# **SEAFOOD**





SEAFOOD & RAW BAR



## STARTERS

### **CEVICHES**

Shrimp, Fish, Octopus or mixed YUCATAN 290 ACAPULCO 290 CARIBBEAN 290 FRED'S 320 HOT

CRAB CAKE Habanero tartar 340 ROCKEFELLER OYSTERS 295 STONE'S TUNA 180 **RAW BAR** 

STONE CRAB	690
ALASKAN KING CRAB	1,300
SHRIMP COCKTAIL	278
CHOCOLATE CLAM	327

### **AGUACHILES**

Lime, cucumber, avocado, red onion serrano chile & coriander

SHRIMP 280 OCTOPUS OR MIXED 290 **TOSTADAS** 

### With homemade corn tortilla

MARLIN 125 SHRIMP 125 **OCTOPUS** 125 TUNA SLICE 125 SHREDDED FISH 125

TACOS	
MARINATED SHRIMP	195
ROASTED FISH	220
SMOKED MARLIN	195
BAJA STYLE	195
LOBSTER CRACKLING	360

SINALOA STYLE FISH

195

### **TIRADITOS**

YELLOWFIN TUNA 220 **OCTOPUS** 280 MIXED 220 **SOUPS & SALADS** CLAM CHOWDER 160 CRAB CHILPACHOLE 135 LOBSTER BISQUE 245 TRADITIONAL CAESAR 180 TROPICAL SALAD 195 Mix of lettuces, carrots, red bell pepper, pecans, cranberries, cream and goat cheese breaded spheres with

### pistachio-mango-lychee dressing MAIN COURSES

### LOBSTER

A FRED'S MUST

Caribbean Lobster Tail 10.5oz

GRILLED	975
GARLIC	975
THERMIDOR	975
ROSARITO	975
YUCATAN	975
Seasoned with achiote	
BORRACHA	975
White wine, beer, butter & laurel	
AU GRATIN	975
GRILLED	
COLOSSAL OCTOPUS	880
CARBANERO SHRIMP	435
SALMON	445
TUNA STEAK	445
CHILEAN SEA BASS	980
ALASKAN KING CRAB	1300
RIB EYE	740
FILET MIGNON	640

### **SPECIALTIES**

FISH N CHIPS	325	
Battered fish with french fries		
CHIPOTLE SHRIMP	435	
TEQUILA SHRIMP	435	
Flamed with tequila tableside		
COCONUT SHRIMP	435	
CHILE CRUSTED FISH FILET	445	
GROUPER FISH FILET	445	
GRILLED FISH FILET	445	
MOJITO CALAMARI	280	

### **CATCH OF THE DAY**

FRIED	740
ROASTED	740
LEMON	740
GARLIC	740
SPICES	740

#### RICE & PASTA

SCALLOPS RISOTTO Red bell pepper, oyster mushrooms, asparagus, parmesan, white truffle oil & white wine

MOLLUSKS FETTUCCINI 360 Black mussels, clam, shrimp, octopus, marinara sauce. Grana Padamo Italian cheese. Flamed with vodka

#### **VEGAN**

**FUNGHI RISOTTO** 220 Rice with mushrooms, white truffle oil, cream & white wine.

BAIA TACOS (3) Corn tortilla, fish fillet, coleslaw, coriander, garlic mayonnaise & lemon CRAB CAKE

Accompanied with tartar, purple onion salad, mango, beetroot, ponzu sauce and lemon juice

**HOTEL ZONE, BLVD. KUKULCAN KM. 14.5** Reservations

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

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