

Mariscos Ixtapa Menu

Dinner Menu

All Dinner Entrees Come with Your Choice of Two Items: Ixtapa Beans, Cilantro-Lime Rice, Corn Salsa, or Ixtapa Vegetables

Mojarra Frita

Whole pan fried Tilapia flavored with spices and citrus juice, served with garden vegetables, and pico de gallo. \$11.95

Pez Vela

Grilled blackened sword fish topped with a citrus relish. \$15.95

Huachinango con Mango

Pan seared snapper marinated in spices, topped with a fresh mango salsa and side of garden vegetables. \$13.95

Bagre Enchipotlado

Slices of cat fish tossed with bell peppers and onions brushed with our special chipotle sauce. \$14.95

Carne Asada

Grilled flank steak served with nopales (cactus) and cilantro lime rice \$13.95

Bistec con Camarones

Grilled T-bone steak served with a side of shrimp prepared your style. \$18.95

Pechuga (Apache)

Tender baked chicken breast with mushrooms, caramelized onions, and nopalitos envinados (pickled cactus) and topped with melted cheese. \$14.95

Desserts

Flan

A rich and creamy traditional custard with a layer of soft caramel on top. \$3.95

Caramel Crepes

thin caramel crepes topped with thinly sliced almonds and a scoop of vanilla ice cream. \$3.25

Cheesecake

A slice of our delectable house made cheesecake. \$3.95

Chocolate Cake

A slice of fluffy chocolate cake with luxurious whipped chocolate frosting. \$3.25

Drinks

Free Refills on Sodas and Iced Tea

Sodas

Coke, Diet Coke, Orange Fanta, Pink Lemonade, Sprite, and Mr. Pibb. \$1.95

Horchata

A refreshingly sweet house made cinnamon rice milk. Perfect on a hot day! \$2.95

Iced Tea

Tea fresh brewed daily. \$1.75

Sides

Pico De Gallo \$1.00

Sour Cream \$.50

Guacamole \$1.25

Avocado \$.75

Side Salad \$2.95

Tortillas \$1.25

Beans \$1.00

Rice \$1.00

Prawns \$3.50

Chips and Salsa Refill \$1.25

Appetizers and Salads

Ceviche de pescado o camaron

Your choice of shrimp or fish cooked in lime juice with tomatoes, red onion, cilantro, and black pepper that is served Ixtapa style over a tostada shell with crackers. \$5.95

Guacamole

Our house Guacamole mixture is prepared to order and served with chips. \$3.95

Nachos Ixtapa

A crowd favorite! Crispy chips piled high with beans, jalapeños, sour cream, pico de gallo, melted cheese, and guacamole. \$7.95

Add BLK Prawns/\$3.50 Add ? BLK Chicken/\$3.00

Camarones en Cocados

Large coconut crusted shrimp, fried and served with a sweet and spicy pineapple chipotle sauce. \$6.95

Ostiones en Su Concha

Oysters on the half shell served with lime and sea salt. ? Dozen/\$11.25 ? 1 Dozen/\$20.95

***Ostiones Botaneros**

A ? dozen oysters topped with your choice of shrimp or fish ceviche. \$12.95

Cocktel de Camarones Ixtapa

Large citrus poached shrimp served with cocktail sauce. \$8.25

Aguachiles

Tender shrimp marinated in jalapeño and lime and garnished with onion and cucumber. A must try! Small/12.95 ? Large/\$14.95

Botana de Mariscos Fria

A chilled seafood platter loaded with tomatoes, cucumbers, onion, clams, oysters, octopus, and shrimp. Lunch/\$12.25 ? Dinner/\$14.95

Ensalada Ixtapa

Mixed greens topped with nopalitos envinados (pickled cactus) white beans, tomatoes, and red onions tossed with tequila lime vinaigrette. Lunch/\$7.95 ? Dinner/\$9.95

Caesar Mexicana

A fresh twist on a classic favorite! Chopped romaine, topped with Cotija cheese, and crunchy seasoned tortilla strips and served with our cilantro pepita (pumpkin seed)

Caesar dressing. Lunch/\$7.95 ? Dinner/\$9.95

Add Chicken /\$3.00 Add Prawns/\$3.50

Caldos/Soups

Caldo de Camaron

A delicious shrimp stew made with vegetables, potatoes, and shrimp in a rich broth.

\$11.95

Caldo de Pescado

A unique fish soup found only at Ixtapa. \$11.95

Vuelve a la Vida

A tasty combination of seafood in a mild broth, sure to bring you back to life! \$13.95

Cocteles

Coctel de Camaron

Shrimp with tomato, cilantro, onion, cucumbers, and avocado in our house cocktail sauce.

Small/\$8.95 Large/\$12.95

Campechana

Shrimp, oysters, scallops, octopus with tomato, cilantro, onion, cucumber and avocado in our house cocktail sauce. Small/\$9.95 ? Large/\$14.95

Lavabowls

Molcajete de Camaron

Lava bowl filled with shrimp, cactus, melted cheese, onions, and tomatoes. \$14.95

Molcajete de Asada

Lava bowl filled with flank steak, cactus, melted cheese, onions, and jalapenos. \$13.95

Molcajete Mixto

Lava bowl served with chicken, flank steak, cactus, melted cheese, onions, and jalapenos. \$14.95

Camarones al Gusto/ Shrimp Entrees

Customize It!

All of our shrimp entrees come with your choice of two items: Ixtapa beans, cilantro-lime rice, corn salsa, or Ixtapa vegetables. All for only \$12.95!

Dinner size and a la Mexicana style add \$1.00.

Camarones al Mojo de Ajo

Shrimp sauted with garlic and butter.

Camarones Enchipotlados

Shrimp sauted with our special chipotle sauce, garlic and spices.

Camarones a la Diabla

Shrimp sauted and flavored with lime juice, onions, white wine, garlic, and our diabla sauce.

Brochetta de Camaron

A veracruzana shrimp kabob, shrimp wrapped in bacon flavored with spices and lime juice with bell peppers and onions.

Camarones en Salsa Verde

Shrimp sauted with garlic and spices in our tomatillo sauce.

Camarones a la Mexicana!

Chef's favorite! Gulf shrimp sauted with onions, tomatoes, cilantro, garlic, and jalapenos splashed with tequila.