

MARISCOS

Pacífico Nayarit



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Appetizers

1) APERITIVO DEL PACIFICO. \$21.99

Fried fish and calamari.

2) CALAMAR. \$18.99

Fried calamari.

3) CHICHARRON DE PESCADO. \$16.99

Fried fish.

4) CAMARONES ROCA - POPCORN SHRIMP. \$17.99

Popcorn shrimp with pacific sauce on the side.

5) CAMARONES CON TOCINO. \$18.99

Wrapped bacon shrimps with cheese.

6) EMPANADAS CON CAMARON. \$14.99

Shrimp and cheese empanadas.

7) *OSTIONES EN SU CONCHA.

½ DOCENA \$16.99, DOCENA \$29.99

6 or 12 natural oysters.

8) *OSTIONES DEL PACIFICO.

½ DOCENA \$20.99, DOCENA \$39.99

6 or 12 oysters prepared with octopus, shrimp, cucumber, and tomato.

9) OSTIONES AL GRILL.

½ DOCENA \$18.99 O 1 DOCENA \$38.99

6 or 12 Oysters with melted cheese and non-spicy special house sauce.

10) TIRAS DE PESCADO FRITO - FRIED FISH TENDERS \$16.99

Sweet Pacific Sauce and Tartar Sauce on the side.

11) PULPO ENAMORADO. \$18.99

Octopus in a mayonnaise sauce.

12) PULPO PACIFICO NAYARIT. \$18.99

Breaded Octopus tentacles with pacific sauce on the side.

13) CHAPUZON DEL PACIFICO. \$38.99

Octopus, shrimp and mussels with special house sauce.

14) CAMARONES CORA.

CH \$22.99 GR \$44.99

Fried shrimps with house spicy sauce.

15) CAMARONES CUCARACHA.

CH \$22.99 GR \$44.99

Fried shrimp with house sauce.

APERITIVO DEL PACIFICO.

CHICHARRON

CAMARONES CON TOCINO

EMPANADAS DE CAMARON

OSTIONES EN SU CONCHA

OSTIONES DEL PACIFICO

CAMARONES CUCARACHA

OSTIONES AL GRILL

PULPO ENAMORADO

CHAPUZON DEL PACIFICO

CAMARONES CORA

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Aguachiles del pacifico

1. *AGUACHILES ROJOS. \$19..99

Shrimps marinated in red spicy sauce.

2. *AGUACHILES VERDES. \$19.99

Shrimps marinated in green spicy sauce.

3. *AGUACHILES DE MANGO. \$20.99

Shrimps marinated in mango sauce.

4. *AGUACHILES PACIFICO NAYARIT. \$38.99

Combination of our three special marinated shrimps.

5. *AGUACHILES DE CAYO. \$21.99

Scallops marinated in a serrano house sauce.

6. *TIRITAS DE PESCADO. \$17.99

Fish slices marinated in a serrano house sauce.

7. *AGUACHILE CAMPECHANO. \$20.99

Fish and shrimp marinated in green spicy sauce.

8. *MOLCAJETE PACIFICO. \$22.99

A combination of a special seafood.

9. *AGUACHILES NEGROS. \$19.99

Shrimps marinated in a black medium spicy sauce.

10. *CALLITOS DE PESCADO. \$17.99

Chunky fish pieces marinated with in a medium spicy house sauce.



*AGUACHILES ROJOS



*AGUACHILES VERDES



*AGUACHILES DE MANGO



*AGUACHILES PACIFICO NAYARIT



*AGUACHILES DE CAYO



TIRITAS DE PESCADO



*AGUACHILE CAMPECHANO



MOLCAJETE PACIFICO



*AGUACHILES NEGROS

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Cockteles del pacifico (COCKTAILS)

COCTEL DE CAMARON. \$19.99

Shrimp cocktail.

COCTEL DE PULPO. \$20.99

Octopus cocktail.

COCTEL DE CAMARON Y PULPO. \$20.99

Octopus and Shrimp cocktail.

***COCTEL CAMPECHANO. \$22.99**

Shrimp, octopus, crab and raw oyster cocktail.

***VUELVE A LA VIDA. \$23.99**

Shrimp, scallop, raw oyster, octopus and crab meat cocktail.

