



MARCHINGON

BOTANA FRÍA

OSTIONES FRESCOS (6) 21

FRESH BAJA OYSTERS SERVED WITH SALT AND LIME.

OSTIONES PREPARADOS (6) 28

FRESH OYSTERS TOPPED WITH SHRIMP CEVICHE AND AGUACHILE SAUCE.

SHOTS OSTION & CALLO (3) 22

BAJA OYSTERS AND SCALLOPS, SHRIMP BROTH, LEMON JUICE AND A MIX OF SAUCES.

AGUACHILE VERDE 25

SHRIMP CURED IN LIME JUICE AND AGUACHILES SAUCE, SERVED WITH CUCUMBER, RED ONION AND CILANTRO.

AGUACHILE ROJO 25

SHRIMP CURED IN LIME JUICE AND SPICY RED SAUCE, SERVED WITH CUCUMBER, RED ONION AND CILANTRO.

TIRADITO DE ATÚN 22

TUNA SASHIMI TOPPED WITH PONZU SAUCE, CHILE SERRANO, ONION AND MICRO CILANTRO.

TIRADITO DE SALMÓN 18

SALMON SASHIMI TOPPED WITH PONZU SAUCE, CHILE SERRANO, ONION AND MICRO CILANTRO.

TIRADITO DE PULPO 25

OCTOPUS SASHIMI TOPPED WITH PONZU SAUCE, CHILE SERRANO, ONION AND MICRO CILANTRO.

CEVICHE

CEVICHE NAYARITA 20

CURED FISH, CARROT, ONION, CILANTRO, CUCUMBER AND AVOCADO. TOPPED WITH SALSA MACHA OIL. SERVED WITH A SIDE OF TOSTADAS.

TRIO DE CEVICHE 30

SHRIMP CEVICHE, FISH CEVICHE, OCTOPUS CEVICHE.

CEVICHE DE CAMARÓN 20

CURED SHRIMP, CUCUMBER, RED ONION, CILANTRO, TOMATO AND AVOCADO. SERVED WITH A SIDE OF TOSTADAS.

CEVICHE TROPICAL DE ATÚN CON MANGO 25

TUNA AND MANGO-BASED CEVICHE WITH A SWEET CHILI SAUCE, LEMON JUICE, AVOCADO, CUCUMBER AND BLACK SESAME SEEDS.

BOTANA CALIENTE

OSTIONES ROCKEFELLER 24

HALF A DOZEN AU GRATIN OYSTERS TOPPED WITH ROCKEFELLER PARMESAN SAUCE.

CAMARONES COCO 22

CRISPY CRUMBED COCONUT COVERED SHRIMP SERVED WITH A CHILI SAUCE.

EMPANADA GOBERNADOR 20

STUFFED WITH GOBERNADOR STYLE SHRIMP. SERVED WITH SPICY MAYO.

CHICHARRÓN DE PESCADO 20

CRUNCHY FISH FRITTERS WITH A GOLDEN BROWN COATING. SERVED WITH A SIDE OF GUAC AND AGUACHILE SAUCE.

BOTANA DE MEJILLONES 18

SAUTEED MUSSELS IN AN OYSTER GARLIC SAUCE, WITH CHILI PEPPER. SERVED WITH A SIDE OF WHITE RICE.

BOTANA DE CAMARONES CON CASCARA 20

FRIED HEAD-ON SHRIMP, TOSSED WITH VAQUERA SAUCE, AND TOPPED WITH CILANTRO.

COCTELES

CAMARÓN 15

COOKED SHRIMP, CUCUMBER, ONION, CILANTRO, TOMATO, AVOCADO.

CAMPECHANA 20

SHRIMP, OCTOPUS, CRAB, ABALONE.

VUELVE A LA VIDA 22

SHRIMP, OCTOPUS, ABALONE, OYSTER.

COCTEL DEL DIABLO 22

SHRIMP CURED IN LIME, FRESH SCALLOPS, ONION, CUCUMBER, AGUACHILE ROJO SAUCE AND CLAMATO. SERVED WITH A TAJIN AND CHAMOY RIM.

CAMARÓN Y PULPO 20

COOKED SHRIMP AND OCTOPUS WITH TOMATO, ONION, CUCUMBER, CILANTRO, AVOCADO AND SALSA COCTELERA.

TOSTADAS

TOSTADA DE PULPO 22

OCTOPUS COVERED IN BLACK SAUCE ACCOMPANIED BY GARLIC MAYO, AVOCADO, CUCUMBER, ONION AND MICROGREENS.

TOSTADA DE ATÚN CON CALLO 22

LEMON-SOY-CURED TUNA TOSTADA WITH CHILTEPÍN AND SCALLOP, ACCOMPANIED BY CUCUMBER, ONION, RED RADISH, AVOCADO AND SPICY MAYO.

