

## FAJITAS

### FAJITAS

Tender steak or chicken cooked with grilled onion, tomatoes, green and red bell peppers. Served with rice, refried beans, salad, sour cream and flour tortillas. (Steak, Chicken, or Mixed.) 15.99  
Add melted Oaxaca cheese for 1.00

### SHRIMP FAJITAS

(15 ct.) Shrimp grilled with onion, tomatoes and peppers. Served with rice, refried beans, salad, sour cream and flour tortillas. 17.25

### TEXAS FAJITAS

Steak, chicken and shrimp (8 ct.) cooked with grilled onion, tomatoes and peppers. Served with rice, refried beans, salad, sour cream and flour tortillas. 16.99

### FAJITAS VEGETARIANAS

Mushrooms, bell peppers, zucchini, tomatoes, onion and spinach cooked sizzling fajita-style. Served with rice, refried beans, salad, sour cream and flour tortillas. 12.00



4 PORTS COMBINATION

## 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 ribeye 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

### NAYARIT 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

## BURRITOS & CHIMICHANGAS

### BURRITO GREEN-GO

A large flour tortilla stuffed with chicken, chorizo, beans, lettuce and our special cheese blend. Topped with our homemade salsa verde, cilantro and onions 14.49

### ARRACHERA BURRITO

A large flour tortilla stuffed with your choice of chipotle grilled chicken or steak with beans, lettuce and our special cheese blend. Served with French fries. 13.99

### FAJITA BURRITO

A large flour tortilla stuffed with fajita steak or chicken, bell peppers, onion and tomatoes, then topped with our house made queso dip. Served with a side of rice 13.99

### BURRITO CALIFORNIA

Extra large burrito stuffed with your choice of grilled chicken or steak, refried beans, cheese, grilled onions and sour cream. Topped with our special mole sauce and house made signature queso dip. 14.49

### BURRITOS DELUXE

One chicken burrito and one beef burrito topped with lettuce, tomatoes and sour cream. Choice of rice or beans. 11.99

### SHRIMP BURRITOS

Two flour tortillas filled with shrimp cooked with pico de gallo then topped with our special cheese blend. Served with rice, lettuce, sliced avocado and pico de gallo on the side. 13.99

### FRIED CHIMICHANGA

One 10-inch, fried flour tortilla stuffed with ground beef or shredded chicken, grilled onion, peppers and tomatoes. Topped with our house made queso dip and our signature creamy chipotle sauce. Served with lettuce, diced tomato and sour cream. Choose one side from: rice, refried beans or black beans. Fillings: Ground Beef, Steak, Shredded Chicken Or Grilled Chicken. 13.99

### SHRIMP CHIMICHANGA

One 10-inch, fried flour tortilla, stuffed with grilled shrimp, onion, tomatoes and bell peppers. Topped with our house made queso dip and signature creamy chipotle sauce. Served with lettuce, diced tomatoes and sour cream. Choose one side from: rice, refried beans or black beans. 15.49

## 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



NEW PORT PASTA

## PASTA & MEAT

### MAZATLECA PASTA

Fettuccine 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

Fettuccine 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 NAYARIT

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



ARROZ NAYARIT



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LAND & SEA COMBINATION



GARLIC SALMON



RIBEYE AGUACHILE

## 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

Char-grilled 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 adobo sauce 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

## PRAWNS & CRAB 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

## OYSTERS

### NATURALES\*

Raw oysters. 24.99

### DIVORCIADOS

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

\*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

## TRADITIONAL CÉVICHE

### CÉVICHE

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

### CÉVICHE ISLITAS\*

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

### CÉVICHE NAYARIT\*

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

### CÉVICHE LA PERLA\*

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



AGUACHILES VERDES\*

\*MP: MARKET PRICE



SHRIMP TO PEEL

## 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

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## 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

## 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



LONJA PERLA

## 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

## QUESADILLAS

### TEXAS QUESADILLA

An extra large flour tortilla stuffed with steak, grilled chicken, shrimp, grilled onion, tomatoes, red and green bell peppers and cheese. 14.99

### FAJITA QUESADILLA

An extra large flour tortilla stuffed with your choice of fajita steak, grilled chicken or mixed, cooked with grilled onion, tomatoes, red and green bell peppers and cheese. 12.99

### QUESADILLA CALIFORNIA

Large flour tortilla stuffed with shrimp, scrambled egg, onion, refried beans and melted cheese. Served with salad on the side. 15.49

### QUESADILLA SAN FELIPE

8-inch tortilla stuffed with delicious Texas fajitas (steak, grilled chicken and shrimp) cooked with onion, tomatoes, red and green bell peppers. Served with salad and your choice of rice, refried beans or black beans. 11.99

### QUESADILLA MEXICANA

Our cheese quesadilla stuffed with your choice of ground beef or shredded chicken. Served with fresh lettuce, sour cream, and choice of rice or beans 10.49

## 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

## ACP

### MAKE YOUR OWN ACP

Your choice of protein served on a bed of rice and topped with our house made queso dip.

Chicken: 12.49

Steak: 12.49

Shrimp(12 ct.) w/ zucchini: 13.99

### ACP TEXANO

Grilled shrimp (6 ct.), chicken and steak, marinated with our special spices and cooked to perfection with onion, bell pepper, and tomato. Served on a bed of rice and topped with our house made queso dip. 14.25

## SOUPS & SALADS

### CHICKEN SOUP

Soup made from chicken broth, chicken, rice, avocado and pico de gallo. Served with lemon slices. sm: 7.99 | lg: 10.99

### POLLO SALAD

Strips of grilled chicken served on a bed of lettuce, sliced red and green bell peppers, onions and cheese. 12.99

### TACO SALAD

Crispy flour tortilla shell filled with ground beef or shredded chicken, refried beans, lettuce, tomatoes, cheese and sour cream. 10.99

### LOCO FAJITA TACO SALAD

Choose steak, grilled chicken or mixed with fajita vegetables and served in a crispy flour tortilla shell with refried beans, lettuce, tomatoes, cheese and sour cream.

Chicken, Steak or Mixed: 13.49

Texano: 14.49

## STEW

### 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 bites topped with our spicy guajillo chili sauce, accompanied with rice and vegetables. MP



HUACHINANGO PACIFICO

## 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

## NACHOS

GROUND BEEF & CHEESE: 8.99

GROUND BEEF, BEANS & CHEESE: 8.99

BEANS & CHEESE: 8.99

SHREDDED CHICKEN & CHEESE: 8.99

GRILLED CHICKEN & CHEESE: 11.25

STEAK & CHEESE: 11.25

### SUPREME

A bed of crispy tortilla chips topped with ground beef, lettuce, tomatoes, sour cream and cheese. 10.99

### FAJITA NACHOS

Nachos topped with your choice of protein grilled with onions, tomatoes, red and green bell peppers, our house made queso dip, sour cream and pico de gallo. Chicken, Steak or Mixed 14.99

### TEXANO

Chicken, steak, and shrimp. 15.99