***COCTEL DE OSTIONES. \$24.99**

Raw Oyster cocktail.



•CEVICHE DE PESCADO



•CEVICHE DE MARLIN



•CEVICHE EN SU COCO



•CEVICHE DEL PACIFICO



•CEVICHE DE CAMARON



•CEVICHE HAWAIANO



•CEVICHE DE MANGO



•CEVICHE DE CAMARON Y PULPO



•CEVICHE DE PULPO

Ceviches del pacifico

1. ***CEVICHE DE MARLIN. \$17.99**

2. ***CEVICHE DE PESCADO. \$17.99**

Fish ceviche.

3. ***CEVICHE DE CAMARON. \$18.99**

Shrimp ceviche.

4. **CEVICHE DE CAMARON COCIDO. \$18.99**

Cooked Shrimp ceviche.

5. ***CEVICHE DE CAMARON Y PULPO. \$21.99**

Shrimp and octopus ceviche.

6. ***CEVICHE CAMPECHANO. \$21.99**

Shrimp, octopus, and fish ceviche.

7. **CEVICHE DEL PACIFICO. \$22.99**

Cooked and raw shrimp, octopus, and crab meat ceviche.

8. ***CEVICHE DE MANGO. \$20.99**

Shrimp, ceviche with mango.

9. ***CEVICHE EN SU COCO. \$24.99**

A mix of ceviche inside a coconut.

10. ***CEVICHE HAWAIANO. \$24.99**

Shrimp ceviche, octopus, crab and raw shrimp with cucumber slices and red onions inside a pineapple.

11. ***CEVICHE DE PULPO. \$22.99**

Octopus Ceviche with chopped tomato, onion, cucumber and cilantro.

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Torres del Pacifico

(PACIFIC TOWERS)

1. *TORRE PACIFICO. \$30.99

Cooked and raw shrimp with octopus, marlin ceviche and crab meat with cucumber, onion, avocado and breaded shrimps on the side.

2. *TORRE MARISCOS. \$30.99

Cooked and raw shrimp, scallop, marlin ceviche and crab meat with cucumber, onion, avocado and breaded octopus tentacles on the side.

3. *TORRE DIABLA. \$28.99

Shrimp Ceviche with whole cooked and raw shrimp, scallop, fish and octopus with cucumber, onion and pineapple marinated in spicy sauce.

4. *TORRE DEL PACIFICO ESPECIAL. \$59.99

Fish ceviche, Cook and Raw shrimp ceviche, crab meat, whole shrimp. With onion, cucumber and avocado slices. **(BREADED SHRIMPS ON THE SIDE).**

5. *TORRE COSTEÑA. \$59.99

Shrimp and fish ceviche, red or green aguachiles, and raw oysters. With onion, cucumber, avocado slices.

6. *TORRE COSTEÑA CON OSTIONES DEL PACIFICO. \$74.99

Shrimp and fish ceviche, red or green aguachiles, and raw oysters **(HOUSE STYLE WITH OCTOPUS, SHRIMP, TOMATO AND CUCUMBER).**

With onion, cucumber, avocado slices.



TORRE PACIFICO



TORRE DE MARISCOS



TORRE COSTEÑA



TORRE DEL PACIFICO ESPECIAL



TORRE DIABLA



TOSTADA DE PULPO



TOSTADA DE CEVICHE DE MERLIN

Tostadas del Pacifico

FRIED CORN TOASTS

1. *TOSTADA DE CEVICHE DE MARLIN. \$8.99

Fresh marlin ceviche toast.

2. *TOSTADA DE CEVICHE DE PESCADO. \$8.99

Fish ceviche toast.

3. TOSTADA DE PULPO. \$9.99

Octopus toast.

4. TOSTADA DE CAMARON COSIDO. \$8.99

Cooked shrimp toast.

5. *TOSTADA DE CEVICHE DE CAMARON. \$8.99

Shrimp ceviche toast.

6. *TOSTADA DE PULPO Y CAMARON. \$9.99

Octopus and shrimp toast.

7. *TOSTADA DE CAYO. \$10.99

Scallop toast.

8. *TOSTADA PACIFICO. \$12.99

Cooked and raw shrimp, octopus, crab meat and fish ceviche in a fried toast.