PA' COMPARTIR (4PPL)

BOTANA CALIENTE 45

SHRIMP, CRAB, AND MUSSELS WITH POTATO AND CORN IN OUR HOUSE SPICY CAJUN SAUCE.

BOTANA FRIA PARA PICAR (TABLE-SIDE) 62

OCTOPUS, COOKED SHRIMP, RAW SHRIMP AGUACHILES, TOMATO, CUCUMBER AND ONION. SERVED TABLE-SIDE W/ FRESH LIME, SALT, PEPPER, TEPIN PEPPER TOPPED W/ OUR SECRET SAUCE AND TOSTITOS CHIPS.

TORRES

TORRE DEL PACIFICO 30

COOKED SHRIMP, FRESH SCALLOPS, RED ONION, OCTOPUS AND FRIED SHRIMP, SERVED ON A BLACK SAUCE BASE.

TORRE DE MARISCOS 22

NAYARIT CEVICHE, COOKED SHRIMP, CURED SHRIMP, OCTOPUS, AVOCADO AND HOT SAUCE.

HOT CHEETOS MAR 20

SHRIMP CURED IN LIME, HOT CHEETOS, CUCUMBER, RED ONION, CILANTRO, AND CHAMOY SAUCE WITH TAJÍN.

CALDO

CALDO 7 MARES 30

OCTOPUS, SHRIMP, CRAB LEG, PRAWN, CLAM, MUSSEL, SHELL-ON SHRIMP.

CALDO DE CAMARÓN 20

SHRIMP ACCOMPANIED WITH CARROT, CELERY, ONION AND CILANTRO.

CALDO DE PESCADO 25

SLICED FISH ACCOMPANIED WITH CARROT, CELERY, ONION AND CILANTRO.

ZARANDEADOS

CAMARONES 30

MARINATED SHRIMP SERVED WITH RICE AND SALAD.

PESCADO 32

MARINATED FISH SERVED WITH RICE AND SALAD.

PULPO 40

MARINATED OCTOPUS SERVED WITH RICE AND SALAD.

MAIN DISHES

PROTEIN OF CHOICE WITH ONE OF OUR SIGNATURE SAUCES AND TWO SIDES.

SHRIMP 22 SALMON 30 FISH 30

SAUCES DIABLA, AL CHIPOTLE, MOJO DE AJO, AJILLO, RANCHERA, PLAIN/GRILLED.

SIDES BEANS, RICE AND SALAD.

MAS MAR

FILETE RELLENO 25

GRATIN FISH FILET, STUFFED WITH SHRIMP, OCTOPUS, ABALONE, CRAB AND SCALLOPS. SERVED WITH RICE, TORTILLAS AND SALAD.

CAMARONES AL MANGO Y HABANERO 25

STEWED SHRIMP WITH OUR MANGO HABANERO SAUCE, ACCOMPANIED BY FRESH MANGO, CRISPY WONTON, AND TOASTED SESAME SEEDS.

PIÑA RELLENA 30

GRILLED PINEAPPLE STUFFED WITH OUR ABALONE, SHRIMP, OCTOPUS AND HEAD-ON SHRIMP IN OUR CREAMY SAUCE WITH A TOUCH OF CHIPOTLE.

TACOS

TACO GOBERNADOR (3) 20

CRISPY TACOS MADE WITH CORN TORTILLA WITH CHEESE, SAUTEED SHRIMP WITH ONION, RED CABBAGE AND TOMATO. SERVED WITH A SIDE OF AGUACHILE SAUCE.

TACO MARLIN (3) 18

CORN TORTILLA FILLED WITH MARLIN ON AGUACHILE SAUCE. SERVED ON A BED OF SAUCE.

CAMARÓN VAQUERO(3) 18

FLOUR TORTILLA, MOZZARELLA CHEESE, SAUTEED SHRIMP, AVOCADO, PICKLED ONIONS, MICRO CILANTRO AND RED CABBAGE.

CANGREJO DE CONCHA SUAVE (2) 25

FLOUR TORTILLA WITH MOZZARELLA CHEESE, SOFT SHELL CRAB TOPPED WITH PICO DE GALLO, SALSA MACHA AND CHIPOTLE MAYO.

PASTOR DE SALMÓN (3) 20

CORN TORTILLA, MARINATED SALMON, GRILLED ONION, PINEAPPLE, MICRO CILANTRO AND AGUACHILES SAUCE.

MAR Y TIERRA VAMPIRO (CAMARÓN ENCHILADO) 20

GRILLED TORTILLA WITH CHEESE, GUACAMOLE, GRILLED BEEF, AND SPICY SHRIMP. SERVED WITH PICO DE GALLO AND RED RADISH.

KIDS MENU

QUESADILLA AND FRIES. 8

BURGER AND FRIES. 8

BEAN AND CHEESE BURRITO W/ FRIES. 8

BREADED FISH AND FRIES. 12

☛ PLEASE BE AWARE THAT THIS ITEM CONTAINS PEANUTS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS