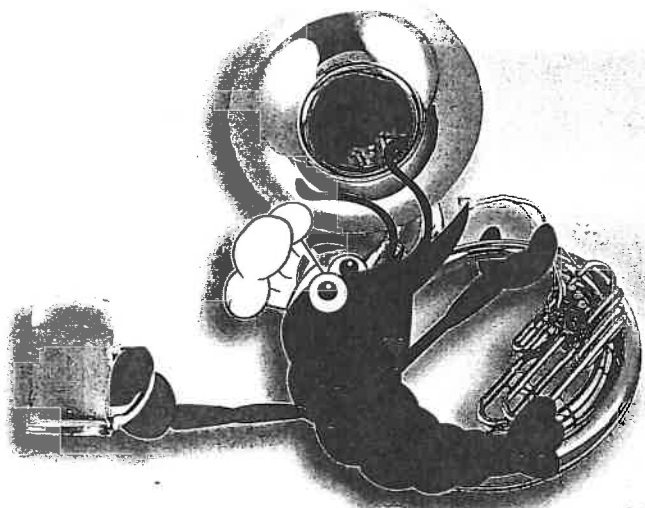




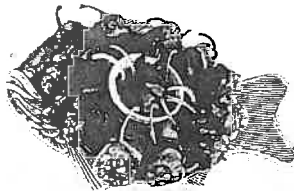
# Mariscos Camarón Pela'o



**Bienvenidos ~ Welcome**

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## APERITIVOS / APPETIZERS

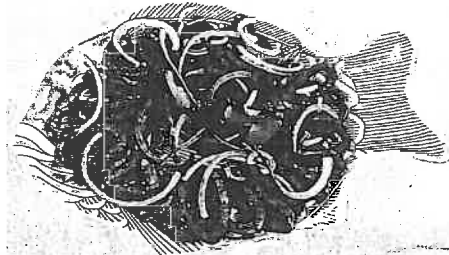


**TORITOS DE CAMARON**  
(Zesty yellow chili peppers with  
shrimp & cheese wrapped in bacon)  
1/2 dz 9.00 1 dz 14.95

**ENSALADA DE CAMARON**  
12.00  
(Grilled shrimp garden salad)

**CHICHARON DE PARGO**  
(Fish Nuggets) 11.75

**CALAMARES  
FRITOS**  
(Fried Calamari)  
11.75

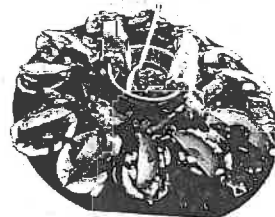
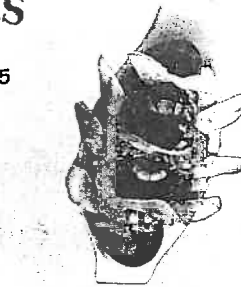


**GUACAMOLE DE CAMARON 10.75**  
\*OSTIONES PELA0 STYLE  
Ostion con aguachile y chile serrano y  
aguacate

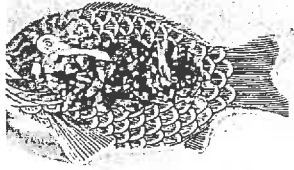
(raw oysters served in half of shell with  
raw shrimp and avocado)  
1/2 dz 11.75 1 dz 22.75

\*OSTIONES EN SU CONCHA  
(Raw Oysters served in half of shell)  
1/2 dz 8.75 1 dz 15.75

**EMPANADAS DE CAMARON**  
1/2 dz 10.00 1 dz 19.00



## TOSTADAS / HARD SHELL TORTILLA



\*CEVICHE DE PESCADO 3.75  
(Tortilla shell with fish ceviche)  
TOSTADA DE CAMARON 6.75  
(Raw shrimp marinated in fresh lime  
juice, tomatoes, onions, cilantro &  
cucumbers on a corn tortilla shell)

\*AGUACHILE 8.75  
(Lime juice soaked shrimp season with  
choice of spicy green serranos or peppery  
chiletepin)

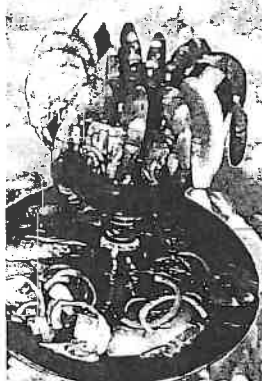
TOSTADA CEBICHE CAMARON 5.75

\*CALLO DE HACHA 8.75  
(Tortilla shell with Scallops)  
TOSTADA PULPO 5.75  
(Tortilla shell Octopus)  
\*JAIBA ORIGINAL 5.75