9. *TOSTADA DE AGUACHILES

(VERDE, ROJO O NEGRO). \$12.99

YOUR CHOICE: (GREEN, RED OR BLACK)

Shrimps marinated with special spicy sauce with slices of cucumber, onion and avocado in a fried toast.

10. *TOSTADA DE AGUACHILE DE MANGO. \$12.99

Shrimps marinated with a mango spicy sauce in a fried toast.



TOSTADA DE CEVICHE DE PESCADO



TOSTADA DE CAMARON COSIDO



TOSTADA DE CEVICHE CAMARON



TOSTADA PACIFICO



TOSTADA DE AGUACHILE ROJO



TOSTADA DE CAYO

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Caldos del Pacifico

(SEAFOOD SOUPS)

ALL SOUPS COME WITH BREAD OR TORTILLA.
(CORN OR FLOUR TORTILLA)

1. **CALDO DE FILETE DE PESCADO. \$18.99**
Fish fillet, calamari, and crab soup.
2. **CALDO DE MOJARRA. \$20.99**
Whole tilapia soup.
3. **CALDO DE HUACHINANGO. \$24.99**
Whole Red Snapper soup.
4. **CALDO DE CAMARON. \$20.99**
Shrimp, and crab meat soup.
5. **CALDO DE FILETE DE PESCADO Y CAMARON. \$22.99**
Shrimp and fish fillet soup.
6. **CALDO DE LANGOSTINOS. \$26.99**
Prawn's and shrimp soup.
7. **CALDO DE JAIBA. \$22.99**
Whole Crab soup with calamari.
8. **CAZUELA DE MARISCOS. \$24.99**
Seafood soup.
9. **CALDO 7 MARES. \$26.99**
crab leg, octopus, calamari, fish, mussels, crab meat and shrimp soup.
10. **CALDO DE MEJILLONES. \$ 21.99**
Mussel, calamari and clam soup.
11. **CALDO DE PATAS DE CANGREJO. \$ 49.99**
Crab legs soup with mussels, calamari, crab meat and peel shrimp.
12. **CALDO DE LANGOSTA. \$ 54.99**
Lobster soup with mussel, calamari, shrimp and crab meat.



CAZUELA DE MARISCOS



CALDO DE MOJARRA

CALDO DE HUACHINANGO



CALDO DE LANGOSTINO



CALDO DE JAIBA



CALDO DE PATAS DE CANGREJO



CALDO 7 MARES



CALDO DE LANGOSTA

Platillos de camarón

(SHRIMP DISHES)

ALL SHRIMP DISHES COME WITH SIDE OF RICE, FRIES, SALAD, AND BREAD. *

1. **CAMARONES A LA DIABLA. \$19.99**
Shrimps in spicy house sauce.
2. **CAMARONES AL ESTILO DE LA CASA. \$22.99**
Cora or cucaracha shrimps.
3. **CAMARONES A LA MANTEQUILLA. \$19.99**
Shrimps in butter, garlic, and parsley sauce.
4. **CAMARONES EMPANIZADOS. \$20.99**
Breaded shrimps.
5. **CAMARONES CON TOCINO. \$22.99**
Wrapped bacon shrimps with cheese.
6. **CAMARONES ZARANDEADOS. \$24.99**
Grilled shrimps with special sauce.
7. **CAMARONES AL AJILLO. \$19.99**
Shrimps in garlic, and guajillo sauce.
8. **CAMARONES AL MOJO DE AJO. \$19.99**
Shrimps in garlic, and margarine.



CAMARONES A LA DIABLA



CAMARONES AL ESTILO DE LA CASA



CAMARONES ZARANDEADOS



CAMARONES EMPANIZADOS

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Pescados del Pacifico

ALL FISH DISHES COME WITH SIDE OF RICE, FRIES, SALAD, AND BREAD.

(FISH DISHES)

1. MOJARRA FRITA. \$19.99
Whole fried tilapia.

2. MOJARRA ESPECIAL. \$22.99

Whole fried tilapia with shrimps on top, and a special sauce of your choice:

(HOUSE STYLE, DIABLA, GARLIC, AJILLO OR MOLCAJETE SAUCE).

