



MUELLE SHRIMP



4 PORTS COMBINATION



GARLIC SALMON



NEW PORT PASTA

*MP: MARKET PRICE

LA PERLA

nayarit style seafood

SHRIMP

MUELLE SHRIMP

Fried and topped with huichol sauce, garlic, butter and chile guajillo. **24.99**

PUERTO LA PERLA SHRIMP

Spicy fried and topped with special huichol sauce and butter. **24.99**

TRADITIONAL SHRIMP

Grilled: 18.99
Garlic: 18.99
Breaded: 18.99

VALLARTA SHRIMP

Wrapped in bacon and served with mayo-based sauce. **19.99**

ZARANDEADOS SHRIMP

Chargrilled and served in adobo sauce made of butter, garlic mustard and chipotle. **20.99**

POBLANO SHRIMP

Cooked in butter and covered with onions, corn and baked poblano pepper cream sauce. **19.99**

LOBSTER

TRADITIONAL LOBSTER

Butter: MP
Garlic: MP
Diabla: MP

CREAMY

Cooked with bell pepper olive oil and garlic butter, shrimp, octopus, squid, surimi, mussels, clams in our special creamy sauce with rice and vegetables. **MP**

GRILLED

Grilled with olive oil and garlic butter, shrimp, octopus, squid, surimi, mussels, clams in our special odobo souce accompanied with rice and vegetables. **MP**

DIABLA SAUCE

Cooked in olive oil and garlic butter, shrimp, octopus, squid, surimi, mussels, clams in diabla sauce accompanied with rice and vegetables. **MP**

GARLIC

Cooked in olive oil and garlic butter, shrimp, octopus, squid, surimi, mussels, clams in a touch of chipotle chili accompanied with rice and vegetables. **MP**

COMBINATION DISHES

PACIFIC COMBINATION

Grilled octopus with zarandeado shrimp marinated with butter, garlic, chipotle chili mustard, and soy sauce. **49.99**

LAND & SEA COMBINATION

Grilled rib eye with zarandeado shrimp and octopus marinated in butter, garlic, chipotle chili mustard, and soy sauce. **69.99**

KORA COMBINATION

Shrimp cooked in three different flavors kora sauce, huichol, and estilo. Accompanied with slices of cucumber tomato and onion. **104.99**

NAVARIT COMBINATION

Prawns in estilo style, garlic crabs, garlic shrimp served with slices of cucumber, tomato and onion. **119.99**

4 PORTS COMBINATION

Fried red snapper, grilled lobster, garlic shrimp, and grilled octopus. **189.99**

HUICHOL COMBINATION

1lb of crab legs, 1 dungeness crab in garlic sauce with pieces of chile de arbol accompanied by slices of cucumber, tomato and onion. **99.99**

SALMON

MANGO SALMON

Marinated and grilled topped with mango salsa served with rice and vegetables. **21.99**

GARLIC SALMON

Cooked on the grill covered in garlic with olive oil and butter with a hit of chipotle pepper served with rice and vegetables. **19.99**

ZARANDEADO SALMON

Marinated and grilled with chipotle garlic butter, mustard, and soy sauce served with a side of rice and salad. **21.99**

TACOS

ORDER OF 3 TACOS

TACOS BAJA

The choice between breaded fish or shrimp, mexican slaw and mayonnaise dressing on a corn tortilla. **15.99**

TACOS GOBERNADOR

Filled with finely chopped shrimp, cheese onion, and poblano peppers. **16.99**

TACOS DE PULPO

Cooked octopus with onion and serrano pepper. **17.99**

PASTA & MEAT

MAZATLECA PASTA

Fetuccine pasta with lobster in tomato butter parmesan sauce served with bread. **24.99**

NEW PORT PASTA

Shrimp, surimi, squid, clams, and mussels cooked in butter penne pasta in poblano and parmesan cream sauce accompanied with bread. **22.99**

ALFREDO PASTA

Fetuccine pasta with your choice of chicken or shrimp with parmesan bell peppers, mushrooms, and onions in alfredo sauce served with bread. **21.99**

MOLCAJETE SONORA

Steak strips, chicken and shrimp, chorizo, cheese, cactus, beans, and green salsa. **25.99**

NORTEÑO PLATE

Grilled steak strips, chicken and shrimp, chorizo, and cheese with onion and poblano pepper. **24.99**