(Tortilla shell with Temporal Crab)  
\*PELA0 STYLE 9.75  
Callo, camaron, aguachile, pulpo, caracol  
(Taco shell with scallops, shrimp, octopus, snail)



## BOTANAS



**CAMARON PELADO STYLE 17.75**  
Camaron para pelar  
(Shrimp to peel in the shell)

**CAMARONES CUCARACHA 17.75**  
(Shrimp seasoned grilled to peel)

\*BOTANA ESPECIAL 25.95  
Callo, camaron cocido, aguachile, pulpo,  
ostion, caracol, calamari (en temporada)  
(Scallops, shrimp, Octopus, Oyster, snail,  
calamari choice of raw or cooked)

\*CAMARONES AHOGADOS 20.00  
(Drown Shrimp in lemon)

\*CAMARONES EN AGUACHILES 20.00  
(Lime juice soaked Shrimp season with choice of spicy green serranos or  
peppery chiletepin)

\*CALLO DE HACHA (Scallops) 21.75  
BOTANA DE CAMARON (Shrimp) 20.00



LO MARCADO CON ESTRELLA ESTA SERVIDO CRUDO O SIN COCINAR

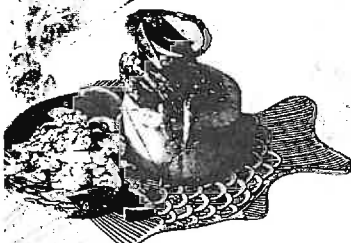
(El consumir carne, aves, pescado y marisco o huevos crudos o parcialmente crudos puede aumentar el riesgo de contrar una enfermedad especialmente si  
estas bajo medicamento o alergias)

ITEMS MARKED WITH STAR MAY BE SERVED RAW OR UNCOOKED

(Consuming meat, poultry, seafood or raw or partially raw eggs may increase your risk of getting a disease especially if you are under medication or allergies)

## CEVICHE ORDEN/ ORDER

| Mediano/Medium                       | Grande/Large |
|--------------------------------------|--------------|
| *CEVICHE DE CAMARON (Shrimp Ceviche) |              |
| 8.75                                 | 13.00        |
| *CEVICHE DE PESCADO (Fish Ceviche)   |              |
| 8.50                                 | 11.75        |
| *CEVICHE MITOTERO (Shrimp Mitotero)  |              |
| 9.00                                 | 18.00        |



## COCOS/COCONUTS (al gusto)

COCO DE CAMARON 14.75

(Shrimp cocktail prepared in a fresh whole coconut, shrimp)

\*COCO CON CAMARON Y

CALLO 16.75

(Whole coconut, shrimp, and scallop)

\*COCO CAMARON PELAO 18.00

camaron, aguachile, ostion, pulpo, callo caracol - ABULON (TEMPORAL) (Whole coconut with seafood mix, shrimp, aguachile, oyster, octopus, scallops)

\*COCO CON AGUACHILE 15.75

(Lime juice soaked Shrimp season with choice of spicy green serranos or peppery chiletepin)

\*COCO CON CAMPECHANA 16.75

(Combination seafood)

\*COCO CAMARON Y PULPO 15.75

(Combination shrimp and octopus)

## COCTELES/ COCKTAILS (al gusto)

Seafood Cocktails prepared with pico de gallo, fresh lime juice, seafood broth, served chilled.

| Mediano/Medium | Grande/Large |
|----------------|--------------|
|----------------|--------------|

\*CAMPECHANA (Mix seafood)

11.75 15.75

\*OSTIONES (Oysters)

8.75 15.75

\*CEVICHE DE CAMARON (Shrimp Ceviche)

8.75 13.00

\*CEVICHE DE PESCADO (Fish Ceviche)

8.50 11.75

CAMARON (Shrimp)

9.75 13.75

COTELES ESPECIAL

16.75 20.75 (Plato)



## CALDOS/SOUP

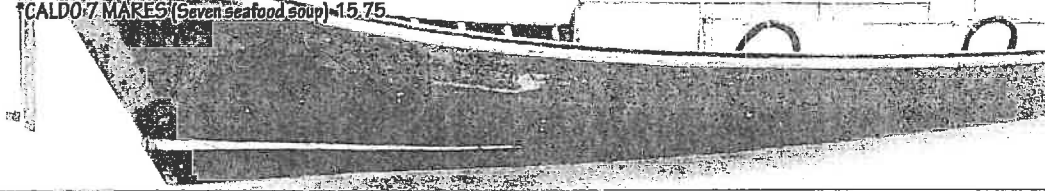
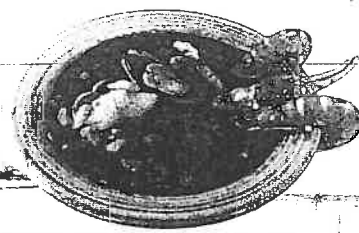
CALDO DE CAMARON (Savory Shrimp, diced vegetables, house seasonings) 12.75

CALDO DE PESCADO (White sea bass soup, diced vegetables, house seasonings) 11.75

CALDO DE JAIVA (Crab soup) 13.00

ALBONDIGAS DE CAMARON (Shrimp meatball soup) 14.75

\*CALDO 7 MARES (Seven seafood soup) 15.75



## CAMARONES

Incluye Arroz, Ensalada y Frijoles (Includes rice, salad, and beans)

CAMARONES A LA PLANCHA (Grill Shrimp) 12.75

CAMARON CULICHI 13.75

(Shrimp culichi, cream,  
green chili)

CAMARON A LA VERACRUZANA 13.75

(Shrimp Veracruzana style)

CAMARONES EMPANIZADOS 12.75 (Breaded Shrimp)

CAMARONES CHIPOTLES 12.75

(Shrimp Chipotle)

CAMARONES AL MOJO DE AJO 12.75

(Shrimp garlic)

CAMARONES A LA DIABLA 12.75

(Hot Sauce)

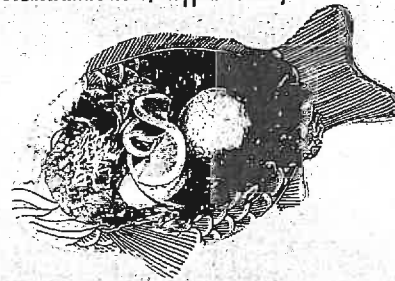
ENCHILADAS DE CAMARON 12.75

(Shrimp enchilada)

CAMARONES MOMIAS 14.75

camarones con tocino

(Shrimp stuffed with cheese, wrapped in bacon)



## PULPO

Incluye Arroz, Ensalada y Frijoles (Includes rice, salad, and beans)

AL MOJO DE AJO 11.95

(Octopus in garlic sauce)

PULPO A LA DIABLA 11.95

(Octopus hot sauce)

A LA VERACRUZANA 11.95

(Octopus Veracruzana Style)

## FILETE DE PESCADO / FISH FILLET

Incluye Arroz, Ensalada y Frijoles (Includes rice, salad, and beans)

FILETE CHIPOTLE 12.75

(Smothered in creamy chipotle sauce)

FILETE CULICHI 12.75

(Smothered in creamy green chili sauce)

FILETE A LA MANTEQUILLA 11.75

(Butter fillet)

FILETE A LA VERACRUZANA 11.75

(Fish fillet with vegetables, olives)

FILETE EMPANIZADO 11.75

(Tossed in breaded crumbs, fried)

FILETE A LA CREMA CON CHAMPIÑON 12.75

(Fillet with cream of mushrooms)

FILETE AL MOJO DE AJO 11.75

(Tossed in a herbed garlic sauce)

FILETE ESTILO CAMARON PELA'O MARINERO 16.75

(Fillet in stuffed mix with seafood)

FILETE A LA DIABLA 11.75

(Tossed in house hot sauce)

FILETE A LA PLANCHA 11.75

(Grilled Fish fillet)

## PESCADO ENTERO / WHOLE FISH

(Mojarra o Pargo) (Red Snapper or Tilapia) Incluye Arroz, Ensalada y Frijoles (Includes rice, salad, and beans)

MOJARRA FRITA 11.99

(Deep fried fish)

HUACHINANGO 13.75

(Fried Red Snapper)