3. MOJARRA PACIFICO NAYARIT. \$25.99

Whole fried tilapia with shrimps on top and special sauce of your choice
Cora *(SPICY)* or Cucaracha *(HOUSE STYLE)*.

4. HUACHINANGO FRITO. \$24.99

Fried whole red snapper.

5. HUACHINANGO ESPECIAL. \$26.99

Fried red snapper with shrimps on top, and a special sauce of your choice:

(HOUSE STYLE, DIABLA, GARLIC, AJILLO OR MOLCAJETE).

6. HUACHINANGO PACIFICO NAYARIT. \$29.99

Whole fried Red Snapper with shrimps on top, and a special sauce of your choice:
Cora *(SPICY)* or Cucaracha *(HOUSE STYLE)*.

7. MOJARRA A ZARANDEADA O A LA TALLA. \$28.99

Grilled Tilapia in a house sauce.

8. HUACHINANGO ZARANDEADO O A LA TALLA. \$39.99

Grilled red snapper in a house sauce.

9. FILETE EMPANIZADO. \$19.99

Breaded tilapia.

10. FILETE A LA PLANCHA. \$16.99

Grilled tilapia.

11. FILETE A LA PLANCHA ESPECIAL. \$19.99

Grilled tilapia with shrimps on top, with special sauce of your choice:

(HOUSE STYLE, DIABLA, GARLIC, AJILLO OR MOLCAJETE).

12. FILETE PACIFICO NAYARIT. \$23.99

Fish fillet with shrimps on top, and a special sauce of your choice:

Cora *(SPICY)* or Cucaracha *(HOUSE STYLE)*

13. FILETE CON MARISCOS. \$23.99

Fish fillet stuffed with octopus, crab meat, shrimps, vegetables and melted cheese on top.

14. FILETE RELLENO CON CREMA DE HONGOS. \$24.99

Fish fillet stuffed with octopus, crab meat, shrimps, vegetables and mushrooms in heavy cream and melted cheese.

15. SALMON A LA PLANCHA. \$22.99

Grilled Salmon.

16. SALMON ZARANDEADO. \$24.99

Grilled Salmon with house style sauce.

17. SALMON RELLENO CON CREMA DE HONGOS. \$30.99

Salmon stuffed with octopus, crab meat, shrimps, vegetables and mushrooms in heavy cream and mozzarella cheese on top.

18. SALMON AL ESTILO NAYARIT. 28.99

Salmon stuffed with octopus, crab meat, shrimps, vegetables and our delicious sauce with a unique nayarit style.

MOJARRA ESPECIAL

MOJARRA PACIFICO NAYARIT

HUACHINANGO ESPECIAL

HUACHINANGO FRITO

HUACHINANGO PACIFICO NAYARIT

FILETE A LA PLANCHA

FILETE CON MARISCOS

MOJARRA A LA TALLA

FILETE PACIFICO NAYARIT

FILETE EMPANIZADO

SALMON RELLENO CON CREMA DE HONGOS

SALMON A LA PLANCHA

MOJARRA FRITA

HUACHINANGO ZARANDEADO

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COCO RELLENO DE
CREMA DE HONGOS

PULPO
PACIFICO NAYARIT



PIÑA PACIFICO



PULPO CORA

Platillos fuertes

(MENU SPECIALS)

1. PLATO DE LANGOSTINOS AL ESTILO NAYARIT. \$26.99

Prawn dish in a special house sauce with a side of rice, fries, salad, and bread.

2. LANGOSTINOS AL ESTILO NAYARIT. \$40.99

Prawns served with tomatoes and cucumbers in a house sauce.

3. LANGOSTINOS AL AJILLO. \$40.99

Prawns with garlic, butter, tomatoes, onions, and cucumber.

4. MEJILLONES AL ESTILO NAYARIT. \$32.99

Mussels made in a special house sauce with onions, tomatoes and cucumbers.

5. LANGOSTA AL ESTILO NAYARIT. \$59.99

Lobster stuffed with octopus crab meat, shrimps and vegetables in a special house sauce.

6. LANGOSTA RELLENA CON CREMA DE HONGOS. \$59.99

Lobster stuffed with heavy cream octopus, crab meat, shrimps, vegetables and mushrooms.