TAMPIQUEÑA

Grilled meat served with an enchilada, guacamole, rice and beans. **19.99**

RIBEYE

Cooked on the grill accompanied by broccoli and small potatoes. **24.99**

RIBEYE AGUACHILE

Chunks of ribeye cooked on the grill covered in spicy sauce with cucumber, onion and cilantro. **24.99**

ARROZ NAVARIT

Mix of seafood cooked with butter onion strips bell pepper on paella-style rice accompanied with a piece of bread. **23.99**



GARLIC LOBSTER



RIBEYE AGUACHILE



ARROZ NAVARIT

*Denotes items that are raw or undercooked and contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



APPETIZERS

GUACAMOLE FRESCO

Fresh Guacamole. 7.99

CHEESE DIP 4.99

CHEESE DIP DE CAMARON

Shrimp cheese dip. 9.99

FRITURAS PACIFICO

Fried and crispy: calamari rings, octopus and shrimp. 18.99

FRIED SQUID RICE

Fried rice with crispy calamari rings. 17.99

BOTANA MARINA

Peeled and unpeeled shrimp, octopus, and scallops with black serrano spicy sauce. 34.99

SHRIMP TO PEEL

Steamed shrimp covered in aguachile sauce, cucumber, and red onion. 22.99

*MP: MARKET PRICE



SHRIMP TO PEEL



DIVORCIADOS OYSTERS

TRADITIONAL CEVICHE

CEVICHE

Seafood of your choice cured in lime with tomato, onion, cucumber and a hint of spicy chili.

Shrimp: 18.99

Fish: 17.99

Crab: 18.99

Octopus: 18.99

AGUACHILES VERDES*

Whole shrimp cooked in lime with serrano sauce. 19.99

AGUACHILES ROJOS*

Whole shrimp cooked in lime with Chiltepin sauce. 19.99

CEVICHE ISLITAS*

Chopped shrimp and octopus cooked in lime juice, mixed with cucumber, onion, and spicy sauce. 19.99

CEVICHE NAYARIT*

Chopped shrimp, fish, scallops, octopus, onion, cucumber, cilantro, lime, mango and a hint of habanero pepper. 18.99

CEVICHE LA PERLA*

Shrimp, octopus, scallops and tilapia smothered in black sauce. 19.99



AGUACHILES VERDES*

TRADITIONAL COCKTAILS

TRADITIONAL COCKTAILS

Seafood of your choice in cocktail sauce with diced cucumber, onion, tomato, and cilantro.

Shrimp: 19.99

Shrimp & Octopus: 19.99

Campechano: 20.99

SINALOA COCKTAIL

Seafood Mix, cucumber, tomato, and onion in black sauce with shrimp broth. 20.99

COCKTAIL LA PERLA

Shrimp, octopus, crab, cucumber, tomato, and onion in a spicy shrimp broth. 20.99



COCKTAIL LA PERLA

OYSTERS

NATURALES*

Raw oysters. 24.99

DIVORCIADOS

Shrimp, octopus, tomato, onions, cucumber with homemade sauce. 32.99



LONJA PERLA

FISH FILLET

VALLARTA FILLET

Grilled fillet with butter covered with a creamy poblano sauce, onion, corn and cheese served with rice and vegetables. 21.99

MARINO FILLET

Fish fillet cooked in butter and covered with seafood mix, bell peppers, mushrooms, and cream sauce. 23.99

FISH FILLET

Fish fillet cooked to order

Breaded: 17.99

Diabla Sauce: 17.99

Garlic Sauce: 17.99

PUERTO FILLET

Grilled fish fillet cooked with butter, covered with shrimp and octopus, pieces of bell peppers with garlic, served with rice and vegetables. 22.99

LONJA PERLA

Grilled bass fillet topped with a hint of butter, garlic, chipotle sauce, soy sauce and topped with seafood mix. 26.99

TOSTADAS

TRADITIONAL TOSTADAS

Cooked in lime juice with tomato, cucumber and onions on a fried corn tortilla:

Shrimp: 6.99

Crab: 6.99

Fish: 5.99

Octopus: 7.99

TOSTADA AGUACHILE

Shrimp cooked in lime juice, onion, cucumber, and serrano pepper sauce. 7.99

PIRATONA TOSTADA

Shrimp and octopus ceviche with cucumber, tomato and onions on a fried tortilla. 7.99

