed in our unique and delicious house tomato clam sauce, topped with fresh cilantro and mexican spices. Served with a side of White rice or Garlic Bread.

PIÑA RELLENA

\$24.95

Sautéed chopped Shrimp, Octopus, Green and red pepper, tomatoes, and onion, topped with queso fundido. Served with rice and salad.

Cola de langosta: 8 oz Lobster tail (Warm Water)

LANGOSTA RELLENA

\$36.59

Sautéed Chopped Lobster, Shrimp, Octopus, Green and Red peppers, tomatoes, onion and cilantro, topped with queso fundido. Served with white rice and fresh grilled vegetables.

LANGOSTA AZTECA

\$26.65

Deliciously Seasoned and Oven baked to perfection served with rice and Beans.

LANGOSTA CON CAMARONES

\$37.25

YOUR FAVORITE STYLE SHRIMP AL MOJO DE AJO, A LA DIABLA, OR CREAMY CHIPOTLE SERVED WITH WHITE RICE AND FRESH GRILLED VEGETABLES.

*** Warning*** There is a risk associated with shell fish, eating raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters or clams and should only eat these items fully cooked. If you are unsure of risk consult your physician.