ZARANDEADO RELLENO

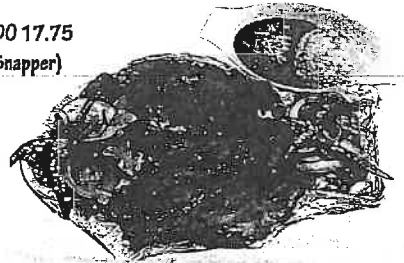
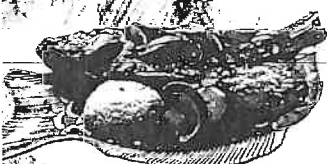
23.00

calamari, pulpo, caracol, camaron

(Fish stuffed with mix seafood)

ZARANDEADO 17.75

(Grilled Red Snapper)



## FAJITAS

Incluye Arroz y frijoles (Served with rice, beans)

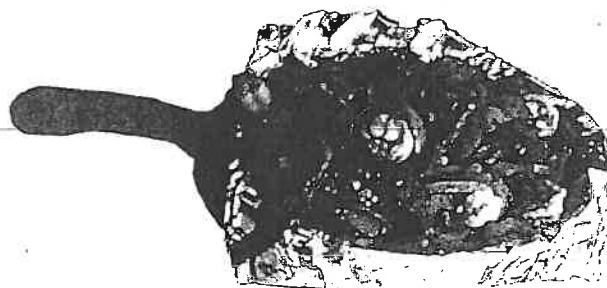
MIXTA CAMARON PELA'O STYLE 16.75

pollo, carne asada de res, y camaron (Mix seafood)

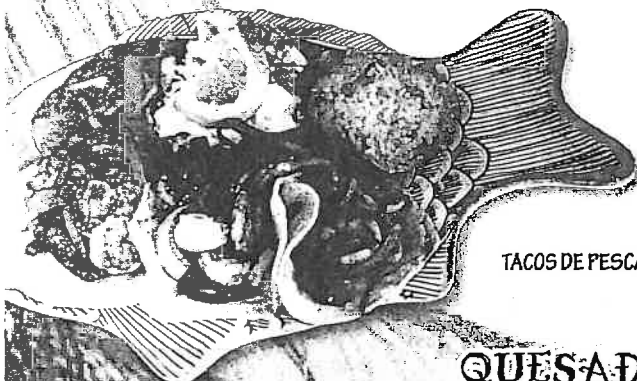
CARNE ASADA 11.99

FAJITA DE CAMARON

(Shrimp) 14.75







## TACOS/ FLAUTAS

|                                                                           | Pieza/One | Orden 3 | Incluye Arroz y Frijoles (Includes rice and beans) |
|---------------------------------------------------------------------------|-----------|---------|----------------------------------------------------|
| TACOS DE MARLIN                                                           | 3.75      | 9.75    |                                                    |
| TACOS GOBERNADOR                                                          | 3.75      | 9.75    |                                                    |
| TACOS DE CAMARON (Shrimp)                                                 | 3.75      | 9.75    |                                                    |
| TACOS DE CARNE ASADA                                                      | 2.75      | 7.75    |                                                    |
| TACOS DE POLLO (Chicken)                                                  | 2.50      | 7.75    |                                                    |
| TACOS DE PESCADO EMPANIZADO O A LA PLANCHA (Breaded fish or grilled taco) | 3.75      | 8.75    |                                                    |
| FLAUTAS DE CAMARON                                                        |           | 11.75   |                                                    |

## QUESADILLA

Incluye Arroz, Ensalada y Frijoles (Includes rice, salad, and beans)

|                       |       |
|-----------------------|-------|
| QUESADILLA DE ASADA   | 9.75  |
| QUESADILLA DE QUESO   | 5.75  |
| QUESADILLA DE CAMARON | 12.00 |
| QUESADILLA DE POLLO   | 9.75  |

## BURRITOS

Incluye Arroz y Frijoles (Includes rice and beans)

|                                              |       |
|----------------------------------------------|-------|
| BURRITO DE CAMARON (Shrimp)                  | 12.00 |
| BURRITO DE PESCADO EMPANIZADO (Breaded Fish) | 9.75  |
| BURRITO DE POLLO (Chicken)                   | 8.00  |
| BURRITO DE CARNE ASADA                       | 9.00  |
| BURRITO DE FRIJOL Y QUESO                    | 4.75  |

## ESPECIALIDAD DE LA CASA



CIELO MAR Y TIERRA  
(carne asada, pollo, camaron)  
18.00

MOLCAJETES ESPECIALES FRIJO 24.75  
pulpo, calamari, caracol, aguachiles, callo de hacha, ostion, camaron grande  
(octopus, squid, aguachiles, scallops, snail, oysters, jumbo shrimp)

REYNA DEL SUR 52.00  
Mojarra frita, camarones culichis,  
2 tacos Gobernadores (para 3  
personas), camarones con tocino,  
camarones cucarachas y toritos.  
(Fried fish, culichi shrimp, 2 tacos  
Governors (for 3 people) bacon  
shrimp, cucaracha shrimp.