TOSTADA PREMIUM

Fish, crab, octopus, shrimp, cooked in lime juice with a touch of black spicy sauce. 8.99



TOSTADA AGUACHILE

TILAPIA

TILAPIA

AJO: 18.99

FRIED: 18.99

VERACRUZANA

Whole fried tilapia covered with homemade veracruzana sauce. 19.99

DIABLA

Whole fried tilapia covered with spicy diabla sauce. 19.99

ESTILO

Whole fried tilapia covered with our especial estilo sauce and shrimp. 21.99

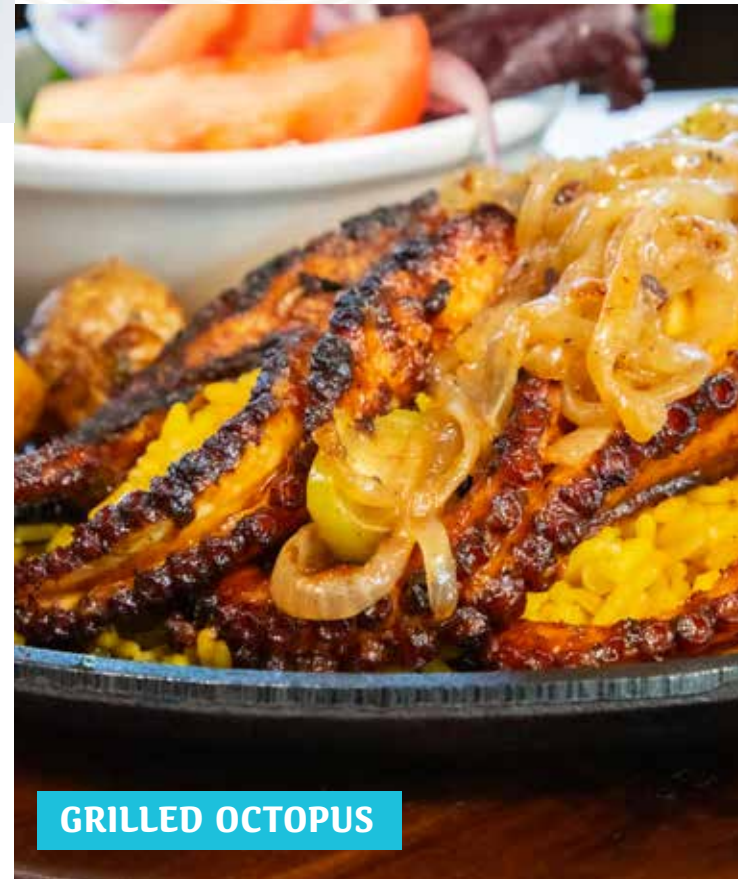
OCTOPUS

GARLIC OCTOPUS

Diced octopus cooked in garlic butter, olive oil, and a touch of chipotle. 21.99

GRILLED OCTOPUS

Cooked on the grill marinated in garlic butter, soy sauce, and chipotle pepper. 24.99



GRILLED OCTOPUS

PRAWNS & CRABS LEGS

ESTILO PERLA

Choice of prawns or crab legs cooked with butter, garlic, and Nayarit style spices. MP

GARLIC

Choice of prawns or crab legs grilled with butter and covered with garlic. MP



ESTILO CRAB LEGS

STEWES

SEAFOOD

Mixed of seafood with potatoes and carrots in seafood broth. 22.99

RED SNAPPER STEW

Red snapper in seafood broth. 21.99

7 SEAS STEW

Seafood mix with potatoes, carrots, and celery. 26.99

SHRIMP STEW

Shrimp in seafood broth. 20.99

FISH STEW

Fish in seafood broth. 19.99



7 SEAS STEW

RED SNAPPER

ZARANDEADO

Slow-cooked with butter, garlic, and our house sauce. MP

FRIED

Marinated with spices, fried. MP

VERACRUZANO

Fried and topped with Veracruzana style sauce. MP

HUACHINANGO PACIFICO

Grilled butterflied red snapper marinated with butter, garlic, chipotle chili, soy sauce, mustard, covered with onion, yellow peppers, shrimp and octopus marinated with mayonnaise and mustard served with rice and a side salad. MP

ROBALO MAZATLAN

Crispy fried bass chunks topped with spicy guajillo chili sauce, accompanied with rice and vegetables. MP



HUACHINANGO PACIFICO

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