

SEAFOOD



RAW BAR, OYSTERS & SASHIMI

- ALASKAN KING CRAB Radish Tartar - 14 oz 1285
- SHRIMP COCKTAIL Horseradish Cocktail Sauce 325
- KUMAMOTO OYSTERS Min order 6, Price Per piece 45
- WEST COAST OYSTERS Min order 6, Price Per piece 45
- TRADITIONAL SHRIMP COCKTAIL 5 oz. of Shrimp served with cocktail sauce 240
- SASHIMI: SALMON 270 TUNA 260 HAMACHI 450

STARTERS

PESCADILLAS

- Fried corn tortilla with your choice of filling 95 - 105

TOSTADAS

- Crispy corn tortilla with your choice of topping 120 - 140

CEVICHEs

- FISH Fish fillet with kiwi, mango, tomato, onion, serrano and jalapeno chiles, lime juice and olive oil 280

CARPACCIOs

- TUNA Thinly sliced fresh tuna with radish, basil, celery, lemon juice, cilantro, fried garlic and Za'atar & olive oil. 295

TACOS

- LOBSTER TACOS Sauteed with chipotle mayo, sour cream and mozzarella. Black beans & cole slaw on flour tortillas 375
- FISH TACOS Fish sauteed with chipotle mayo. Served with cabbage salad topped with garlic mayo 235

CHEF'S CREATIONS

- SCALLOP RISOTTO Oyster mushrooms, bell pepper, asparagus, parmesan, white wine and white truffle oil 335
- FISH N CHIPS Served with tartar sauce and french fries 285
- NEW ORLEANS BBQ SHRIMP BBQ-beer-clam sauce 280
- COCONUT SHRIMP Served with wasabi sesame, sweet chile sauce and apple mango chutney 400
- SHRIMP MARIA Sauteed with garlic, chipotle, marinara sauce, sour cream. Served with mayonnaise 335

Reservations

Preferred

HOTEL ZONE, BLVD. KUKULCAN KM. 14.5

OPEN DAILY 1PM - 12AM FOR RESERVATIONS GO TO www.cancunmenus.com

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

Like being on a yacht or a tropical island paradise! Rich wood finishing adds to the nautical theme in each of the 3 dining areas. The main hall has giant portholes, masts hung from the ceiling and of course A/C. The terrace simulates the deck of a galleon and allows great views of sunsets and fountains, while the private garden gazebos transport you to paradise with lush plants, soft lighting – so romantic! Fred's has its own seafood market to insure freshness and quality

TO SHARE

- FRED'S FISH Whole deboned fish tempura with pasta and pickled ginger, Thai chile sauce & mango. 730
- TIKIN-XIC FISH Yucatan style grilled whole fish marinated with Achote. Served with grilled vegetables 2Lb. 730
- "A LA TALLA" STYLE FISH Whole grilled fish marinated with 2-chile sauce served with tomato and grilled vegetables 730

LOBSTER

- THERMIDOR 10 oz Caribbean lobster tail with parmesan au gratin sauteed with butter, mushrooms, parsley, garlic, onion, brandy & creamy cheese sauce 850
- MARINARA 10 oz Caribbean lobster tail sauteed with butter, garlic, cheese sauce, capers & shrimp Served with rice and steamed vegetables 850
- WOOD GRILLED LOBSTER 10 oz with clarified butter 850

WOOD GRILLED FROM THE SEA

- SALMON - 10 oz. - 485
- CATCH OF THE DAY - 10 oz - 390
- SHRIMP - 8 oz - 440
- ALASKAN KING CRAB - 13 oz - 1285

STEAKS

- NEW YORK - 12 oz - 675
- FILET MIGNON - 8 oz - 560

COMBINATIONS

- SURF & SURF 8 oz. Alaskan King Crab & 8 oz. Lobster Tail. Served with radish tartar sauce 1340
- SURF & TURF 8 oz. Lobster Tail & 8 oz. Angus Tenderloin. Served with grilled carrots topped with Greek yogurt and sherry sauce 1445
- FRED'S 8 oz Alaskan King Crab, 8 oz Jumbo Shrimp & 8 oz Angus Tenderloin. Served with radish tartar sauce, grilled carrots topped with greek yogurt and sherry sauce 1555