7. COLA DE LANGOSTA AL ESTILO NAYARIT. \$59.99

Lobster tail stuffed with octopus, crab meat, shrimps and vegetables in a special house sauce.

8. COLA DE LANGOSTA RELLENA CON CREMA DE HONGOS. \$59.99

Lobster tail stuffed with heavy cream, octopus, crab meat, shrimps, vegetables and mushrooms.

9. PATAS DE CANGREJO AL ESTILO NAYARIT. \$75.99

Crab legs in a delicious sauce with a unique nayarit style. With slices of onions and tomatoes.

10. PULPO A LAS BRASAS. \$30.99

Grilled octopus in special house sauce, with a side of rice, fries, salad, and bread.

11. PULPO CORA. \$32.99

Octopus in a costeño spicy sauce with a side of rice, fries, salad, and bread.

12. PULPO PACIFICO NAYARIT. \$36.99

Octopus in a cora (*SPICY*) or cucaracha (*HOUSE STYLE*) sauce with shrimps on top, and a side of rice, fries, salad, and bread.

13. PIÑA PACIFICO. \$24.99

Pineapple stuffed with octopus, crab meat, shrimps, vegetables with heavy cream and mozzarella cheese on top.

14. COCO RELLENO AL ESTILO PACIFICO. \$24.99

Coconut stuffed with octopus, crab meat, shrimps and vegetables on top in a special house sauce.

15. COCO RELLENO CON CREMA DE HONGOS. \$24.99

Coconut stuffed with octopus, crab meat, shrimps, vegetables and mushrooms, with heavy cream and mozzarella cheese on top.

16. PAELLA PACIFICO. \$24.99

Rice with a mix of octopus, calamari, mussels, shrimps and vegetables. (*SIDE OF BREAD*).



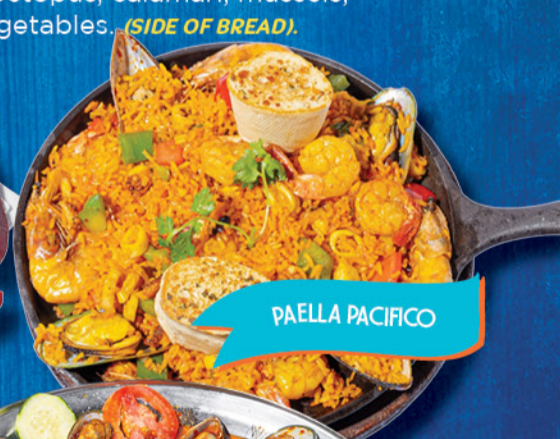
LANGOSTINOS AL
ESTILO NAYARIT



LANGOSTA
ESTILO NAYARIT



LANGOSTA RELLENA
CON CREMA Y HONGOS



PAELLA PACIFICO



PULPO A LAS BRASAS



PATAS DE CANGREJO
ESTILO NAYARIT



MEJILLONES
ESTILO NAYARIT

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Molcajetes del pacifico

ALL MOLCAJETES ARE SERVED WITH A SIDE OF RICE, BEANS, SALAD, GUACAMOLE, SOUR CREAM, AND CORN OR FLOUR TORTILLAS. *

1. MOLCAJETE DEL MAR CON (HUACHINANGO). \$49.99 O (MOJARRA). \$42.99

Whole fried fish (TILAPIA OR RED SNAPPER), head on shrimps, octopus and Snow crab, with jalapeño, pepper, chambray onion, cactus leaf and a cheese slice in a special medium spicy house sauce.

2. MOLCAJETE PACIFICO NAYARIT. \$36.99

Grilled ribs, Chicken breast and peel shrimp in molcajete sauce. With jalapeño pepper, chambray onion, cactus leaf and a cheese slice.

3. MOLCAJETE COSTA GRANDE. \$39.99

Grilled ribs, Chicken breast, peel shrimp and prawns in a diabla spicy sauce with jalapeño pepper, chambray onion, cactus leaf and a cheese slice.

4. MOLCAJETE COSTA DEL PACIFICO. \$36.99

Grilled steak, Chicken breast, head on shrimps and mussels in a special medium spicy sauce. With jalapeño pepper, chambray onion, cactus leaf and cheese slice.