CHILES RELLENOS DE CAMARON 13.75  
(Poblanos chiles stuffed with shrimp and cheese)

BISTEC RANCHERO  
(Steak picado) 11.99

## MENU NIÑOS / KIDS MEAL

Incluye papas francesas (french fries)

POLLO NUGGETS 4.75  
(Chicken Nuggets)  
PESCADO EMPANIZADO 5.75  
(Breaded Fish) (4 Pcs)  
CAMARONES EMPANIZADOS 7.75  
(Breaded shrimp)  
MINI QUESADILLA 5.75

(Quesadilla mini) (2 Pcs)  
TAQUITOS DE ASADA (2 pcs) 6.75  
PAPAS FRANCESAS 3.75  
(French Fries)

## EXTRAS/ SIDE ORDER

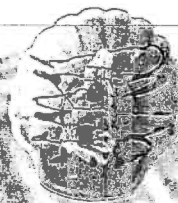
FRIJOL (Beans) 2.50  
ARROZ (Rice) 2.50  
PAPAS (Fries) 3.75

PICO DE GALLO 2.00  
GUACAMOLE 6.75  
CHIPS Y SALSA 3.00

AGUACATE (Avocado) 2.75  
MEDIO AGUACATE 1.75  
SOUR CREAM 1.25

## POSTRE/ DESSERT

FLAN 4.00



# DRINKS/ BEBIDAS

IMPORTADA/IMPORTED 3.75

TECATE  
TECATE LIGHT  
CORONA  
CORONITA 2.50  
PACIFICO  
2XX  
MODELO



CERVEZAS

DOMESTICA/DOMESTIC 3.00

BUDWEISER  
BUD LIGHT  
GOOSE LIGHT

CAGUAMA 8.00  
TECATE  
CARTA BLANCA  
PACIFICO  
CORONA



TEQUILAS

PATRON 9.00  
DON JULIO BLANCO, REPOSADO, AÑEJO 11.00  
HORNITOS 7.00  
HERRADURA 7.00

JIMADOR 7.00  
TRES GENERACIONES 7.00  
CAZADORES 7.00  
TRES AMIGO 7.00

BUCHANANS 12 9.00  
BUCHANANS 18 11.00

WHISKY

RED LABEL JOHNNY WALKER 9.00  
JACK DANIELS 8.00

COGNAC

REMY MARTIN 9.00  
HENNESSY 9.00

BEBIDAS MIXTAS/ DRINK MIX

ALTERADO ~ Shot de Buchanan's, Red Bull, mineral water 11.00  
REMY LOCO ~ Shot de Remy Martin y Jugo de naranja 9.75  
(shot de Remy Martin, orange juice)

MARGARITA FRESA 7.00  
MARGARITA 7.00  
MARGARONITA 9.00

PIÑA COLADA 7.00  
MICHELADA 7.00

...AND MORE

1800 BRAND 9.00  
HYPNOTIC 10.00  
KAHLUA 7.00  
MALIBU RUM 8.00  
JAGERMEISTER 8.00

ABSOLUTE VODKA 8.00  
PRESIDENTE BRANDY 9.00  
CHIVAS REGAL 8.00  
GREY GOOSE VODKA 10.00

CLAMATO BORRACHO (Cerveza, clamato, a especies cerveza y un shot) 12.00

CLAMATOS AL GUSTO 7.00

SODAS/ SODA/ DRINK 2.00

COCA COLA  
DIET COKE  
SPRITE  
LIMONADA

DR PEPPER  
RASBERRY ICE TEA  
JUGO DE NARANJA (orange juice) 2.50  
RED BULL 2.75

AGUAS FRESCAS (FRESH FRUIT WATER) 2.75

JAMAICA  
HORCHATA  
LIMONADA

REFresco MEXICANO (Mexican Drinks) 2.50

JARRITO  
COCA COLA

MANZANITA  
AGUA DE BOTELLA 1.00

SANGRIA  
AGUA MINERAL