5. MOLCAJETE REY. \$59.99

Lobster stuffed with head on shrimp, peel shrimp, calamari, octopus, mussels and crab meat in a spicy Cora sauce. With jalapeño pepper, chambray onion, cactus leaf and a cheese slice.

MOLCAJETE COSTA DEL PACIFICO

MOLCAJETE COSTA GRANDE

MOLCAJETE PACIFICO NAYARIT

MOLCAJETE DEL MAR

MOLCAJETE REY

CHICKEN FINGERS

KIDS PIZZA

POPCORN SHRIMP

KIDS CHEESE QUESADILLA

KIDS FILETE A LA PLANCHA

KIDS CAMARONES A LA PLANCHA

Kids menu



FOR KIDS UNDER 12 YEARS ONLY

1. CHICKEN FINGERS. \$7.99

Chicken fingers with your choice of fries or rice.

2. POPCORN SHRIMP. \$7.99

Popcorn shrimp with your choice of fries or rice.

3. KIDS ACP. \$7.99

Chicken with rice and cheese dip.

4. KIDS CHEESE QUESADILLA. \$6.99 CHICKEN. \$7.99

1 Cheese or chicken quesadilla with your choice of fries or rice.

5. KIDS FILETE A LA PLANCHA. \$8.99

Grilled fish with your choice of rice or beans.

6. KIDS CAMARONES A LA PLANCHA. \$8.99

Grilled shrimps with your choice of fries or rice.

7. TACO DE POLLO. \$6.99

1 chicken taco with your choice of fries or rice.

8. KIDS PIZZA. \$8.99

With fries.

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Especialidades de Charolas del Pacifico

(TRAYS)



MARISCADA DEL PACIFICO \$159.99



CHAROLA DEL MAR \$215.99



BARCO PACIFICO \$199.99



PARRILLADA DEL PACIFICO \$200.99



CHAROLA MARINA \$109.99



CHAROLA DEL PACIFICO \$169.99



CHAROLA NAYARIT \$69.99



CHAROLA PACIFICO NAYARIT \$164.99



CHAROLA COSTA GRANDE \$114.99



CHAROLA DEL JEFE \$109.99



CHAROLA DE LANGOSTINOS \$80.99



CHAROLA LOS CABOS \$90.99



CHAROLA ZARANKEADA \$126.99



CHAROLA COSTEÑA \$136.99



CHAROLA MAR Y TIERRA \$175.99



CHAROLA DE CAMARONES ZARANKEADOS \$56.99

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Tex-Mex Grill

ALL FAJITAS, CARNE ASADA AND GRILLED RIBS COME WITH A SIDE OF RICE BEANS, LETTUCE, PICO DE GALLO, GUACAMOLE, SOUR CREAM AND TORTILLA.



PECHUGA A LA PLANCHA

- 1. FAJITA PACIFICO. \$30.99**
Grilled ribs, chicken, bacon shrimp, and grilled steak.
- 2. FAJITA DE CARNE. \$19.99**
Steak fajitas.
- 3. FAJITA DE POLLO. \$17.99**
Chicken fajitas.
- 4. FAJITA DE CAMARON. \$19.99**
Shrimp fajitas.
- 5. FAJITA TEXANA. \$22.99**
Steak, chicken, and shrimp fajitas.
- 6. CARNE ASADA. \$20.99**
Grilled steak.
- 7. COSTILLA DE RES AL GRILL. \$22.99**
Grilled ribs.
- 8. CHICKEN ALFREDO \$18.99**
- 9. SHRIMP ALFREDO. \$19.99**

- 10. TACOS DE ASADA (3). \$16.99**
Steak tacos. (SIDE OF RICE).
- 11. TACOS DE POLLO (3). \$14.99**
Chicken tacos. (SIDE OF RICE)
- 12. TACOS DE PESCADO (3). \$15.99**
Fish tacos. (SIDE OF RICE)
- 13. TACOS DE CAMARON (3). \$16.99**
Shrimp tacos. (SIDE OF RICE)
- 14. PECHUGA A LA PLANCHA. \$16.99**
Grilled Chicken breast.
- 15. POLLO FUNDIDO. \$17.99**
Cheesy grilled chicken.
(SIDE OF RICE AND BEANS).
- 16. QUESADILLA DE POLLO. \$14.99**
Wrapped flour tortilla with chicken and cheese.
- 17. QUESADILLA DE CARNE. \$15.99**
Wrapped flour tortilla with steak, and cheese.

- 18. QUESADILLA DE CAMARON. \$15.99**
Wrapped flour tortilla with shrimp, and cheese.
- 19. CHICKEN WITH RICE AND CHEESE DIP. \$13.99**
- 20. STEAK WITH RICE AND CHEESE DIP. \$14.99**
- 21. SHRIMP WITH RICE AND CHEESE DIP. \$15.99**
- 22. CHICKEN BURRITO CALIFORNIA. \$14.99.**
(STEAK OR SHRIMP) \$15.99 TEXANO \$17.99
- 23. CHICKEN WINGS. \$15.99**
- 24. TACO SALAD DE POLLO. \$14.99**
CARNE ASADA. \$15.99
Steak or chicken taco salad.
- 25. TACO SALAD DE CAMARON. \$16.99**
Shrimp taco salad.



CARNE ASADA



COSTILLAS DE RES AL GRILL



SHRIMP ALFREDO



CHICKEN WINGS



FAJITA DE CAMARON



TACOS DE ASADA



FAJITA PACIFICO



FAJITA TEXANA

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Desserts



FLAN \$6.99



TIRAMISU \$7.99



CHURROS \$8.99



TRES LECHE CAKE \$8.99



CHOCOLATE CAKE \$7.99



ICE CREAM \$5.99

Soft Drinks

Sides

- 1. GUACAMOLE DIP. \$6.99
- 2. CHEESE DIP.
GR \$7.99 CH \$4.99
- 3. BEAN DIP. \$6.99
- 4. CHORI DIP. \$7.99

5. GUACAMOLE PACIFICO. \$8.99
Chunk pieces of avocado with chopped tomato, peppers, onions and cilantro.

- 6. ORDEN DE PAN. \$2.99
Bread
- 7. ORDEN DE ARROZ. \$2.99
Rice
- 8. ORDEN DE PAPAS. \$4.99
French fries
- 9. ORDEN DE TOSTADAS. \$3.99
Fried toasts
- 10. ORDEN DE FRIJOLE. \$2.99
Refried beans
- 11. ORDEN DE CREMA. \$1.99
Sour cream
- 12. ORDEN DE TORTILLAS. \$2.99
(Corn or flour)
- 13. FAJITA SALAD. \$7.99
LETTUCE, RICE AND BEANS. \$8.99
- 14. FAJITA SALAD DE MARISCOS.
Lettuce, rice, bread and french fries.
- 15. ENSALADA DE PEPINO. \$3.99
Cucumber salad

- 1. PINA. \$4.99
Pineapple juice.
- 2. NARANAJADA. \$4.99
Orange juice.
- 3. HORCHATA. \$4.99
Rice juice.
- 4. JAMAICA. \$4.99
Hibiscus juice.
- 5. AGUA MINERAL PREPARADA. \$7.99
Mineral water with lime, salt and tajin.

- 6. AGUA MINERAL CON MICHELADA. \$10.99
Mineral water with michelada mix.
- 7. AGUA DE COCO. \$8.99
Coconut water.
- 8. SWEET TEA. \$3.50
- 9. JARRITOS. \$4.50
Mexican drinks.
- 10. COCA-COLA MEXICANA. \$4.99
- 11. FOUNTAIN SODA. \$3.50



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Mix Drinks del pacifico

PIÑA COLADA

BARQUITO
TEQUILERO

1. BLOODY MARY. \$12.99
2. BLUE HAWAIIAN. \$12.99
3. BREEZE DEL PACIFICO. \$12.99
4. CANTARITO REGULAR. \$16.99
5. CANTARITO GRANDE. \$30.99
6. COCO LOCO. \$18.99
7. CUBA LIBRE. \$10.99
8. CAIPIRIÑA. \$12.99
9. CORONITA RITA. \$16.99
10. DAIQUIRIS. \$12.99
11. DAIQUIRIS (VIRGIN). \$6.99
12. FRESA COLADA (VIRGIN). \$8.99
13. FRESA COLADA. \$14.99
14. HOUSE MARGARITA. \$6.99
15. MOJITO. \$12.99
16. LONG ISLAND ICED TEA. \$13.99
17. PALOMA. \$12.99
18. PALOMA DEL PACIFICO. \$13.99
19. PINA COLADA EN SU PINA. \$18.99
20. PINA COLADA (VIRGIN). \$8.99
21. PINA COLADA. \$12.99
22. MARGARITA. \$10.99
- (STRAWBERRY, PEACH, MANGO OR WATERMELON)
23. TOP SHELF MARGARITA. \$12.99
24. PITBULL RITA. \$20.99
25. TEQUILA SOUR. \$9.99
26. BAHAMA MAMA. \$12.99
27. SEX ON THE BEACH. \$12.99
28. SUNRISE PACIFICO. \$12.99
29. BARQUITO TEQUILERO. \$MKP.
30. 4 BALAZOS EL PACIFICO. \$30.99
31. CAZUELITA PACIFICO. \$49.99



BAHAMA MAMA



BLOODY MARY



BLUE HAWAIIAN



PITBULL RITA



BREEZE
DEL PACIFICO



CAIPIRIÑA



CUBA LIBRE



MOJITO



CANTARITO
REGULAR



COCO LOCO



DAIQUIRI



FRESA COLADA



CORONITA RITA

(STRAWBERRY, PEACH, MANGO OR WATERMELON)



TEQUILA SOUR



HOUSE MARGARITA



LONG ISLAND
ICED TEA



PALOMA



SEX ON THE BEACH



PALOMA
DEL PACIFICO



SUNRISE PACIFICO



PIÑA COLADA
EN SU PINA



CANTARITO
GRANDE



CAZUELITA
PACIFICO



4 BALAZOS
DEL PACIFICO

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Six del Pacifico

1. *SIX COSTA GRANDE. \$56.99

6 bottle or can beer, fish and shrimp ceviche. With avocado and lime slices.

2. *SIX VUELVE A LA VIDA. \$56.99

6 bottle or can beer, 10 raw oysters and shrimps.

3. *SIX VUELVE A LA VIDA DEL PACIFICO. \$69.99

6 bottle or can beer, 10 raw oysters prepared in a house style and shrimps.

4. *SIX POCA MADRE. \$56.99

6 bottle or can beer, fish and cooked shrimp ceviche with whole shrimps.

5. *SIX BOTANERO. \$56.99

6 bottle or can beer, mix of cook shrimp ceviche, octopus and whole shrimps.

6. *SIX ENDIABLADO. \$56.99

6 bottle or can beer, red (SPICY) aguachiles and cooked shrimp. With avocado slices.

7. *SIX PACIFICO. \$70..99

6 bottle or can beer, 4 raw oysters, (RED OR GREEN) aguachiles and shrimp ceviche.

8. *SIX DEL PACIFICO NAYARIT. \$62.99

6 bottle or can beer, Cooked head on shrimps, 6 raw oysters prepared with octopus, shrimp, tomato, cucumber and onion, with a side of coconut.



SIX POCA MADRE



MICHELADA HAWAIANA



SIX PACIFICO



MICHELADA BOTANERA



MICHELADA PACIFICO



MICHELADA VUELVE A LA VIDA



MICHELADA PREPARADA



MICHELADA QUERENDONA



MICHELADA POCAMADRE

Micheladas

1. MICHELADA PACIFICO. \$13.99

2. MICHELADA PREPARADA 19.99

3. MANGOCHELA. \$20.99

4. MICHELADA QUERENDONA. \$22.99

5. *MICHELADA VUELVE A LA VIDA. \$25.99

6. *MICHELADA VUELVE A LA VIDA DEL PACIFICO. \$32.99

7. MICHELADA HAWAIANA. \$30.99

8. *MICHELADA BOTANERA. \$32.99

9. *MICHELADA POCA MADRE. \$28.99



SIX PACIFICO NAYARIT



MICHELADA VALEMADRE



MANGO CHELA



SIX BOTANERO

SIX VUELVE A LA VIDA



SIX COSTA GRANDE



SIX ENDIABLADO

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